

STARTERS

Garlic Pizza Bread ☞☉	7
Vegetable Soup ☞☉	9.5
Croquettes of the Day	12.5
Half Kilo Chicken Wings ☞	16
Scotch Egg Soft boiled egg wrapped in chicken & herb mince, parmesan crumb, served with onion marmalade	9.5

SOMETHING ON THE SIDE

EACH
6.5

CREAMY MASH	HAND CUT CHIPS
COLCANNON MASH Creamed potato, savoy cabbage, spring onion & chives	BEER BATTERED ONION RINGS
CHAMP POTATO Creamed potato, spring onion & chives	ROAST BABY CARROTS with labna & almonds ☞
WEDGES	GARDEN SALAD ☞
	SEASONAL VEGETABLES ☞

HAVE YOU MET
JOHN JAMESON?



ENJOY YOURSELF A ROAST?

COME ON DOWN ON SUNDAYS FOR A ROAST OF EITHER BEEF OR PORK!

• JUST \$24⁹⁰ •



STEAKHOUSE

MEET OUR MEAT
With quality as our ongoing objective, The Fifth Province is now proud to serve up O'Connor's beef. The O'Connor name is synonymous with the finest quality beef available, consistently ranking in Australia's top 10 beef processors. O'Connor's beef has been commended for its superior tenderness, texture & flavour, and has received acknowledgment for the company's honesty & transparency in its processing methods. Still family owned, O'Connor sources its meat locally in the surrounding Gippsland district.

Porterhouse 300G	32
Rump 300G	29
Rump 600G	39

All steakes served with a truffle potato pie, horse radish crème fraiche, semi dried tomato & your choice of sauce:

- PEPPER • GARLIC BUTTER •
- RED WINE JUS • CREAMY MUSHROOM •

Grilled to your liking!



CLASSIC IRISH FAVOURITES

BACON & CABBAGE ☞	26
Traditional Irish boiled bacon served w/ champ mash potato, buttered savoy cabbage & rich parsley cream	
BEEF & GUINNESS STEW	22.9
Tender beef pieces slow cooked in a Guinness broth w/ root veggies, potatoes & Irish soda bread	
BANGERS & MASH ☞	21.9
Peter Bouchier's Cumberland Pork sausages, creamy mash, mustard creamed leeks, baby spinach with red wine jus	

MAIN DISHES

CHICKEN PARMA	23.9
Housemade breaded chicken schnitzel with Napoli sauce, shaved leg ham, mozzarella & cheddar mix	
SOUTHERN FRIED CHICKEN BURGER	22
Southern fried chicken thighs, chilli jam, cos lettuce, tomato & aioli, served with handcut chips, grilled corn & coleslaw	
GIANT BEEF NACHOS	22.5
Giant tortilla chips, beef chilli, mozzarella, guacamole, sour cream & green tomato salsa	
RISOTTO ☞☉	21
Wild mushroom, goats' cheese, lemon thyme & crispy shallots	
CHICKEN PIE	24.5
Confit chicken leg, chicken breast, bacon & root vegetables in buttery puff pastry with roast chicken and rosemary jus	
GRILLED BARRAMUNDI FILLET	24.5
With angel hair pasta, white wine cream, bacon lardons & broad beans	
ROAST PORK BELLY	24.5
Homemade apple & ginger chutney, champ mash and red wine jus	

SALADS

ROAST CHICKEN CAESAR SALAD ☞	18
Crisp baby cos, homemade caesar dressing, bacon lardons, shaved parmesan & roast chicken	
CHARGRILLED VEGETABLES ☞☉	14.5
With goats' cheese & pea tendrils	
STUFFED RED CAPSICUM ☞☉	15.9
Capsium stuffed with herb & raisin cous cous, served with mojo & black olive	

TO SHARE

SOUTHERN SPICE POPCORN CHICKEN	12.5
Lightly fried & served with the Fifth Province's signature dip	
1 KILO CHICKEN WINGS	22
WEDGES	9.5
Add Bacon & Cheese	11.9
HOUSE CHIPS	9.5
ADD ONS	
Curry / Cheese / Gravy	1 ea

My Goodness
My GUINNESS



FOR THE LOVE OF GOD,

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS OR REFER TO OUR GUIDE:

☞ GLUTEN FREE ☞ CAN BE MADE GF ☉ VEGETARIAN