



# **TELEGRAPH**

**EATING HOUSE & BAR**

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**ALL DAY DINING MENU**

## *Appetizers*

### **House made dips platter (v) \$10.00**

Char grilled sour dough w/ selections of our house made dips

### **Oliva bruschetta (v) \$10.00**

Crunchy croutons, tapenade, tomato & basil salsa  
dressed w/ balsamic reduction

### **The Telegraph fried chicken \$12.00**

24 hour brined chicken wings, deep-fried  
& tossed w/ your choice of sauce:

*House made chicory BBQ*

*Tangy & spicy hot sauce*

*Sweet & spicy Korean style hot sauce*

### **Sate ayam & domba (gf) \$12.00**

Char grilled chicken & lamb sate w/ a turmeric ginger marinade  
& peanut dipping sauce

### **Pork & Ginger "Poa Pia" (gf) \$12.00**

Pork & vegetable spring rolls served w/ a Thai dipping sauce

### **Piri Piri spiced calamari \$12.00**

Portuguese Barrero Piri Piri spiced calamari served w/ a refreshing  
burnt lime aioli

### **Crispy confit pork belly (gf) \$12.00**

8 hour confit pork belly seasoned w/ Chinese spices & served w/  
spiced apple puree & sweet potato crisps

### **Shakshouka eggs (v) \$12.00/\$19.00**

Eggs poached in a house made Israeli spiced tomato sauce w/ grilled  
sour dough, balsamic dressing & charred cherry tomatoes

## Main courses

### **“Riverina” Scotch Fillet (gf) \$36.00**

Cooked to your liking – served w/ truffle mash, blistered cherry tomatoes, sautéed greens, sweet potato crisps & red wine jus

### **Crispy skin grilled Barramundi \$32.00**

Grilled Barramundi w/ lime pepper salt, herb pearl couscous, sautéed greens, pomegranate reduction & lime aioli

### **Thai red duck curry (gf) \$25.00**

House made duck Thai red curry w/ lychees, cherry tomato, pak choy w/ jasmine rice

### **Lamb shank (gf) \$25.00**

Lamb shank slowly braised for 6 hours in a rich & smoky sauce, served w/ creamy mashed potato

### **Fish & chips (beer battered or grilled) \$24.00**

Fresh Northern Territory caught fish, beer battered or grilled served w/ garden salad, fries & house made tartare sauce

### **Mantra Club Sandwich \$23.00**

w/ grilled bacon, southern style chicken, tomato & beetroot chutney, lettuce, tomato & guacamole on toasted sour dough bread

### **The Telegraph Mi Goreng (v) \$18.00**

Our version of an Indonesian style fried noodle, w/ vegetables, egg & a spicy sambal paste  
*Add chicken or lamb \$5*

### **House made pasta fettuccini or pappardelle \$23.00**

**Ala primavera** seasonal vegies, garlic & white wine(v)

**Ala Napoli** capsicum, garlic, onion & basil (v)

**Ala carbonara** bacon, egg & mushroom in a creamy white wine sauce  
*Add chicken or chorizo \$5*

## Salads

### **Fattoush salad \$16.00**

Fresh cos lettuce, cucumber, Spanish onion, tomato, pistachio nuts, Danish feta, crunchy croutons & a lemon & sumac dressing

### **Watermelon Harissa salad (gf) \$16.00**

Watermelon, cos lettuce, spinach, sesame seeds, pistachio nuts, tomato, mint & cucumber w/ spicy harissa dressing

### **Caesar salad \$16.00**

Cos lettuce, parmesan, bacon, anchovies, croutons & poached egg dressed w/ a house made creamy Caesar dressing

*Add chicken, chorizo or lamb \$5*

## Sides

Grilled sourdough bread w/ butter **\$4.00**

Garlic buttered baguette **\$6.00**

Thyme salt seasoned, skin on potato fries **\$6.00**

Bush spiced potato wedges w/ sour cream & sweet chilli **\$8.00**

Tennessee seasoned, smoky, crispy, sweet potato fries **\$8.00**

Garden salad **\$6.00**

Sautéed vegetables **\$6.00**

Creamy truffle potato mash **\$6.00**

Fragrant steamed jasmine rice **\$4.00**

Homemade spiced apple sauce coleslaw **\$6.00**

## *Desserts*

**NT lime, coconut & white chocolate crème brulee \$15.00**

A coconut cream & white chocolate crème brulee, spiced w/  
NT kaffir lime, toffee & smooth Locastro vanilla ice cream

**The Telegraph sticky toffee & date pudding \$15.00**

House made sticky toffee & date pudding w/ butterscotch  
sauce, Locastro rum & raisin ice cream & sticky toffee date dust

**Cheese platter (2/3 Cheese selections) \$18/\$23**

Served w/ our house made spiced date paste, water crackers,  
Gouda twists, honey & a selection of dried & fresh fruit.

## *Liqueurs*

Maker's Mark	<b>\$7.5</b>	Drambuie	<b>\$8</b>
Jameson Whisky	<b>\$8</b>	Frangelico	<b>\$8</b>
Canadian Club	<b>\$8</b>	Galliano Amaretto	<b>\$9</b>
Chivas Regal	<b>\$9</b>	Galliano black Sambuca	<b>\$9</b>
Woodford Reserve	<b>\$9</b>	Grand Marnier	<b>\$8</b>
Glen Fiddich 12yr	<b>\$10</b>	Kahlua	<b>\$8</b>
Hennessy cognac VSOP	<b>\$13</b>	Tia Maria	<b>\$8</b>
Baileys Irish cream	<b>\$8</b>		