CUSTOMS HOUSE
HOTEL

STARTERS

Garlic Bread (V) 8.0
3 pieces

Garlic Herb & Cheese Bread (V) 9.0
3 pieces

Fresh Mussels 18.9
Chilli & tomato based, served with Turkish bread

BBQ Bourbon Buffalo Wings 13.9
Topped with sesame seed & herb garnish

Trio of Dips (V) 14.5
Served with char grilled bread

Tapas Plate to share 24.0
Arancini balls, dips, breads, buffalo wings & calamari

Cheese Platter for Two 27.0
Camembert, cheddar & blue cheese, served with prosciutto & fresh fruits alongside quince paste & honey to drizzle

ENTREES

Grilled Saganaki 15.9
With figs & honey

Garlic Prawns 15.9
Served with creamy garlic sauce & jasmine rice

Lemon Pepper Calamari (GF) 15.9
Served with citrus salad, aioli & lemon wedge

Slow Cooked Pork Belly (GF) 15.9
Creamy mash, apple radish salad & sticky glaze

St. Helen's Oysters (GF)
*Natural ½ dozen **20.9** / dozen **37.0***
*Kilpatrick ½ dozen **21.9** / dozen **38.9***

(V) Vegetarian (VG) Vegan (GF) Gluten Free
Please Note - Prices may vary without notice
Flexible options available for vegans & vegetarians

CUSTOMS HOUSE
HOTEL

PASTA & RISOTTO

Pumpkin Ricotta Ravioli (V) 20.9
Wild mushroom & pumpkin in creamy garlic sauce,
with shaved parmesan

Mediterranean Risotto (VG) 21.9
Roast pumpkin, red peppers and semi dried tomato,
topped with Danish feta

Chicken & Mushroom Carbonara 22.9
Diced chicken, bacon, egg, mushroom & garlic linguini in creamy sauce,
with shaved parmesan

Linguini Marinara 23.9
Prawns, scallops, calamari, mussels, garlic Napoli sauce
with shaved parmesan

Seafood Risotto 23.9
Prawns, scallops, calamari, mussels, garlic, green peas & Danish feta

FRESH SALAD OPTIONS

Summer Caesar Salad (GF) 21.9
Grilled chicken, fresh cos, crispy bacon, croutons, shaved parmesan
& poached egg

Summer Vegetarian Salad (V) 21.9
Haloumi cheese, spinach, coriander, Spanish onion, red pepper, beansprouts,
crispy noodles & Nim Jim sauce

Summer Thai Beef Salad 22.9
Marinated porterhouse steak, spinach, coriander, Spanish onion, red pepper,
beansprouts, crispy noodles, & Nim Jim sauce

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CUSTOMS HOUSE
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SEAFOOD

Battered Fish of the Day 23.9
Served with tartare sauce, chips & salad

Crispy Skin Salmon 24.9
Orange & fennel salad, pomegranate, feta, sweet potato chips & creamy dill sauce

Garlic Prawns 25.9
With creamy garlic sauce and jasmine rice

Lemon Pepper Calamari (GF) 25.9
Served with citrus salad, aioli, chips & lemon wedge

Chicken Misto (GF) 28.9
Chicken tenderloins, prawns, scallops, mussels, calamari, Napoli sauce, chips & salad

Grilled Seafood Plate 34.0
All our favourite seafood alongside grilled fish, chips & citrus salad

PREMIUM QUALITY STEAKS

Angus Scotch Fillet 29.9
Served with salad, chips & choice of sauce

Eye Fillet (200gm) 34.0
Served with salad, chips & choice of sauce

Wagyu Rump (300gm) 35.0
Served with salad, chips & choice of sauce

Angus Ribeye (350gm) 38.0
Served with salad, chips & choice of sauce

*** add Morton Bay Bugs 10.0**

*** add ½ Ribs 12.0**

Sauces
Gravy | Mushroom | Peppercorn | Red Wine Jus | Mustard | Bernaise | Garlic Butter

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CUSTOMS HOUSE
HOTEL

PUB CLASSICS

Steak Sanga 20.9
Scotch fillet with lettuce, beetroot, cheese, egg, caramelised onion, tomato relish & chips

