



BISTRO • SPORTS BAR

FEAST LIKE THE GODS

THE ODIN TAVERN



MENU



STARTERS

- BREAD BASKET** 12
4 warm dinner rolls with creamy butter
- HOUSE-MADE GARLIC BREAD (4 SLICES)** 14
Toasted sourdough with garlic butter and parmesan
+ Add extra cheese \$2
- OYSTERS NATURAL (4 | 6 PCS)** GF 22 | 30
Fresh oysters with mignonette
- OYSTERS BAKED KILPATRICK (4 | 6 PCS)** GF 24 | 32
Baked oysters with roasted capers and bacon
- TRUFFLE & MUSHROOM ARANCINI (5 PCS)** GFO | V 24
Crispy mushroom and truffle arancini, served with Napoli sauce, aioli, parmesan, and fresh herbs
- STICKY PORK BAO BUNS (4 PCS)** 24
Fluffy bao buns filled with sticky pork belly, Asian greens, chilli mayo, and crispy fried shallots
- JALAPEÑO CHEESE BITES (8 PCS)** V 16
Crispy jalapeño bites loaded with melted cheese, served with chilli mayo
- SALT & PEPPER CALAMARI** GFO 22
Tender squid served with house-made aioli
- CHIPS** GFO | V 14
Served with aioli and house-made jalapeño ketchup
- WEDGES** GFO | V 16
Served with sour cream and sweet chilli sauce

SHARE PLATTERS



- SEAFOOD PLATTER** 60
Garlic prawn cutlets, chilli mussels, Fremantle marinated octopus, fried pepper squid, battered fish pieces, oysters (natural & Kilpatrick), served with house salad, garlic bread, crispy chips, tartare sauce, and fresh lemon wedges
- MEAT PLATTER** GFO 60
Slow-cooked pork riblets, grilled chorizo, pork sausage, sliced salami, marinated olives, house salad, garlic bread with herb butter, crispy chips, and creamy aioli

TACOS 3 PCS EACH

- FISH TACOS** 24
Crispy beer-battered fish fillets, guacamole, cabbage slaw, chilli mayo, and pickled vegetables
- GRILLED PRAWN TACOS** 24
Moroccan-spiced prawns, red capsicum & mango salsa, cabbage slaw, chilli mayo, pickled vegetables
- HALLOUMI TACOS** V 20
Grilled halloumi, red capsicum & mango salsa, cabbage slaw, chilli mayo, pickled vegetables

SALADS

- CAESAR SALAD** GFO | V 24
Baby cos lettuce, house-made garlic croutons, crispy bacon, parmesan, creamy Caesar dressing, boiled egg
- GRILLED PRAWN SALAD** GFO 34
Lime & sambal marinated prawns, Asian greens, green mango & apple slaw, roasted cashews, crispy fried noodles, cherry tomatoes, sweet chilli sauce, kewpie mayo
- GARDEN SALAD** GFO | V 18
Mixed lettuce, cherry tomatoes, cucumber, grated carrots, Spanish onion, light French vinaigrette

Add to your salad:

- + Grilled chicken 9
- + Smoked salmon 9
- + Fremantle octopus 11

BURGERS & SANDWICHES

- ODIN BEEF BURGER** GFO 29
Black Angus beef patty, Monterey Jack cheese, crispy bacon, caramelised onions, tomato, lettuce, garlic mayo, pickles, milk bun, chips, and house-made jalapeño ketchup
- CHICKEN, HALLOUMI & AVO BURGER** GFO 28
Grilled chicken breast, halloumi, smashed avocado, cos lettuce, sliced tomatoes, garlic mayo, served with chips and house-made jalapeño ketchup
- ODIN STEAK SANDWICH** GFO 29
Char-grilled 100-day grain-fed scotch fillet, melted aged cheddar, crispy bacon, caramelised onions, rocket, tomato, chimichurri mayo, Dijon mustard, served in charred Turkish bread with chips and house-made jalapeño ketchup

PASTAS

BAKED PRAWN GNOCCHI V 35
House-made potato gnocchi baked with garlic, chilli, prawns, cherry tomatoes, sautéed red onions, olives, mozzarella, and parmesan in a mildly spicy creamy tomato basil sugo, finished with house-made garlic bread

ROASTED PUMPKIN & GNOCCHI BAKE V 29
House-made potato gnocchi baked with garlic, chilli, roasted butternut pumpkin, capsicum, spinach, creamy tomato basil sauce, mozzarella, and parmesan, finished with toasted cashews and house-made garlic bread

SLOW-BRAISED BRISKET & MUSHROOM RAGU 32
Slow-cooked beef brisket, garlic, chilli, cherry tomatoes, spinach, parmesan, house-made garlic bread

SURF & TURF ALFREDO SPAGHETTI 34
Steak and Moroccan prawns in creamy parmesan sauce

SEAFOOD FAVOURITES

FISH OF THE DAY GFO 40
Grilled or roasted fish, served with crunchy roast potatoes, buttered broccolini, roasted tomato, pickled vegetables, and creamy herb sauce

SALT & PEPPER CALAMARI GFO 30
Choice of grilled or crispy fried squid, served with chips, house salad, and aioli

CREAMY GARLIC PRAWNS GFO 35
Succulent prawns cooked in rich garlic cream, served with jasmine rice and tender broccolini

FISH & CHIPS GFO 29
NZ Hoki fillet, beer-battered or grilled, served with house salad, chips, and house-made tartare

