



HAINAULT

@CARMEL

MENU

• HAINAULTATCARMEL.COM.AU •

• TO START OR SHARE •

Oysters - Six \$25 Twelve \$45

Natural or Mignonette

Freshly shucked oysters
served natural or with our
house Mignonette Sangria,
finished with fresh lemon
(DF, GF, NF)

Whipped Ricotta & Olive
Board - \$26

House-whipped ricotta,
Gingin honey, Mediterranean
olives, toasted sourdough ,
extra virgin olive oil &
balsamic glaze (V)

Prawn Cocktail - \$20

Chilled prawns, crisp baby
gem lettuce, classic Marie
Rose sauce, fresh lemon & a
touch of paprika

Cheesy Garlic Bread \$17

Warm toasted sourdough
with house-made garlic
butter & melted mozzarella &
parmesan (V)

Garlic Bread \$15

Warm toasted sourdough
with house-made garlic
butter & finished with fresh
herbs (V)



• TO START OR SHARE •

Jalapeno Poppers - \$26

Crispy jalapeno with a creamy melted cheese filling, served with house-made garlic aioli (V)

Duck Spring Rolls \$25

Crispy duck spring rolls filled with seasoned duck, vegetables & aromatic herbs, served with a sweet plum dipping sauce

Truffled Aranchini - \$26

Crispy golden risotto balls infused with truffle, parmesan & mozzarella, served with house-made garlic aioli (V)

Pecorino Fries - \$15

Crispy fries finished with Pecorino Romano, served with garlic aioli (V, GFO)

Pork Bites - \$25

Crispy pork tossed in a sticky Asian glaze, finished with fresh lemon & toasted sesame seeds & lime (GFO)

Burrata with Heirloom

Tomatoes - \$27

Creamy Italian burrata served with heirloom tomatoes, fresh basil, extra virgin olive oil, balsamic glaze, sea salt & cracked black pepper (V)



MAINS

Prawn Linguine - \$39

Succulent prawns, garlic, zucchini & fresh red chilli tossed through linguine in a rich house-made bisque sauce finished with fresh herbs

Fremantle Chargrilled

Octopus - \$39

Tender Fremantle octopus chargrilled over high heat, served with smoky Romesco sauce, fresh lemon, parsley & extra virgin olive oil
(GFO)

Tasmanian Atlantic Salmon -

\$43

Crispy skin salmon, pea puree, charred broccolini, herb oil & pickled shallots
(GFO)

Futari Fullblood Wagyu - \$53

Steak of the Day

Chef's daily selection of premium Futari Wagyu steak, expertly prepared and served with seasonal accompaniments and our chef's signature sauce
(GFO)

Spinich & Ricotta Tortellini -

\$26

Delicate spinich & ricotta-filled tortellini tossed in sage butter, finished with shaved Pecorino Romano, fresh herbs & cracked black pepper

Pork Belly - \$39

Slow-cooked pork belly finished with crisp crackling served with creamy potato mash, seasonal vegetables & apple sauce (GF)



MAINS

Ceasar Salad - \$26

Crispy cos lettuce, shaved
parmesan, crispy bacon , soft
boiled egg, house-made croutons
& creamy classic ceasar dressing
finished with cracked black
pepper
Add chicken + \$8

Mediterranean Cos Salad - \$24

Cos lettuce, cherry tomatoes,
roasted zucchini, kalamata
olives, pickled shallots, fresh
basil & truffle vinaigrette (V, GF)

Vegan Burger - \$32

Plant-based vegan patty
served on a toasted vegan bun
with fresh rocket, tomato, red
onion & vegan mayonnaise
served with crispy fries (VG, V)

Futari Wagyu Steak Sandwich -
\$33

Sliced Futari Fullblood Wagyu
steak served on toasted
sourdough with caramelised
onion jam, fresh rocket, tomoato
& melted cheese, finished with
house sauce & served with crispy
fries

Wagyu Beef Burger - \$35

Juicy wagyu beef patty with
crispy fried onions, house made
pickles, lettuce, cheese &
signature burger sauce on a
toasted brioche bun, served with
fries (GFO)

Grilled Chicken Burger - \$31

Tender marinated grilled chicken
thigh layered with, crisp lettuce,
melted cheese, tomato & our
signature sauce served on a
toasted brioche bun, with fries
(GFO)



PIZZA

Margherita - \$23

Neapolitan sauce, fresh basil,
mozzarella & olive oil
(V, VO, GFO)

Prawn & Chorizo - \$32

Neapolitan sauce, mozzarella,
prawns & chorizo
(GFO)

Pepperoni Pizza - \$26

Neapolitan sauce, mozzarella &
pepperoni
(GFO)

Meat Lover - \$30

Neapolitan sauce, mozzarella,
bacon, pepperoni & beef
(GFO)

• DESSERTS •

Lemon Meringue Tart - \$17

Served with vanilla bean ice-cream,
raspberry coulis & fresh berries

Sorbet (V & GF) - \$11

Refreshing dairy-free sorbet with
bright tropical flavour

Hainault Ice Cream Sundae - \$11

Vanilla bean ice-cream, chocolate
sprinkles & a cherry on top, served
with your choice of chocolate fudge,
caramel or mixed berry coulis

Sticky Date Pudding - \$17

Warm sticky date pudding served
with butterscotch sauce & vanilla
bean
ice-cream

Black Forrest Cherry & Coconut Slice - \$17

Cherry & coconut on a rich
chocolate-coconut base, finished
with dark chocolate ganache &
toasted coconut, served with vanilla
bean
ice-cream

Cheese Board

For Two - 300 g total cheese - \$32
For Four - 600 g total cheese - \$60
includes: a selection of 3 cheeses
served with sourdough, crackers,
seasonal fruit, nuts, preserves &
housemade jam



KIDS MENU

Chicken Nuggets - \$10

Golden, crispy chicken bites served with fries
& tomato sauce

Cheeseburger - \$15

Juicy beef patty with cheese & tomato sauce on a soft bun
with fries

Fish & Chips - \$15

Crispy golden fish bites with crunchy fries &
tomato sauce

Napolitana Pasta - \$18

Classic Napolitana sauce finished with mozzarella
cheese (V, DF)

Dietary Guide V()- Vegetarian (VO) - Vegan Option (VG) - Vegan (GF) - Gluten Free (GFO) Gluten Free Option (DF) - Dairy Free (NF) - Nut Free
please advise our friendly staff of any other allergies or dietary requirements. While we take care, our kitchen handles gluten, dairy, nuts and other allergens

