

# THE JOINERS ARMS

ESTABLISHED IN 1850

## ENTRÉE

<b>GARLIC &amp; HERB BREAD</b>	<b>8</b>
+ Cheese	<b>ADD 4</b>
+ Cheese and Bacon	<b>ADD 6</b>
<b>DUO OF DIPS</b>	<b>15</b>
2 x Chef's selection of dips served with warm pita bread	
<b>BRUSCHETTA</b>	<b>16</b>
Tomato, basil pesto, bocconcini, red onion, red wine vinaigrette and a balsamic glaze	
<b>SMOKY BBQ CHICKEN TENDERS</b>	<b>17</b>
Three crispy fried chicken tenders with a smoky bourbon BBQ dipping sauce	
<b>HOT CHIPS</b>	<b>12</b>
Served with tomato sauce and aioli	
<b>SWEET POTATO FRIES</b>	<b>16</b>
Served with chipotle aioli	
<b>CURLY WEDGES</b>	<b>15</b>
Served with sweet chilli sauce and sour cream	

## CLASSICS

<b>300G CHICKEN BREAST SCHNITZEL</b>	<b>28</b>
Hand crumbed schnitzel, served with crispy chips, salad with house-made vinaigrette with your choice of gravy or parmy	
+ Kilpatrick with cheese	<b>ADD 4</b>
<b>300G WAGYU BEEF SCHNITZEL</b>	<b>30</b>
Herb crusted schnitzel, served with crispy chips, salad with house-made vinaigrette with your choice of gravy or parmy	
+ Kilpatrick with cheese	<b>ADD 4</b>
<b>V2 PLANT BASED SCHNITZEL</b>	<b>26</b>
Served with crispy chips, salad with house-made vinaigrette with your choice of gravy or parmy	
<b>MARY ST. FISH &amp; CHIPS (GFO)</b>	<b>28</b>
Mary St Lager Battered Barramundi (sustainably caught) served with crispy chips, salad, house-made tartare and lemon wedge	
<b>SALT &amp; PEPPER SQUID</b>	<b>28</b>
Sustainably caught squid tossed in a house-made seasoned flour, served with crispy chips, salad, garlic aioli and lemon wedge	
<b>STEAK SANDWICH (GFO)</b>	<b>28</b>
Toasted garlic butter focaccia, grilled steak, Chimichurri, caramelised onion, cheese, garlic aioli and roquette, served with chips	

## SIDES

Creamy Mash Potato	<b>5</b>
Chargrilled Green Beans	<b>8</b>
Garden Salad	<b>8</b>

## SALADS

<b>CAESAR</b>	<b>24</b>
Cos lettuce, bacon, parmesan, croutons, anchovies, house-made dressing and soft-boiled egg	
+ Fajita Chicken	<b>ADD 7</b>
+ Grilled Chicken	<b>ADD 7</b>
<b>CHICKEN BURRITO BOWL (GFO)</b>	<b>27</b>
Fajita-spiced chicken with warmed rice, red beans, tomato, red onion, lettuce, avocado, corn and coriander, topped with sour cream and house-made chipotle sauce	
<b>CHICKEN FOCACCIA</b>	<b>27</b>
Open chicken focaccia with avocado, fetta, lettuce, red onion, cherry tomatoes and house-made vinaigrette	

## CHEF'S SELECTION

<b>300G PORTERHOUSE STEAK</b>	<b>39</b>
Cooked to your liking, served with crispy chips and salad with house-made vinegarette and your choice of gravy	
<b>200G MARINATED RUMP STEAK</b>	<b>35</b>
House BBQ-style marinated rump served with crispy chips and salad with house-made vinaigrette and your choice of gravy	
<b>BANGERS &amp; MASH</b>	<b>30</b>
English-style Pork sausages with creamy mash potato and onion gravy	
<b>POACHED SALMON NICOISE SALAD</b>	<b>28</b>
Warmed poached salmon, green beans, warmed potatoes, cherry tomatoes, red onion, kalamata olives, soft-boiled egg and cos lettuce with a red wine vinegarette	

## BURGERS (GLUTEN FREE BUN ADD \$3)

<b>MARY ST BREWING PINT WITH ANY BURGER</b>	<b>ADD 2</b>
+ Brisket Patty	<b>ADD 7</b>
+ Bacon	<b>ADD 4</b>
<b>JOINERS BEEF BURGER</b>	<b>26</b>
150g wagyu beef patty, smoky BBQ aioli, crispy fried onion, cheese, lettuce and tomato, served with crispy chips	
<b>CLASSIC CHEESEBURGER</b>	<b>24</b>
150g wagyu beef patty, American cheese, pickles, tomato sauce and mustard, served with crispy chips	
<b>BUTTERMILK FRIED CHICKEN BURGER</b>	<b>26</b>
Buttermilk marinated chicken, cheese, jalapeño aioli, lettuce, tomato and pickles, served with crispy chips	
<b>PLANT-BASED BURGER (VG AVAILABLE)</b>	<b>25</b>
'Buds' plant-based patty, smoky bbq aioli, crispy fried onion, cheese, lettuce and tomato, served with crispy chips	

## DESSERTS

<b>GIANT DOUBLE CHOC CHIP COOKIE</b>	<b>14</b>
Served warmed with vanilla ice-cream and salted caramel drizzle	
<b>AFFOGATO</b>	<b>15</b>
Vanilla ice-cream, Frangelico and a shot of Kindred espresso	
<b>JOINERS CHEESEBOARD FOR 2</b>	<b>27</b>
A selection of three cheeses, one firm, one soft and one stinky served with dried, fruits crackers and quince paste.	



FOR ALL THE JOINERS  
LATEST OFFERS AND  
WHAT'S ON, FOLLOW US!

@\_THEJOINERS

THE HOME OF



MARY ST BREWING