

STARTERS OR SNACKS

Garlic pizza bread with Bocconcini & Baby Basil	9
Vegetable Soup	9.5
Roast Chicken & Mac 'n' Cheese Croquettes with parsley & chive sour cream	12.5
Half Kilo Chicken Wings	16

SOMETHING ON THE SIDE

WEDGES	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
GARDEN SALAD	
SEASONAL VEGETABLES	

ALL VEGETARIAN - \$6.50 EACH

HAVE YOU MET
JOHN JAMESON?



SHARED SIDES

SOUTHERN SPICE POPCORN CHICKEN Lightly fried & served with the Fifth's signature dip	14
POPCORN CAULIFLOWER With spiced vegan mayo	14
1 KILO CHICKEN WINGS	22
WEDGES	9.5
Add Bacon & Cheese	11.9
HOUSE CHIPS	9.5
ADD ON: Curry / Cheese / Gravy / Sauces	1 ea

STEAKHOUSE

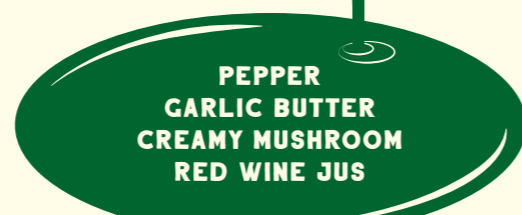
MEET OUR MEAT

The Fifth proudly uses Red Gum Creek beef on our Steakhouse menu. What makes Red Gum beef unique is a commitment to sourcing only free range and European breed cattle such as Angus and Hereford that are free of added hormones and antibiotics. Raised on the verdant pastures of Victoria and southern New South Wales, cattle benefit from clean air and modern farming practices that deliver a nutritious and balanced diet that results in meat of the highest eating quality. Red Gum beef is perfectly suited to those who appreciate quality without the need for unnecessary and unnatural hormones and antibiotics.

SELECT YOUR CUT

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

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



My Goodness
My GUINNESS



COME ON
DOWN ON
SUNDAYS
FOR A



SERVING
UP BEEF
ROASTS
JUST \$24⁹⁰

CLASSIC IRISH FAVOURITES

TRADITIONAL DUBLIN STYLE CODDLE Sausage & bacon casserole made with onion, carrot & potato, with a side of potato farl	22.9
MCDONNELL'S CHICKEN CURRY Served with rice & chips	22
BACON & CABBAGE Traditional Irish boiled bacon served w/ champ mash potato, buttered savoy cabbage & rich parsley cream	26
BEEF & GUINNESS STEW Tender beef pieces slow cooked in a Guinness broth w/ root veggies, potatoes & Irish soda bread	22.9
BANGERS & MASH Peter Bouchier's Cumberland Pork sausages, creamy mash, onion bacon jam & red wine jus	21.9

SALADS

GRILLED CHICKEN SALAD with avocado, capsicum, cherry tomato & onion	18
CHARGILLED VEGETABLES with goats' cheese & rocket	14.5

MAIN DISHES

CHICKEN PARMA Housemade breaded chicken schnitzel with Napoli sauce, shaved leg ham, mozzarella & cheddar mix	23.9
SOUTHERN FRIED CHICKEN BURGER Southern fried chicken thighs, chilli jam, cos lettuce, tomato & aioli, served with handcut chips, grilled corn & coleslaw	22
ROAST RUMP OF LAMB With crushed garlic potatoes, buttered peas & mint	33
RISOTTO Pumpkin & leek risotto with peppered goats cheese	21
CHICKEN PIE Confit chicken leg, chicken breast, bacon & root vegetables in buttery puff pastry with roast chicken and rosemary jus	24.5
GRILLED SALMON FILLET On a braised vegetable stew of capsicum, eggplant, onion, garlic & parsley	24.5



Potatoes will go to any lengths!

Hoping to find its way to Tayto (where all good potatoes go) this potato actually grew itself into the shape of the famous Tayto trademark!

TAYTO

FOR THE LOVE OF GOD.

PLEASE LET US KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS!