



# 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

### **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

## 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

### **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

## 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**

### **CARRINGTON'S SEAFOOD GRILL (GF)** \$40

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

### **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

### **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**

FROM THE KITCHEN



CHECK OUT OUR  
**DAILY CHEF'S SPECIALS**  
ON THE BOARD

## 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)** \$55

**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

### 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



\$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** \$27

Butter milk fried chicken, fiery slaw, sriracha mayo, cheese and chips



## SALAD

**LOADED JACKET POTATO (GF, VGO, V)** \$24

Roasted potato stuffed with corn, pumpkin, beetroot, sweet chilli and cheese

**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

**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

## YOUNG ONES **\$14.90**

UNDER 12

### 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

### PASTA NAPOLITANA

Handmade pasta with Napoli and cheese



## RED WINE

	150ML	250ML	BOTTLE
House Red (Cabernet Merlot) Margaret River WA	9	15.5	34
Langmeil - Long Mile Shiraz Barossa Valley SA	11.5	17.5	42
Vasse Felix Classic Shiraz, Margaret River, WA	11.5	17.5	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	11.5	17.5	41
Fraser Gallop Estate Cabernet Merlot	-	-	55
Singlefile Cabernet Merlot, Great Southern	-	-	65
Robert Oatley Pinot Margaret River WA	11.5	17.5	42
Singlefile Pinot Noir, Mt Barker WA	-	-	70
Xanadu Circa 77 Cab Sauvignon, Margaret River WA	11.5	17.5	42
Domaine Naturaliste Cab Sauvignon, Margaret River, WA	11.5	17.5	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	15.5	34
Vidal Sauvignon Blanc Marlborough NZ	11.5	17.5	42
Rosily Sauvignon Blanc, Margaret River WA	11.5	17.5	42
Dog Point Sauvignon Blanc Marlborough NZ	-	-	75
Deep Woods Sem Sauvignon Blanc Margaret River WA	11.5	17.5	42
Rosily Semillon Sauvignon Blanc Margaret River WA	11.5	17.5	42
Singlefile Semillon Sauvignon Blanc, Great Southern WA	-	-	42
Shaw & Smith Sauvignon Blanc, Adelaide Hills SA	-	-	80
Domaine Naturaliste Chardonnay Margaret River WA	11.5	17.5	42
Woodlands Chardonnay, Willyabrup, WA	-	-	65
Holm Oak Chardonnay, Tasmania	-	-	65
Singlefile Riesling, Great Southern WA	-	-	60
Rocaventosa Pinot Grigio Italia	11.5	17.5	42
Tim Adams Pinot Gris, Claire Valley SA	-	-	45
Brown Brothers Moscato VIC	11.5	(200ml)	

## ROSE / ORANGE WINE

	150ML	250ML	BOTTLE
Deep Woods Rosé, Margaret River WA	11.5	15	42
La Vielle Ferme Rosé, France	11.5	15	42
Turkey Flat Rosé, Barossa SA	-	-	55
Blind Corner Orange, Margaret River WA	-	-	45
Blind Corner Rouge Margaret River WA	-	-	45

## SPARKLING WINE

	200ML	BOTTLE
Jacobs Creek Pinot Chardonnay SA	11.5	36
Dunes & Greene Pinot Chardonnay SA	11.5	36
De Bortoli Prosecco King Valley VIC	11.5	38
Brown Brothers Zero	11.5	-
Zoncello Limoncello Spritz Yarra Valley Vic	-	42
Katlenberger Mango Sparkling Germany	-	39
Oyster Bay Brut NZ	-	48
Howard Park Petit Jete' NV, Great Southern WA	-	58
Mumm Cordon Rouge Brut Champagne NV, France	-	99
Veuve Clicquot, France	-	150

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

CLASSIC COCKTAIL

\$20

Negroni  
Cosmopolitan  
Margarita

Long Island  
Espresso Martini  
Aperol Spritz

SPECIAL COCKTAIL

\$20

Tokyo  
Long Island  
Vodka, tequila, gin, triple sec, Midori, Malibu, sour mix and lemonade

Martini Passion  
Vanilla vodka, Passionfruit liqueur, Passionfruit puree and lemon juice

Elio  
Lemoncello  
Liqueur, vodka, and lemon juice

Piña Colada NEW  
Bacardi, pineapple juice, coconut cream

Blue Hawaii  
Malibu rum, vodka, Blue Curacao and pineapple juice

Amaretto Sour NEW  
Amaretto, lemon juice, egg white

Goody Goody  
Gumdrops  
Baileys, Midori, Blue Curacao

Mai Tai  
Aged rum, Grand Marnier, lime juice, orgeat almond syrup

Apple Crumble  
Fireball NEW  
Vodka, milk, lime 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