



# APEX

BAR × DINING

REFRESHINGLY LOCAL

[RYDGES.COM](http://RYDGES.COM)

## APEX DINING MENU

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### ENTRÉES

GARLIC BREAD 12

GOLDEN FRIED CHIPS 13  
with choice of aioli or tomato sauce

SHARE PLATTER 24  
gluten free option +4  
penfield olives, baby cornichons, beetroot  
hommus, guacamole, chunky pumpkin pesto  
and toasted pita bread

VEGETARIAN SPRING ROLLS 16  
on wakami and fried shallots with  
sweet chilli and coriander sauce

### SIDES

MIXED VEGETABLES 8  
mixed steamed seasonal vegetables  
with garlic butter

LEAFY GREEN GARDEN SALAD 8  
with Greek dressing

GOLDEN FRIED CHIPS 8  
our in-house seasoning

### EXTRAS

SAUCE 3  
mushroom, gravy, pepper,  
seeded mustard

GARLIC SAUCE 4

ALL SUBSTITUTIONS & MODIFICATIONS 4

### MAINS

THAI BEEF SALAD 30  
tender beef pieces with fragrant Asian  
slaw and Nam Jim dressing, crispy  
shallots and chilli

WARM ROAST VEGETABLE SALAD 28  
roast mushroom, zucchini, capsicum,  
beetroot and cauliflower with mixed  
lettuce topped with fetta, dukkah and  
Chef's housemade dressing

HERB CRUMBED CHICKEN SCHNITZEL 26  
with salad, golden chips and choice of sauce  
or lemon wedge  
MAKE IT A PARMIGIANI +4  
MAKE IT GLUTEN FREE +4  
MAKE IT VEGAN +4

BATTERED WHITING 32  
Coopers pale ale battered fish fillets served  
with chips, salad, tartare and lemon wedge

THE BEND BURGER 28  
pulled signature beef brisket, pickle,  
lettuce, tomato, burger cheese and slaw  
with burger sauce +4  
MAKE IT VEGETARIAN

CHICKEN SCHNITZEL BURGER 26  
Golden fried schnitzel with lettuce,  
tomato, burger cheese and slaw

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### DESSERTS

ICECREAM SUNDAE 16  
vanilla icecream served with whipped  
cream, crushed nuts and your choice of  
topping in a brandy snap basket

FRUIT SALAD 16  
seasonal fresh fruit topped with coconut  
yoghurt, berry compote and fresh mint

CRÈME BRÛLÉE 18  
creamy vanilla bean custard with a  
crunchy toffee crust, hazelnut tuille and  
fairyfloss garnish

PAVLOVA 18  
summer classic light pavlova topped  
with vanilla bean chantilly cream and  
fresh summer fruits served with  
raspberry coulis and shaved chocolate

PORK BELLY 28  
sticky braised pork belly pieces with steamed  
rice, green beans, spring onion, chilli and  
crispy shallots

SIGNATURE BEEF BRISKET 45  
10hr slow-cooked Mayura Station Wagyu  
beef brisket with mash potato, broccoli,  
baby carrots finished with red wine jus

SCOTCH FILLET 49  
300g 14 day dry aged, 100 day grain fed,  
cooked to your liking served with chips and  
your choice of sauce

SALMON LINGUINI 24  
delicate smoked salmon with red onion,  
capers and baby spinach in a rich  
creamy sauce, topped with parmesan,  
cracked pepper and parsley

CHEF JULES' BUTTER CHICKEN 28  
chargrilled chicken simmered in a rich  
buttery tomato sauce served with  
steamed rice and warm Naan bread