



CARRINGTON'S

BAR & GRILL



ENTRÉE

GARLIC BREAD (v) \$12

Toasted sourdough, garlic butter

| **Make it Cheesy + \$2**

BRUSCHETTA (v) \$15

Garlic bread, roasted tomatoes, Spanish onion, bocconcini, sweet glaze, pesto (*contains nuts*)

LOADED BUTTER CHICKEN CHIPS \$24

Beer battered chips topped with butter chicken and sauce

CAJUN PRAWNS SKEWERS | 2 PCS (GF) \$21

Grilled prawns with garlic aioli

SALT & PEPPER SQUID \$21

Lightly dusted and shallow fried squid with cajun aioli

STICKY BAO BUNS | 3 PCS \$25

Fluffy and soft buns stuffed with pork belly slices, julienne vegetables, chilli and coriander

CHICKEN WINGS 6 PCS (\$14) | 12 PCS (\$21)

Panko crumbed winglets

| **Choose sticky bbq bourbon or hot sauce**

CHILLI PRAWN HOT POT WITH GARLIC BREAD (GF) \$28

Garlic prawns, olives, tossed in a pink sauce with a touch of chilli

BAKED BRIE (GF) \$21

Brie topped with honey, cranberry sauce, almonds and bread

SATAY BEEF SKEWERS | 3 PCS (GF) \$24

Peanut sauce, coriander, lime

FISH TACOS \$21

2 tacos with crispy barramundi, coriander, pickle, spicy aioli and corn salsa

CHEESEBURGER SPRING ROLLS | 4PCS \$19

Grain-fed beef, cheese, wrapped in spring roll wrapper with bbq sauce

JALAPEÑO & CHEESE FIREBALLS | 8 PCS \$18

Crumbed cheese and jalapeño balls served with spiced aioli

BEEF ARANCINI \$19

Tomato sugo, basil olive oil and parmesan

MAINS

BANGERS & MASH (GF) \$29

Old school Cumberland sausages served with royal blue mash, grilled broccolini, peas and onion jus

| **Add truffle infused mash instead + \$2**

CRISPY PORK BELLY (GF) \$36

Roasted crispy pork belly served with royal blue mash, steamed bok choy and plum jus

| **Add truffle infused mash instead + \$2**

BEER BATTERED FISH & CHIPS (GF) \$29

2pcs barramundi shallow fried with chips and house salad

CURRY OF THE DAY (GF) \$30

Comes with rice, naan bread and accompaniments

* Please see the special board

CHICKEN PARMIGIANA \$30

Panko crumbed schnitzel topped with napolitana sauce and mozzarella cheese served with chips and house salad

CHICKEN CASALINGA \$33

Panko crumbed schnitzel topped with house special mushroom and bacon gravy, creamy mash, peas and grilled broccolini

| **Add truffle infused mash instead + \$2**

NASI GORENG \$32

Chef special mild fried rice topped with beef skewers, fried egg, crispy shallots and prawn crackers, tomato, cucumber and peanut sauce

| **Add prawns + \$8.5**

CARRINGTON'S SEAFOOD GRILL (GF) \$40

Grilled barramundi, half shell scallops and prawns served on a bed of creamy mash, broccolini and garlic sauce

SEAFOOD MARINARA \$39

Spaghetti, mussels, fish, calamari, scallops and prawns, chilli and tomato sugo

CLASSIC CARBONARA (v) \$30

Fettuccine with bacon, mushrooms, creamy white wine sauce, parmesan, egg and parsley

| **Add chicken + \$6** | **Add prawns + \$8.5**

CHILLI MUSSELS \$36

Fresh mussels cooked in a chilli, garlic, onions with napolitana sauce served with toasted garlic bread

RISOTTO ALLA MILANESE (v) \$36

Creamy saffron risotto cooked in a butter and parmesan

| **Choose braised beef cheek or chorizo prawns**

CREAMY GARLIC PRAWNS (GF) \$38

Local tiger prawns cooked in a creamy white wine sauce with steamed rice

BRAISED BEEF CHEEKS (GF) \$36

Slow cooked beef cheeks served with grilled broccolini, peas and crispy onion rings on creamy mash and red wine jus

| **Add truffle infused mash instead + \$2**

TANDOORI CHICKEN (GF) \$28

Chicken Maryland marinated in yoghurt and spices served with chips and pickled onion