Customs Beef Burger 20.9
Beef patty, lettuce, beetroot, bacon, cheese, egg & chips

Deep South Chicken Burger 20.9
Cajun chicken, pineapple, spicy aioli, cheese bacon & chips

Chicken Schnitzel 22.9
Freshly crumbed chicken breast, served with chips & salad

Chicken or Veal Parma 23.9
Chicken or Veal topped with ham, cheese & Napoli sauce, served with chips & salad

Aussie Parma 24.9
Chicken breast topped with egg, bacon, cheese & BBQ sauce, served with chips & salad

Veal Scallopini 24.9
Cooked in garlic with creamy mushroom sauce, served with chips & salad

Marinated Chicken Breast 25.9
Served with sweet potato mash, topped with prawn, asparagus & garlic butter

Slow Cooked Pork Belly (GF) 25.9
Served with creamy mash, apple radish salad & sticky glaze

Lip Smacking Pork Ribs 32.0
Served with appleslaw & chips

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CUSTOMS HOUSE
HOTEL

DESSERTS

Creme Brulee 9.0
The combination of hard-caramelized sugar atop velvety-smooth custard is the draw to this traditional recipe. You will love cracking the brittle sugar tops with your spoon

Sticky Date Pudding 9.0
Moist sponge cake, made with finely chopped dates, covered in a toffee sauce & served with vanilla ice cream

Chocolate Brownie 9.0
The ultimate comfort food. Made in-house with warm chocolate sauce & ice cream

Olde Fashioned Ice Cream Sundae 10.0
Bring back your childhood memories. Served with creamy ice cream, lashings of cream & syrup generously drizzled over it

Cheese Platter for Two 27.0
A grazing plate to start or finish a meal. Camembert, cheddar & blue cheese with prosciutto & fresh fruits alongside quince paste & honey to drizzle

Dessert of the Week
Please ask our friendly staff this one will be special

BARISTA COFFEE / TEA

The Barista is a star in our energetic team who is driven to provide excellent customer service. You will have the opportunity to experience all sorts of coffees & teas:

Coffees 3.8
Macchiato | Cappuccino | Espresso | Flat White | Latte | Long Black | Short Black

Teas 3.8
English Breakfast | Earl Grey | Peppermint | Green Tea | Chamomile

...or something special

Iced Chocolate / Iced Coffee 7.0

Affogato 7.0 / Affogato with Liqueur 15.0

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CUSTOMS HOUSE
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SENIORS LUNCH MENU

Monday - Friday 12pm - 3pm

2 Courses for $20

ENTREES

Salt & Pepper Calamari (GF)
Served with rocket & cherry tomatoes

Slow Cooked Pork Belly (GF)
Served with creamy mash

MAIN

Chicken Parma
Freshly crumbed with Napoli sauce cheese & ham

Pumpkin & Ricotta Ravioli (V)
Served with mushroom & pumpkin in a creamy garlic sauce with shaved parmesan

Battered Fish of the Day
Ask our friendly staff for details

DESSERTS

Creme Brulee
The combination of hard-caramelized sugar atop velvety-smooth custard is the draw to this traditional recipe. You will love cracking the brittle sugar tops with your spoon

Sticky Date Pudding
Moist sponge cake, made with finely chopped dates, covered in a toffee sauce & served with vanilla ice cream

Seniors Card must be presented upon request
2 Courses include one main & choice of entree or dessert

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CUSTOMS HOUSE
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KIDS MENU

(12 and under)
Kids meals receive a free soft drink

$12

Chicken Nuggets
Served with chips & salad

Battered Fish
Served with chips & salad

Penne Bolognaise
Served with secret sauce & parmesan cheese

EXTRA

French Fries (V) (GF) 6.0
Served with tomato sauce

Kids Salad (V) (GF) 6.0
Garden salad with cherry tomatoes

Vanilla Ice Cream (V) (GF) 5.0
Chocolate or Strawberry topping

We love having little nippers as our guests
Upon request we have high chairs & colouring materials for your use
We only use local fresh ingredients, our secret sauce is also a sneaky 50% veg

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