




KITCHEN OPENING HOURS

Mon – Thurs 12–3pm | 5–9pm
Fri – Sun 12–10pm

THE PRINCE CONSORT

  @theprincebris
 www.theprinceconsort.com.au

BAR SNACKS

- BLOOMING ONION (v) **9**
old bay, sour cream
- JALAPENO POPPERS (v) **12**
cream cheese, house BBQ sauce
- BUFFALO WINGS **14**
blue cheese dip, celery & carrot
- SOUTHERN FRIED CHICKEN **18**
cheddar waffle, whiskey maple butter
- PRINCE DOG **12**
smoked pork frank, chilli, mustard,
cheese, onion

SHARED STARTERS

- WOODFIRED GARLIC BREAD (v) **4ea**
cultured butter
- FRESHLY SHUCKED OYSTERS (gf, df) **4.5ea**
dill pickle mignonette
- SWEETCORN FRITTER (v) **6ea**
green garlic aioli, roasted yeast
- MT ZERO OLIVES (vg, gf, df) **8**
garlic, lemon, rosemary
- MARINATED ZUCCHINI (gf, vgo) **7**
whipped ricotta, onion, lemon thyme
- HEIRLOOM TOMATOES (gf, df, vgo) **9**
smoked vinaigrette, marjoram
- VANELLA BURRATA (gf, v) **16**
apple, rocket, smoked almond
- SERRANO HAM (gf, df) **16**
rock melon, arbequina olive oil, native pepper
- KINGFISH CRUDO (gf) **19**
green strawberry, cultured cream, sorrel

MAINS

- CHICKEN SCHNITZEL **25**
house made crumbed chicken breast,
coleslaw, lemon, fries
- CHICKEN PARMIGIANA **28**
tomato napoli, leg ham, fresh mozzarella,
garlic scape vinegar, basil, fries
- BEER BATTERED FISH & CHIPS (df) **24**
seaweed tartar, herb salad, lemon
- COAL ROASTED WAGYU RUMP CAP (gf) **30**
café de paris butter, fries

SHARE we recommend ordering some sides

- WHOLE ROASTED RED EMPEROR (gf, df) **34**
burnt spring onion condiment, bronze fennel
- SLOW ROASTED LAMB SHOULDER **full 60/ half 40**
sweet potato molasses, roasted peanut,
sweet potato leaves (gf, dfo)

BURGERS

- FRIED CHICKEN BURGER **21**
southern fried chicken, coleslaw, american
cheese, pickled jalapenos, sour cream, fries
- CHEESEBURGER **20**
grain fed patty, cheese, tomato, lettuce,
ketchup, mustard, pickles, onion, fries
- PLANT BURGER (v) **20**
crumbed field mushroom, shaved cabbage,
mustard + star anise sauce, sour cream, fries

ADD ON'S

- AVOCADO **3** / BEEF PATTY, BACON **4** / MAC + CHEESE (v),
MASH POTATO + CHICKEN GRAVY, COLESLAW (v) **5**

WOOD FIRED PIZZA

- Gluten Free Base **3**
- RED**
- MARGARITA (v) **19**
tomato, basil, mozzarella, pecorino
- MUSHROOM (v) **22**
shaved button mushrooms, tomato,
watercress, mozzarella, pecorino
- PEPPERONI **21**
hot pepperoni, tomato, mozzarella, oregano,
calabrian chili
- HAWAIIAN **22**
double smoked ham, tomato, mozzarella,
caramelized pineapple, oregano
- WHITE**
- ZUCCHINI (v) **22**
stems and flowers, lemon, stracciatella, fennel pollen
- QUATTRO FORMAGGI (v) **23**
mozzarella, gorgonzola, stracciatella, grana padano,
spring onion, celery
- SWEET CHEEKS **24**
cured pork cheek, ricotta, leatherwood honey,
pecorino, black pepper
- SIDES**
- FRIES **8**
- ROASTED POTATOES, GARLIC, THYME (gf, df) **9**
- BABY GEM LETTUCE, MAPLE VINAIGRETTE,
SUNFLOWER (vg) **9**
- GRILLED SUMMER GREENS, PRESERVED LEMON,
WALNUT (vg) **11**
- WOODFIRED PUMPKIN, BURNT BUTTER,
SMOKED YOGHURT, CURRY LEAVES (v, gf) **12**



THIS IS JUST THE BEGINNING.

More great food to come as we finish renovating
the kitchens