SHARING

SEAFOOD BONANZA \$75

2pcs beer battered barramundi, 2pcs grilled half shell scallops, chilli mussels cooked in Napoli sauce, 2pcs bbq prawns skewers, grilled squid, toasted 2pcs sourdough, chips and salad

ADD-ON ½ lobster + \$40 | Full lobster + \$65

BBQ TASTING PLATE \$85

Scotch Fillet (180gm), ½ rack BBQ ribs, wings, pork belly, sausage, cheeseburger spring rolls, prawns, olives, brie, Turkish bread, dipping sauce with chips and salad

GOOD MOOD, GOOD FOOD, GOOD TIMES!

GRILL All steaks are served with chips and salad

250GM BLACK ANGUS RUMP STEAK (GF0) \$38

300GM MSA SCOTCH FILLET (GF0) \$45

400GM BLACK ANGUS RIB EYE (GF0) \$52

AMERICAN BBQ PORK RIBS (GF0) \$42
Served with char grilled corn, chips and slaw

PORK RIBS AND WINGS COMBO \$40
Served with corn, chips and slaw

CARRINGTON'S LOBSTER MORNAY (GF0) **MUST TRY**
HALF (\$46) | FULL (\$85)
Served with bechamel sauce, melted cheese and panko crumbs with chips and house salad

UPGRADE YOUR STEAK WITH PREMIUM PRAWNS

GRILLED PRAWNS + \$8.5

SURF & TURF + \$9

SAUCES
(GF)

♦ GREEN PEPPERCORN (DF) ♦ MUSHROOM
♦ RED WINE JUS (DF) ♦ GARLIC

SANDWICHES/BURGERS

**WINNER OF 2025 WA'S
BEST STEAK SANDWICH
THE WILD THING** **NEW** \$29.5

Tender scotch fillet married with a duo of beef and candy bacon, swiss cheese, onion, rocket, tomato and tangy home made bbq sauce served on a toasted Turkish panini with a side of "frickle" (fried pickle) and chips



**WINNER OF 2024 WA'S
BEST STEAK SANDWICH
THE TNT (CONTAINS NUTS)** **BEST SELLER** \$29.5

Succulent scotch fillet layered with crispy bacon, bourbon infused toffee onion, rocket, zesty bbq aioli, swiss cheese and roasted capsicum blend in a Turkish panini with peri peri chips



**THE TRIPLE C - STEAK
SANDWICH (CONTAINS NUTS)** \$29.5
Scotch fillet, crispy bacon, crispy slaw, house made smokey Chorizo jam, pickled onion, cheese, Chimichurri aioli and chips



CARRINGTON'S FARMYARD BURGER \$26
WA beef pattie, bacon, cheese, fried egg, rocket, tomato, onion, aioli and chips

DOUBLE CHEESEBURGER \$28
Double beef pattie, double cheese, pickles, tomato sauce and chips

SPICY CHICKEN BURGER **MUST TRY** \$27
Butter milk fried chicken, fiery slaw, sriracha mayo, cheese and chips

SMASHED VEGETARIAN BURGER (V) \$26
Smash potato pattie with rocket, tomato, onion, spicy mayo with chips

SALAD

LOADED JACKET POTATO (GF, VGO, V) \$24
Roasted potato stuffed with corn, pumpkin, beetroot, sweet chilli and cheese

BIRDS NEST CHAAT (V) **MUST TRY** \$26
Tangy and sweet Indian Street food dish that combines crispy potato samosa stuffed in crunchy basket dough topped with yoghurt, chutney, and spices

HALLOUMI & ORANGE SALAD (GF, V) \$29
Grilled halloumi, baby spinach, puffed quinoa, pumpkin, pickled onion, cherry tomato, walnuts, orange, pumpkin and sesame dressing
| Add grilled chicken + \$6 | Add prawns + \$8.5
| Add salt and pepper squid + \$8

CHICKEN CAESAR SALAD (GF, VO) \$26
Grilled free range chicken strips, baby cos, boiled egg, bacon, garlic croutons, anchovy dressing, shaved parmesan
| Add prawns + \$8.5 | Add salt and pepper squid + \$8

