



Ministry
Kitchen & Bar

Entrée

PUMPKIN AND FETA CROQUETTES (3) Crispy golden pumpkin feta croquettes served with garlic aioli and fresh salad.	\$10
FRIED CHICKEN WINGS Southern style crispy chicken wings, spicy kewpie mayo with fresh salad.	\$13
CHEESY GARLIC BREAD Warm toasted bread with house made garlic butter.	\$9

Mains

MUSHROOM RISOTTO Creamy Arborio rice cooked with sautéed wild mushrooms, garlic, parmesan and fresh herbs.	\$26
CRISPY SKIN SALMON Pan seared salmon with seasonal vegetables, roasted potatoes and lemon butter sauce.	\$29
SEAFOOD MARINARA Spaghetti tossed with fresh fish, mussels, prawns and clams in homemade marinara sauce.	\$30
SLOW-COOKED PULLED BEEF BURGER Tender slow cooked beef tossed in BBQ sauce, creamy coleslaw, pickles with hot chips.	\$28
CHICKEN PARMA Crispy crumbed chicken breast topped with rich Napoli sauce, melted mozzarella and Parmesan, served with golden chips and fresh salad.	\$22
SOUTHERN FRIED CHICKEN BURGER Crispy southern-style fried chicken, seasoned with a blend of herbs and spices, cheese, served with golden chips and your choice of dipping sauce.	\$22.50
VEGAN PESTO PASTA Spaghetti tossed through fragrant basil pesto with garlic, vegan feta, extra virgin olive oil, finished with fresh basil and cracked black pepper.	\$25

From the Grill

PORTERHOUSE STEAK (250G)	\$35
SCOTCH FILLET(250G)	\$39
(all steaks served with hot chips, fresh salad and your choice of peppercorn or mushroom sauce)	

Desserts

CRÈME BRULÉE Vanilla custard with a crisp caramelized sugar topping	\$13
TIRAMISU Coffee soaked sponge, mascarpone and cocoa	\$14



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Lunch

SEAFOOD MARINARA \$30
Spaghetti tossed with fresh fish, mussels, prawns & clams in homemade marinara sauce.

MINISTRY FISH & CHIPS \$27
seasonal catch, battered or grilled fish served with fresh salad, hot chips & home made tartare.

SALT & PEPPER CALAMARI \$28
Fried salt & pepper calamari served with fresh salad, hot chips & home made aioli.

STEAK SANDWICH \$26
Steak, lettuce, bacon, cheese, caramelised onion, tomato, relish, aioli on bread, served with fries.

ROAST VEG SALAD \$22
Quinoa, barley, corn, roasted onion, pumpkin, capsicum, pepitas, crisp leaves

- add chicken (+\$4)

MINI TACOS \$22
Fresh lettuce, guacamole, chillies
with your choice of:

- beer-battered market fish with lime aioli, or
- slow-cooked pulled beef with chilli mayo

SIDES

SMASH AVO \$06

SAUTEED MUSHROOM \$06

GRILLED TOMATO \$04

CRISPY BACON \$07

GLUTEN FREE BREAD \$04

HASH BROWN \$05

GREEN FETA \$04

GRILLED SPINACH \$04

EXTRA EGG \$03



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Brekky

SOURDOUGH TOAST

\$88

With your choice of: housemade jam, peanut butter, vegemite.

EGG & BACON ROLL

\$17

Free-range eggs, bacon & vintage cheddar in a sesame seed milk bun.

THE MINISTRY BREAKFAST

\$26

Build your own: Free-range eggs, poached or scrambled. (+\$2)

Choose three (3) sides: Hash browns (2), sautéed mushrooms, grilled tomato, crispy bacon, halloumi, chipolata sausage, wilted spinach.

SMASHED AVO ON SOURDOUGH

\$22

With macerated cherry, kumatoes, dukkah, beetroot humms, crumbled feta, seasoning.

SAFFRON BENE

\$25

With homemade saffron hollandaise, wilted spinach, tender pulled beef, sumac & poached eggs (2) on sourdough.

BUTTERMILK BERRY PANCAKE

\$20

Homemade berry compote, candied nuts, vanilla bean ice cream.

Toasties

CHICKEN & AVO

\$18

Spice sous vide chicken, smash avo, lettuce & swiss cheese.

SLOW COOCKED BEEF

\$19

Tender pulled beef, tomato ralish with caramelised onion, cheese & slaw.

HAM & CHEESE TOMATO

\$15

kids

CHICKEN NUGGETS & CHIPS

\$16

CHEESE TOASTIES

\$14