CHILLI MUSSELS GFO 32
Local Kinkawoka mussels cooked in tomato sugo, chilli, cherry tomatoes, onions, and white wine, served with crusty bread

STEAKS

BLACK ANGUS SIRLOIN 250G GFO 42
Margaret River grain-fed beef, served with crispy potatoes, house salad, and chips
+ Add creamy garlic prawns \$15

T-BONE STEAK 400G GFO 48
Black Angus MSA, served with house salad and chips
+ Add creamy garlic prawns \$15

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Choice of sauces:
Pepper | Red Wine Jus | Mushroom | Creamy Garlic

 **MAINS**

NASI GORENG GF | VO 30
Wok-stir-fried rice with chicken, prawns, Balinese chilli sambal olek, Asian vegetables, fried egg, and prawn crackers

MIE GORENG VGO | VO 30
Stir-fried Indonesian noodles with pork, prawns, mild spicy sambal, Asian vegetables, fried egg, and prawn crackers

HONEY-LIME BURRITO BOWL GFO 32
Smoky charcoal-grilled chicken with honey-lime glaze, steamed jasmine rice, pico de gallo, guacamole, sour cream, corn chips, chilli mayo, and fried shallots

SOUS VIDE CHICKEN BREAST GFO 32
Moroccan-spiced sous vide chicken, creamy mashed potatoes, buttered broccolini, pickled vegetables, garlic yoghurt, and red wine jus

CHICKEN PARMI GFO 32
Crispy chicken schnitzel topped with napolitana sauce, ham, mozzarella, served with house salad and chips

STICKY PORK RIBS GFO 36
Slow-cooked sticky ribs, served with chips and house salad

PORCHETTA GFO 33
Crisp-skinned porchetta stuffed with spinach, walnuts, dates, and fragrant herbs, served with creamy garlic mashed potatoes, rich pan jus, and rocket salad with cherry tomatoes, orange segments, and toasted cashews, lightly dressed with olive oil and lemon

LAMB SHANK 36
10-hour slow-roasted lamb shank with sweet potato purée, buttered broccolini, pickled vegetables, and red wine jus

LAMB COTOLETTA 33
Crispy crumbed fried lamb cutlets served with sweet potato purée, fragrant pan jus, and rocket salad with cherry tomatoes, orange segments, and toasted cashews, lightly dressed with olive oil and lemon

CURRY OF THE DAY GFO 30
Chef's selection of house-made curry, served with steamed jasmine rice, grilled paratha, and raita





SENIORS MENU

ROAST OF THE DAY GFO **23**
Traditional roast with potato, pumpkin, seasonal vegetables, and gravy

SALT & PEPPER CALAMARI GF **22**
Grilled or fried squid with chips, house salad, and aioli

FISH & CHIPS GFO **21**
NZ Hoki fillet, beer-battered or grilled, with house salad, chips, and house-made tartare

CHICKEN PARMI GFO **24**
Crispy chicken schnitzel topped with napolitana sauce, ham, mozzarella, house salad, and chips

CHICKEN CAESAR SALAD GFO | V **23**
Grilled chicken, baby cos lettuce, house-made garlic croutons, crispy bacon, parmesan, creamy Caesar dressing, boiled egg

BANGERS & MASH GFO **20**
Pork sausages with creamy mashed potatoes, caramelised onion gravy, crispy shallots, and peas

CREAMY CHICKEN CARBONARA **20**
Bacon, mushrooms, spaghetti pasta, parmesan

HOUSEMADE PIE **20**
(Ask for today's choice) Served with chips and salad.

CURRY OF THE DAY GFO **24**
Chef's selection with steamed jasmine rice, grilled paratha, and raita

VEGETARIAN EGG FRIED RICE GFO | VO **22**
Wok-stir-fried rice with Balinese chilli sambal olek, Asian vegetables, red onion, capsicum, fried egg, and prawn crackers

STEAK, CHIPS & SALAD GFO **28**
200g local Black Angus sirloin, house salad, chips

SENIORS DESSERTS

DESSERT OF THE DAY **8**
COFFEE + CAKE **10**

V VEGETARIAN | VG VEGAN
GF GLUTEN FREE | GFO GLUTEN-FREE OPTION
VGO VEGAN OPTION | VO VEGETARIAN OPTION

PAELLAS

SEAFOOD PAELLA GFO **35**
Squid, prawns, mussels, saffron-infused arborio rice with peas, red onion, capsicum, cherry tomatoes, garlic, and saffron sauce

MUSHROOM PAELLA **34**
Roasted mushrooms, butternut pumpkin, saffron-infused arborio rice, green peas, capsicum, red onion, chickpeas, cherry tomatoes, and saffron sauce

S I D E S	Steamed Green Vegetables	9
	Garden Salad	9
	Steamed Rice	7
	Buttered Broccolini	10
	Mashed Potatoes	9
	Chips (GFO)	8

DESSERTS

STICKY DATE PUDDING (GFO) **13**
Served with salted caramel sauce, Biscoff crumb, and vanilla ice cream

LEMON LIME TART **13**
Served with cream and fresh strawberries

SPANISH CHURROS **14**
Chocolate topping, vanilla ice cream, and Biscoff crumb

APPLE CRUMBLE **13**
Warm spiced apple filling topped with buttery oat and cinnamon crumble, served with cream or vanilla ice cream