CARRINGTON'S THAI SALAD (VO) \$31
Rocket with julienne vegetables, roasted peanuts, coriander and sweet chilli dressing
| Choose house marinated beef or salt and pepper squid

**ROASTED BEETROOT
& PUMPKIN SALAD (V, VGO)** \$26
Rocket, onion, feta and balsamic dressing
| Add grilled chicken + \$6 | Add prawns + \$8.5
| Add salt and pepper squid + \$8

SIDES

**ADD ANY ADDITIONAL SIDES TO
COMPLIMENT YOUR MEAL!**

BEER BATTERED CHIPS (V) \$12
With aioli and tomato sauce

SEASONAL WEDGES (V) \$13
With sweet chilli and sour cream

CREAMY MASH POTATO (V, GF) \$10

GARDEN SALAD (V, GF, VGO) \$15
Mesclun, tomato cucumber, olives, feta, red onion and vinaigrette

CORN COBS (V) \$12
With spicy mayo and salsa

GRILLED BROCCOLINI AND PEAS (V, GF, VG) \$10
With almonds and romesco sauce

ONION RINGS (V) \$14
With sweet chilli and aioli

DESSERTS

SPANISH CHURROS \$16
Cinnamon sugar, marshmallows, strawberries, chocolate dipping sauce

SIZZLING CHOCOLATE BROWNIE \$14
Brownie served on iron cast pan with ice cream

STICKY DATE PUDDING \$13
Served with vanilla ice cream

AFFOGATO \$18
Vanilla ice cream with double shot espresso and a shot of Frangelico / Baileys / Kahlua

CAKE OF THE DAY \$9.5
See the display fridge

OUR DISHES CAN BE MADE GLUTEN FREE. PLEASE TALK TO OUR FRIENDLY STAFF.

V=VEGETARIAN, VG=VEGAN, GF=GLUTEN FREE, GFO=GLUTEN FREE OPTION, VO=VEGETARIAN OPTION, DF=DAIRY FREE
ALLERGEN NOTICE: Dear customers, we are not a nut free or gluten free kitchen, therefore we cannot guarantee no possible traces of these. We do however take allergies seriously and try our very best to suit all dietary requirements. Please make us aware of any allergies as not everything is listed on the menu.



SENIORS MENU 65 YEARS++ \$19.50

FISH & CHIPS (GFO)

Beer battered barramundi shallow fried with chips and house salad

CLASSIC CARBONARA (VO)

Fettuccine with bacon, mushrooms, creamy white wine sauce, parmesan, egg and parsley

BANGER & MASH (GF)

Old school Cumberland sausage served with royal blue mash, grilled broccolini, peas and onion jus

SENIOR BEEF BURGER

WA beef pattie, bacon, cheese, rocket, tomato, onion, aioli and chips

CAESAR SALAD (GFO, VO)

Baby cos, boiled egg, bacon, garlic croutons, anchovy dressing, shaved parmesan

CHICKEN PARMI

Panko crumbed schnitzel topped with napolitana sauce and mozzarella cheese served with chips and house salad

RED WINE

	150ML	250ML	BOTTLE
House Red (Cabernet Merlot) Margaret River WA	9	13.5	34
Langmeil - Long Mile Shiraz Barossa Valley SA	11.5	15.5	42
Vasse Felix Classic Shiraz, Margaret River, WA	11.5	15.5	42
Singefile Shiraz, Frankland River, WA	-	-	70
St Hugo Shiraz, Barossa, SA	-	-	85
D'Arenberg The Dead Arm Shiraz, Mc Laren Vale	-	-	110
Rosily Cabernet Merlot Margaret River WA	11	15	41
Fraser Gallop Estate Cabernet Merlot	-	-	50
Singlefile Cabernet Merlot, Great Southern	-	-	60
Robert Oatley Pinot Margaret River WA	11.5	15.5	42
Singlefile Pinot Noir, Mt Barker WA	-	-	70
Xanadu Circa 77 Cab Sauvignon, Margaret River WA	11	15	40
Domaine Naturaliste Cab Sauvignon, Margaret River, WA	11.5	15.5	42
Taylors Jaraman Cabernet Sauvignon, SA	-	-	70
Alamos Malbec, Argentina	-	-	50
Castelsina Chianti, Italy	-	-	50
Little Giant, Mc Laren Vale Grenache	-	-	50

