



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 (GFO) \$21

Grilled prawns with garlic aioli

SALT & PEPPER SQUID \$21

Lightly dusted and shallow fried squid with cajun aioli

STICKY BAO BUNS | 3 PCS **BEST SELLER** \$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 (GFO) \$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

BEEF ARANCINI \$19

Tomato sugo, basil olive oil and parmesan



BAKED BRIE (GFO) \$21

Brie topped with honey, cranberry sauce, almonds and bread

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 (GFO) \$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 (GFO) \$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 (GFO) \$29

2pcs barramundi shallow fried with chips and house salad

CURRY OF THE DAY (GFO) **BEST SELLER** \$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 (GFO) \$40

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

CLASSIC CARBONARA (vo) \$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 (GFO) **BEST SELLER** \$38

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

BRAISED BEEF CHEEKS (GFO) **BEST SELLER** \$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**

MIE GORENG **NEW** \$34

Stir-fried Hokkien noodles with chicken, prawns, bok choy, garlic, capsicum, carrots, and onion

PUMPKIN RISOTTO **NEW** \$32

Creamy arborio rice folded through slow cooked pumpkin, sage topped with golden halloumi and a drizzle of chilli oil

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

CHECK OUT OUR
DAILY CHEF'S SPECIALS
ON THE BOARD

GRILL All steaks are served with chips and salad

- 250GM BLACK ANGUS RUMP STEAK (GFO)** \$38
- 300GM MSA SCOTCH FILLET (GFO)** \$45
- 400GM BLACK ANGUS RIB EYE (GFO)** \$55
- AMERICAN BBQ PORK RIBS (GFO)** \$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 (GFO)

- ◆ 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)



\$29.5

Succulent scotch fillet layered with crispy bacon, bourbon infused toffee onion, rocket, tomato, 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 (GFO, VGO, V)** \$24
Roasted potato stuffed with corn, pumpkin, beetroot, sweet chilli and cheese
- HALLOUMI & ORANGE SALAD (GFO, 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 (GFO, 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, cherry tomato, feta and balsamic dressing
| Add grilled chicken + \$6 | Add prawns + \$8.5 | Add salt and pepper squid + \$8

SIDES

ADD ANY ADDITIONAL SIDES TO COMPLEMENT 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, GFO)** \$10

- GARDEN SALAD (V, GFO, 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, GFO, 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** \$14
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	44
Vasse Felix Classic Shiraz, Margaret River, WA	11.5	17.5	44
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	44
Fraser Gallop Estate Cabernet Merlot	-	-	55
Singlefile Cabernet Merlot, Great Southern	-	-	65
Robert Oatley Pinot Margaret River WA	11.5	17.5	44
Singlefile Pinot Noir, Mt Barker WA	-	-	70
Xanadu Circa 77 Cab Sauvignon, Margaret River WA	11.5	17.5	44
Domaine Naturaliste Cab Sauvignon, Margaret River, WA	11.5	17.5	44
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	44
Rosily Sauvignon Blanc, Margaret River WA	11.5	17.5	44
Dog Point Sauvignon Blanc Marlborough NZ	-	-	75
Deep Woods Sem Sauvignon Blanc Margaret River WA	11.5	17.5	44
Rosily Semillon Sauvignon Blanc Margaret River WA	11.5	17.5	44
Singlefile Semillon Sauvignon Blanc, Great Southern WA	-	-	65
Shaw & Smith Sauvignon Blanc, Adelaide Hills SA	-	-	80
Domaine Naturaliste Chardonnay Margaret River WA	11.5	17.5	44
Woodlands Chardonnay, Willyabrup, WA	-	-	65
Holm Oak Chardonnay, Tasmania	-	-	65
Singlefile Riesling, Great Southern WA	-	-	60
Roccaventosa Pinot Grigio Italia	11.5	17.5	44
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	17.5	42
La Vielle Ferme Rosé, France	11.5	17.5	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

Elo Lemoncello
Lemoncello Liqueur, vodka, and lemon juice

Apple Crumble NEW
Fireball, vanilla vodka, sour apple, lemon

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

Piña Colada NEW
Bacardi, pineapple juice, coconut, lime

MOCKTAIL

Virgin Pina Colada \$12
Pineapple, coconut, lime

Strawberry Kiss \$12
Strawberry, mojito mix, soda

Passion Surprise \$12
Passionfruit, orange juice, lemonade, lime