



ENTREES

GARLIC BREAD (V) \$10

CHEESY BACON GARLIC BREAD \$12

BOWL OF CHIPS (V,GF) \$10

SEASONED WEDGES (V) \$14
Sweet chilli sauce & sour cream

POTATO SKINS \$16
Filled with pulled pork, cheese, sour cream & chives

CHICKEN WINGS (GF) \$16
Tossed in a sticky BBQ honey glaze with a Carolina gold dipping sauce

SPRING ROLLS \$14
Chinese spring rolls with a sweet chilli soy dipping sauce

CORN RIBS (V,GF) \$16
Charred corn ribs tossed in lime butter with peri-peri mayo & coriander

HALOUMI (V,GF) \$18
Crispy fried Adelaide Hills haloumi, native honey, hung yoghurt, hazelnut dukkah

PORK BELLY BITES \$16
Tossed in honey soy & sesame sauce

MAKE IT A MEAL \$8
Add a side plate serving of the fresh salad & veggie bar to any entree purchase

THE ENTRÉE FEASTIVAL!! \$48
It's a festival of flavour & a feast of favourites! Crispy wings (6), potato skins (4), golden spring rolls (2), melt-in-your-mouth pork belly bites (6) & charred corn ribs (4) all on one epic platter!

PUB CLASSICS

ROAST OF THE DAY (GF) \$28
See specials board

STICKY FIVE-SPICE PORK BELLY \$34
Pork belly slow cooked in a rich five-spice broth, wild rice, wok tossed veg, honey soy glaze

TASMANIAN SALMON (A) \$34
Pan seared salmon served over a warm bed of roasted seasonal vegetables, bocconcini, toasted pine nuts. Finished with pomegranate molasses

RACK OF RIBS \$34
Twice cooked rack of pork ribs in a BBQ bourbon & maple glaze, waffle fries, apple slaw, onion rings

CARIBBEAN JERK CHICKEN \$32
Zesty marinated chargrilled chicken steak, steamed wild rice, mango & corn salsa

LAMB SHANK MASSAMAN \$32
Served on a bed of wild steamed rice, massaman curry sauce & fried shallots

HOKKIEN NOODLE STIRFRY
Wok tossed seasonal veg, ginger, coriander, Hokkien noodle, hoisin sauce

- **CHICKEN** \$26
- **BEEF** \$28
- **PRAWN (I)** \$30
- **VEGO** \$22

FROM THE SEA

CREAMY GARLIC PRAWNS (GF, I) \$32
Pan seared prawns in a roasted garlic cream sauce with jasmine rice

FISH & CHIPS (GFO, A) \$28
Local gummy shark either battered, crumbed or grilled, chips, lemon, tartare

SALT & PEPPER SQUID (GF, I) \$28
Sea salt & black pepper dusted squid, chips, lime aioli, lemon

SEAFOOD BASKET (GFO, M) \$34
Local gummy shark, panko crumbed prawns, SnP squid, chips, tartare, lemon

SEAFOOD MEGA PLATTER (M) \$70
Local gummy shark (2), panko crumbed scallops (10), tempura prawns (12), SnP squid (12), chips, tartare, lemon (For 2)

GRILL

250G PORTERHOUSE	\$38
300G SCOTCH FILLET	\$46
COMMERSH BBQ PLATTER	\$70
A full-blown American BBQ spread. (For 2)	
Tender twice-cooked pork ribs, slow pulled pork, chargrilled chicken steak and honey BBQ wings piled high with corn ribs, apple slaw, pickles, waffle fries and onion rings. Finished with bourbon BBQ sauce and mustard. Built for two, brave enough for one	

SCHNITZELS

BEEF SCHNITZEL	\$28
CHICKEN SCHNITZEL (GFO)	\$26
VEGO SCHNITZEL (plant based)	\$26

TOPPINGS & SAUCES

PARMY \$5	House made Napoli sauce, ham, cheese
AUSSIE \$6	House made Napoli sauce, bacon, cheese, fried egg, BBQ sauce
HAWAIIAN \$6	House made Napoli sauce, ham, pineapple, cheese
GARLIC PRAWN \$12 (I)	Creamy garlic prawns (4)
GRAVY / DIANNE / MUSHROOM / PEPPER \$4	
CREAMY GARLIC \$6	
HOLLANDAISE \$6	

KIDS

NUGGETS & CHIPS	\$12
CHEESEBURGER & CHIPS	\$12
KIDS ROAST & CHIPS	\$12
FISH & CHIPS	\$12
STEAK & CHIPS	\$12
NAPOLI PASTA WITH CHEESE	\$12
KIDS SALAD BAR	\$8
ICE CREAM	\$5
Chocolate / strawberry / caramel	

BURGERS

COMMERSH SMASH BURGER	\$28
Smash patty, bacon, cheese, onion, lettuce, pickles, black garlic aioli, onion rings, chips	
PERI-PERI CHICKEN BURGER	\$28
Southern fried chicken fillet, bacon, cheese, tomato, lettuce, peri-peri aioli, chips	
PULLED PORK BURGER	\$28
Slow cooked pulled pork, apple slaw, cheese, pickles, hickory smoked BBQ sauce, chips	
THE DOUBLE STACK	\$32
2 x smash patties, 2 x bacon, 2 x cheese, onion, pickles, tomato, ketchup, American mustard, chips	
STEAK BURGER	\$32
Scotch fillet, bacon, onion, cheese, egg, tomato, lettuce, beetroot, tomato relish, black garlic aioli on a Turkish roll with chips	

GF buns available on request

SALAD BOWLS

SALMON POKÈ BOWL (GF, A)	\$28
Ginger soy Tasmanian salmon, wild rice, apple slaw, mango & corn salsa, edamame, sesame & miso dressing	
CHICKEN TACO BOWL (GF)	\$28
Grilled Mexican spiced chicken, corn chips, chipotle, salsa, avocado, sour cream	
CLASSIC CAESER SALAD (GFO)	\$23
Cos lettuce, bacon, parmesan cheese, croutons, soft boiled egg	
+ grilled chicken \$6 / + grilled prawns \$10 (I)	
SALAD & VEGGIE BAR	\$18
Help yourself to a main plate serving of the fresh salad & veggie bar	

DESSERTS

CHOCOLATE BROWNIE (GF)	\$9
STICKY DATE PUDDING	\$9
ICE CREAM SUNDAE	\$9
Chocolate / strawberry / caramel	

At the Commercial Hotel, we proudly support local suppliers, with our premium meats sourced from Collins Court Butcher.

While every care is taken in meal preparation, we cannot guarantee the complete absence of allergens due to potential cross-contamination. For any dietary requirements or allergen information, please speak with our friendly staff.

SEAFOOD ORIGIN: A = Australian I = Imported M = Mixed / DIETARY: V = Vegetarian GF = Gluten Free GFO = Gluten Free Option Available

A 10% surcharge applies on Public Holidays.