WHITE WINE

	150ML	250ML	BOTTLE
House White (SSB) Margaret River WA	9	13.5	34
Vidal Sauvignon Blanc Marlborough NZ	11	15	40
Rosily Sauvignon Blanc, Margaret River WA	11	15	40
Dog Point Sauvignon Blanc Marlborough NZ	-	-	75
Deep Woods Sem Sauvignon Blanc Margaret River WA	11	15	40
Rosily Semillon Sauvignon Blanc Margaret River WA	11	15	40
Singlefile Semillon Sauvignon Blanc, Great Southern WA	-	-	60
Shaw & Smith Sauvignon Blanc, Adelaide Hills SA	-	-	80
Domaine Naturaliste Chardonnay Margaret River WA	11.5	15.5	42
Woodlands Chardonnay, Willyabrup, WA	-	-	65
Holm Oak Chardonnay, Tasmania	-	-	65
Singlefile Riesling, Great Southern WA	-	-	60
Rocaventosa Pinot Grigio Italia	11	15	40
Tim Adams Pinot Gris, Claire Valley SA	-	-	45
Brown Brothers Moscato VIC	11	(200ml)	

ROSE / ORANGE WINE

	150ML	250ML	BOTTLE
Deep Woods Rosé, Margaret River WA	11	15	40
La Vielle Ferme Rosé, France	11	15	40
Turkey Flat Rosé, Barossa SA	-	-	55
Blind Corner Orange, Margaret River WA	-	-	45
Blind Corner Rouge Margaret River WA	-	-	45

UNDER 12

YOUNG ONES \$14

FISH & CHIPS (GFO)

Battered or grilled with tomato sauce

CHICKEN NUGGETS

With chips and tomato sauce

KIDS BURGER

Grilled beef pattie, cheese, tomato sauce, chips

CHICKEN STIR FRY NOODLES

Fried Hokkien noodles

PASTA NAPOLITANA

Handmade pasta with Napoli and cheese



SPARKLING WINE

	200ML	BOTTLE
Jacobs Creek Pinot Chardonnay SA	11	36
Dunes & Greene Pinot Chardonnay SA	11	36
De Bortoli Prosecco King Valley VIC	11.5	38
Brown Brothers Zero	11	-
Zoncello Limoncello Spritz Yarra Valley Vic	-	42
Katlenberger Mango Sparkling Germany	-	39
Oyster Bay Brut NZ	-	45
Howard Park Petit Jete' NV, Great Southern WA	-	55
Mumm Cordon Rouge Brut Champagne NV, France	-	95
Veuve Clicquot, France	-	150

DON'T SEE YOUR FAVOURITE? PLEASE ASK OUR BARTENDERS!

CLASSIC COCKTAIL

Negroni	\$20	Long Island	\$20
Cosmopolitan	\$18	Espresso Martini	\$18
Margarita	\$18	Aperol Spritz	\$18

SPECIAL COCKTAIL

Tokyo Long Island \$20 Vodka, tequila, gin, triple sec, Midori, Malibu, sour mix and lemonade	Purple Moon \$18 Parfait Amour, gin
Charlie Chaplin \$18 Sloe gin, Apry liqueur and lime	Martini Passion \$18 Vanilla vodka, Passionfruit liqueur, Passionfruit puree and lemon juice
Ello Lemoncello \$18 Liqueur, vodka, and lemon juice	Goody Goody Gumdrops \$18 Baileys, Midori, Blue Curacao
Blue Hawaii \$18 Malibu rum, vodka, Blue Curacao and pineapple juice	Mai Tai \$20 Aged rum, Grand Marnier, lime juice, orgeat almond syrup
	Low and Sloe \$16 Sloe gin, Grenadine, orange juice

MOCKTAIL

Virgin Pina Colada \$12 Pineapple juice, lemon juice, coconut puree	
Strawberry Kiss \$12 Strawberry, mojito mix, soda	
Passion Surprise \$12 Passionfruit, orange juice, lemonade, lime	