

## ⚓ TO START ⚓

### Garlic Bread \$7 (V)

Four Slices of Garlic Buttered Vienna Bread

### Holdy Flatbread (V)(GFA)(VGA)

- With Onion Spread, Roasted Fennel & Apple Finished with E.V.O.O & Pomegranate Molasses \$14
- With Trio of Dips \$12
- With Honey Roasted Pumpkin, Beetroot, Baby Spinach, Caramelised Onion & Danish Feta \$14

### Sweet Potato Fries \$10 (V)

With Truffle Aioli

### Hot Wings \$12

Spicy Chicken Wings with Blue Cheese Dipping Sauce

### Bruschetta \$13 (V)

Grilled Tomato Slices Sprinkled with Parmesan & Cracked Pepper, Finished with Fresh Basil

### Holdy Tasting Plate \$22 (GFA)

Prosciutto, House Made Dip, Flatbread, Olives, Peppers, Double Smoked Ham, Salami & Pickles

### Arancini Balls \$15 (V)

Stuffed with Mozzarella & Basil Pesto & Finished with a Spicy Tomato Chutney

## ⚓ SALADS AND BURGERS ⚓

### Holdy Caesar Salad \$24 (GFA)

Sliced, Smoked Chicken Breast, Parmesan Cheese, Crispy Bacon, Cos Lettuce, Garlic Bread & Anchovy Dressing

### Warm Winter Salad \$19 (GFA, V, VG)

Roasted Heirloom Vegetables with Baby Spinach, Pearl Couscous & E.V.O.O, Finished with a Pomegranate Molasses – **ADD CHICKEN \$6**

### Southern Fried & Slaw Burger \$21

Southern Fried Chicken with Chipotle Coleslaw & Chips

### Beef, Cheese & Bacon Burger \$21

Beef, Cheese, Bacon, Smoked Mustard, House Relish, Pickle, Lettuce & Tomato with Chips

### Brisket Burger \$23

Brisket, Smoked Bacon, House Made BBQ Sauce & American Cheese with a side of Waffle Fries & Aioli

### Vegan Burger \$18 (V)(VG)

House Made & Vegan Friendly Vegetable Pattie, Beetroot Relish, Lettuce, Tomato & Spanish Onion with Sweet Potato Fries

## ⚓ PIZZAS ⚓

### Vegalicious \$18 (V)(GFA)(VGA)

Napoli Sauce, Mixed Winter Vegetables, Mozzarella Cheese & a Balsamic Glaze

### The Boar \$18 (GFA)

Napoli Sauce, Mozzarella, Ham, Salami, Sausage & Smokey Apple BBQ Sauce

### Margarita \$16 (V)(GFA)(VGA)

Napoli Sauce, Mozzarella, Bocconcini, Cherry Tomatoes, Fresh Basil & Cracked Pepper

- Add Prosciutto \$5

### Porchetta Pig \$18 (GFA)

Napoli Sauce, Pulled Pork, Scorched Corn, Spring Onion, Mozzarella & Chipotle Mayo

### Lamb Yiros (GFA) \$18

Napoli Sauce, Mozzarella, 12 Hour Slow Cooked Lamb, Cherry Tomatoes, Spanish Onion, Fetta & Olives, Finished with Tzatziki

## ⚓ BIG FEED ⚓

### Lamb Shoulder \$28 (GF)

Twice Cooked & Pressed Lamb Shoulder with Roasted Kipfler Potatoes, Charred 1/2 Corn Cob, Red Wine Jus & House Made Chimichurri Sauce

### Stir Fry \$18 (GF)(VGA)(VA)

Vermicelli Rice Noodles, Carrot, Spanish Onion, Capsicum, Beans, Bok Choy & Crushed Nuts Tossed Through a Szechuan Sauce

- Add Beef Striploin \$9
- Add Chicken \$6
- Add Tofu \$5

### Bourbon, BBQ Chicken Breast \$26 (GF)

Chargrilled Bourbon, BBQ Chicken Breast Served on Buttered, Roast Potatoes & Grilled Broccolini, Finished with a BBQ Sauce Reduction

### Alla Panna Fettuccini \$24

With Double Smoked Barossa Ham & Button Mushrooms in a Creamy Garlic Sauce, Finished with Spring Onions and Parmesan Cheese

### Southern Fried Chicken \$20

Buttermilk Marinated Cajun Chicken Tenders with Chipotle Sauce, Chips & Salad

### \*350g Scotch Fillet Steak \$35 (GFA)

100 Day Grain-Fed Scotch Fillet Steak Served with Chips, Salad & Your Choice of Sauce

- Add Creamy Garlic Prawns \$7

### \*300g Porterhouse Steak \$28 (GFA)

Served with Chips, Salad & Your Choice of Sauce

- Add Creamy Garlic Prawns \$7

### \*Chicken or Beef Schnitzel \$20

Served with Chips, Salad & Your Choice of Sauce

- Add Parmigiana \$3
- Add Kilpatrick \$5

### 12 Hour Lamb Shank \$26

Lamb Forequarter Cooked in a Rich Tomato & Red Wine Sauce with Seasonal Vegetables, Served with Creamy Mashed Potato & Finished with Gremolata

## ⚓ SEAFOOD ⚓

### Salt & Pepper Squid \$23

Served with Chips, Salad & Aioli

### Fish & Chips \$20 (GFA)

Battered, Crumbed or Grilled, Served with Chips, Salad & Tartare Sauce

### Creamy Garlic Prawns \$25 (GF)

With a Wild Rice & Jasmine Pilaf

### Seafood Trio \$26

Beer Battered Fish, Salt & Pepper Squid & BBQ Prawn Skewer, Served with Chips, Salad & Aioli

### 1kg Thai Chilli Mussels \$25 (GFA)

Kinkawooka Mussels in a Chilli, Lemongrass & Garlic Broth with Crunchy Bread

### Singapore Chilli Crab \$26

Soft Shell Crab Wok Tossed with Chillies, Tomato, Greens & Rice Noodles

## ⚓ DESSERTS ⚓

### Strawberries & Cream Cheesecake \$9

Baked Cheesecake Served with a Sweet Strawberry Coulis, Strawberries and Cream Lollies & Chantilly Cream

### Coconut & Lime Panacotta \$10 (VG)(GF)

With Mango Puree & Lime Sugar Soil, Toasted Coconut & Strawberries

### Triple Choc Brownie \$10

With Peanut Butter Ice Cream, Berry Reduction & Strawberries

### Churros \$9

Cinnamon Sugar Coated & Served with Milk Chocolate Sauce

### ⚓ PLEASE ADVISE STAFF OF ANY ALLERGIES WHEN ORDERING

(V)(VA) VEGETARIAN / AVAILABLE (GF)(GFA) GLUTEN FREE / AVAILABLE

(VG)(VGA) VEGAN / AVAILABLE

\*Served with Choice of Creamy Mushroom, Dianne, Peppercorn, Plain Gravy or Garlic Sauce



## WANNA BE MATES?

[www.theholdy.com.au](http://www.theholdy.com.au)

  @the\_holdy

PHONE: 08 8295 2051



WEEKEND BREAKFAST 8am – 11am  
SATURDAY & SUNDAY

