



Our Menu

To Start

Garlic Bread

\$5.50

Lightly toasted white bread batard smothered in garlic herb butter

Add Cheese \$1.50

Add bacon \$1.50

Bread n' Dips

\$8.50

Soft lavash bread seared with butter, served with 3 house dips. Ask our friendly staff for today's selection.

Crispy Fried Lemon Pepper Squid

\$12.90

Squid rings coated in our crispy lemon pepper seasoning served with lime aioli and lemon wedges

Commercial's Pork Belly and Apple Spring Rolls

\$12.90

Served with thick rich teriyaki sauce and fresh coleslaw

Steaks

All steaks are grilled to your liking, with The Commercial's special steak seasoning, served with your choice of house seasoned chips and a freshly tossed salad or mash and sauteed vegetables. Finished with your choice of sauce or house flavoured steak butter.

250g Cape Grim New York Strip

\$26.90

The Cape Grim strip steak is a melt in your mouth, cut of beef cut from the short loin of the cow, a muscle that does very little work, allowing for a quite tender steak

200g Cape Grim Hanger Steak

\$22.90

The Cape Grim Hanger steak is a cut of beef prized for its flavour, located between the cows loin and rib the hanger steak just sits there hanging, doing no work, making it one of the most tender cuts of steak

200g Black Angus Rump

\$18.90

Black Angus Beef spends it's early life feeding on grass, once matured is introduced to grains and wheat in such a unique way, to give it maximum flavour and marbling

300g Rib fillet 180 day grain fed

\$29.90

A rib fillet steak's abundant internal marbling melting into the meat creates one of the juiciest steak-eating experiences imaginable

350g Dry aged Mary Valley T-bone

\$28.90

A very flavoursome cut of meat, made up of two different steaks the striploin, a robust beef flavour, and the tenderloin

Sauces

Mushroom sauce *Gravy *Pepper sauce *Garlic Cream *Dianne *Hollandaise

Butters

Traditional garlic herb butter
House Smoked garlic butter
Green peppercorn Butter

Toppers

Garlic Prawns
Onion rings
Lemon pepper Squid
Avocado and hollandaise
Bacon and egg

Mains

House Beer Battered NZ Cod

\$18.90

NZ cod strips coated in our crispy beer batter served with housemade tartare sauce, freshly tossed garden salad and house season chips

Tropical Grilled Fish

\$23.90

New Zealand cod fillet, caramelised pineapple, kaffir lime and coconut cream, wrapped and steamed in banana leaf, served with sticky aromatic rice

Chicken Parmigiana

\$18.90

Fresh chicken breast coated in our special parmesan and native spice breadcrumb topped with rich house napoli, double smoked ham and our blend of sharp cheddar cheese and mozzarella served with a choice of two sides

Eggplant Parmigiana

\$17.90

Chargrilled eggplant topped with our rich napoli sauce, a blend of sharp cheddar and mozzarella cheese finished with breadcrumbs and baked in the oven to perfection, served with house seasoned and freshly tossed mini greek salad

House Steak Sandwich

\$17.90

A toasted white batard loaf smothered in garlic butter, filled with lettuce, slice tomato, 120 gram MBS1+ rib fillet, rasher bacon, Red cheddar, Beer battered onion rings, drizzled with Smokey Barbeque sauce, served with house seasoned chips and aioli

The 3 Little Pigs (Trio of Pork)

\$24.90

Homemade pork belly and apple spring rolls with teriyaki sauce and coleslaw, thick cut pork sausage served with creamy mashed potato and onion gravy, slow roasted crispy skin pork belly served with housemade apple puree

Slow Cooked Greek Lamb Shoulder

\$24.90

Lamb shoulder slow cooked in stock and herbs until rich in flavour and melts in your mouth. Topped with jus and served with a fresh, feta and sweet potato salad tossed with fresh roquette and an apple cider dressing

Please ask our friendly staff for today's dessert specials

Salads

House made traditional Caesar

\$16.90

Cos lettuce, crispy bacon, croutons and parmesan cheese all tossed with a creamy Caesar dressing topped with a poached egg and a slice of garlic bread

Beef and Avocado

\$19.90

Cape grim Hanger, thinly sliced over a red onion, cucumber, cherry tomato and avocado salad dressed with sweet balsamic vinaigrette

Sides

Chips seasoned with special house seasoning
Rich creamy mash potato
Seasonal vegetables sauteed with butter and herb oil
Garden salad
Beer battered wedges served with chilli jam and sour cream

Kids

Cheesy Chicken Strips

\$9.90

Fresh chicken breast coated in our cheesy house crumb served with chips and tomato sauce

Kiddie's Fish n' Chips

\$9.90

Barramundi strips coated in our crispy house batter served with chips and choice of tomato or tartare

120g Ribeye Steak

\$10.90

120g Rib Fillet pan fried with butter served with chips and tomato sauce