
SNACKS & STARTERS

FLATBREAD

made on our own 24-hour proved hand-stretched dough

CRUMBED SICILIAN OLIVES,

CHICKEN LIVER PATE,

SPICY ITALIAN MEATBALLS,

EGGPLANT 'MEATBALLS'

SALT & PEPPER SQUID,

HOUSE-MADE DUCK SPRING ROLLS (3),

SOUTHERN FRIED CHICKEN WINGS

AUSTRALIAN GARLIC, fior di latte, olive oil, sea salt (V) \$12

MARINARA: Napoletana sauce, Australian garlic, oregano, Pukara Estate olive oil (V, DF) \$14

CARAMELISED ONION, goats cheese, oregano (V) \$14

PEPPERONI, fior di latte, chilli \$16

stuffed with Binnorie goats cheese & chilli, served with saffron aioli \$12

madeira jelly, cornichons, toasted sourdough \$20

napoletana sauce, basil, parmesan, sourdough \$19

crumbed eggplant, napoletana sauce, parmesan, basil (V) \$18

lime aioli, chilli, coriander (DF) \$18

vermicelli noodles, carrot, daikon, Chinese BBQ sauce (DF) \$18

buffalo - with blue cheese sauce, pickles or nude (DF) \$18

RAW SEAFOOD

Premium quality seafood sourced daily from the markets.

Dry aged and filleted in-house to enhance flavour and texture

SASHIMI PLATE:

selection of market fish, house-pickled ginger, wasabi, daikon, carrot, shiso (DF, GF) - small plate \$35 / share plate \$55

TUNA TARTARE:

miso mayo, yakiniku, cucumber, puffed wild rice, yolk, espelette (DF, GF) \$22

KINGFISH CARPACCIO,

yuzu & citrus ponzu, ginger, sesame seeds, chilli, shallots (DF, GF) \$22

OCEAN TROUT CRUDO

Jalepeno & coriander dressing (DF, GF) \$22

PRINCE PIZZA

Thin-crust pizza made on our own 48-hour proved hand-stretched dough & organic Gustarosso napoletana sauce, topped with only the best Italian & local ingredients.

MARGHERITA:

napoletana sauce, basil, fior di latte, olive oil (V) \$20
- add prosciutto + \$6

HAWAIIAN

leg ham, charred pineapple, fior di latte \$25

PEPPERONI

napoletana sauce, garlic, fior di latte, sopressa, basil \$27

TRUFFLED BURRATA,

napoletana sauce, confit garlic, prosciutto, basil \$30

ITALIAN SAUSAGE:

napoletana sauce, fior di latte, pork & fennel sausage, basil, chilli oil \$26

PESTO PUMPKIN,

spinach, fior di latte, onion, dukkah, pesto aioli, fetta, pine nuts (V) \$27

CHORIZO & PRAWN:

Rodriguez chorizo, Australian prawns, chilli, garlic, fior di latte, lemon, parsley \$30

BBQ CHICKEN:

Chicken breast, barbeque sauce, Spanish onion, mushroom \$26

Please ask for gluten-free bases + \$4.50, or vegan cheese + \$2

SIGNATURE STEAKS *hand-selected from prime producers across Australia.*

CAPE GRIM PASTURE FED BEEF MB 2-4+

From the lush pastures of Tasmania, surrounded by the purest air in the world comes this wholesome grass-fed beef, tender and rich in flavour.

FAIRLIGHT NORTHERN RIVERS GRASS FED BEEF

With rich fertile valleys, flowing rivers and fresh sub-tropical sea air from the Pacific Ocean, the Northern Rivers provides perfect pastures for premium quality beef.

Our steaks are char-grilled to your liking & served with lemon, triple-cooked roast potatoes & green beans OR fries & wedge salad, plus your choice of one of these accompaniments:

CAFÉ DE PARIS BUTTER (GF) | MADEIRA JUS (GF, DF) | CHIMICHURRI (GF, DF) | PEPPER SAUCE | MUSHROOM SAUCE
DIANE SAUCE | DIJON MUSTARD (V, DF, GF) | SEEDED MUSTARD (V, DF, GF) | HOT MUSTARD (V, DF, GF)

SCOTCH FILLET 300G \$52

EYE FILLET 200G \$50

RIB EYE ON THE BONE 400G \$55

RUMP 250G \$33

MAINS


- PRESSED PUKARA LAMB SHOULDER, green goddess sauce, kipfler potatoes, Dutch carrots, peas, jus (GF) \$38
- BANGALOW PORK PORCHETTA, soft polenta & jus, charred broccolini with anchovies & lemon dressing \$38
- THAI YELLOW FISH CURRY poached market fish, pickled papaya, herbs, cashews, steamed rice (DF, GF) \$MP
- BLUE SWIMMER CRAB LINGUINE, chilli, garlic, lemon parsley (DFA) \$36
- PRAWN RISOTTO aged carnaroli, salsa verde, fermented chilli oil & lemon (GF) \$36
- MUSHROOM MEDLEY TAGLIATELLE King brown, Swiss, enoki, portabello, shimeji mushroom cream, silverbeet & ricotta salata (V) \$28
- PRINCE CAESAR SALAD cos lettuce, bacon, croutons, parmesan, poached egg, Caesar dressing (GFA) \$25 / Add chicken +\$7

PUB CLASSICS

- PRINCE BEEF BURGER winner AHA NSW Best pub burger 2022 /2023 wagyu patty, bacon, cheese, grilled onion, pickles, lettuce, tomato, RASCAL sauce, fries (GFA) \$25 / plant based VEEF alternative \$25
- FRIED CHICKEN BURGER Southern fried chicken, RASCAL spicy Jamaican ketchup, cheese, slaw, pickles, jalepeno, fries \$25
- HOUSE CRUMBED CHICKEN SCHNITZEL, fries, slaw (DF), + choice of sauce: jus / mushroom / gravy / pepper / Diane \$27
- CHICKEN PARMIGIANA house-crumbed chicken schnitzel, double smoked ham, napoletana sauce, fries, slaw \$31
- VEGAN SCHNITZEL plant based schnitzel, chips, slaw (V) \$25
- VEGAN PARMA plant based schnitzel, napoletana sauce, vegan cheese, chips, slaw (V) \$30

SIDES \$12 EACH

- GREEN BEANS, garlic butter (GF) FRIES, house seasoning, garlic aioli (DF, GF)
- SOFT POLENTA, parmesan TRIPLE COOKED POTATOES, rosemary salt, gravy (DF)
- extra sauce +\$4 WEDGE SALAD: baby cos, salad cream (GF) GARDEN SALAD: tomato, cucumber, lettuce, onion, vinaigrette (DF)

 GF = Gluten Free • GFA = Gluten Free Variation Available - please ask us • DF = Dairy Free • V = Vegetarian
Vegan variations available - just ask

A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

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