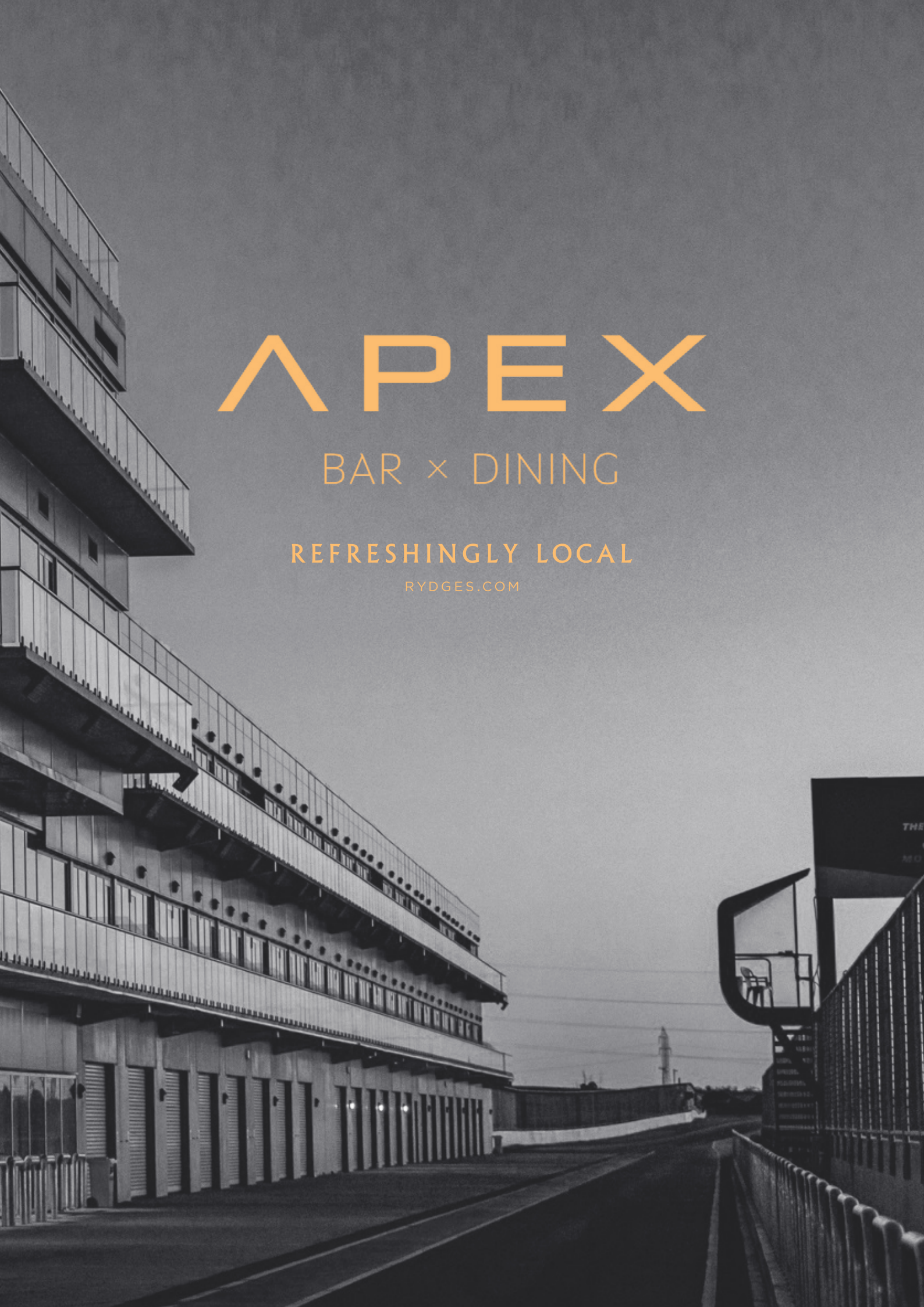




APEX

BAR × DINING

REFRESHINGLY LOCAL

[RYDGES.COM](https://rydges.com)

DINING MENU

ENTRÉE

GARLIC BREAD 8

Warm toasted garlic bread finished with herb butter

NEW ZEALAND MUSSELS (I) 20

Pan-Fried New Zealand mussels finished with chilli and garlic, deglazed with white wine, tossed through rich tomato sugo, and served with grilled sourdough

CHICKEN WINGS 22

500g Tennessee rubbed chicken wings coated in your choice of house-made Memphis BBQ sauce or spicy sesame hot sauce

CROQUETTE **V VE GF** 18

Potato croquettes with green pea and mint, served with plant-based smoky chipotle mayo

SPRING ROLLS **V VE GF** 18

Vegetable spring rolls served on wakame and finished with a sticky sweet chilli soy glaze

ALL SUBSTITUTIONS & MODIFICATIONS 4

MAINS

PORK SHOULDER 36

Low & slow pork shoulder rubbed with brown sugar and aromatic spices, served with creamy mashed potato and buttered broccolini, finished with smoked apple butter and rich gravy

BEEF BRISKET 42

Slow-braised beef brisket cooked low and slow for tenderness, served with sweet potato purée and steamed bok choy, finished with house Memphis sauce

PORTERHOUSE 48

300g Porterhouse, cooked to your liking, accompanied by chips and garden green salad

Choice of sauce: Gravy | Pepper | Mushroom | Red wine jus

BONE-IN RIB EYE 76

400g bone-in rib eye cooked to your liking, carved and served with roasted sweet potatoes, asparagus, and Swiss button mushrooms, accompanied by chimichurri and finished with red wine jus

CHICKEN GUMBO 32

Chicken & chorizo southern-style gumbo with roasted chicken thigh, chorizo, onion, capsicum and celery, simmered in a rich chicken broth thickened with okra, served with jambalaya rice

BARRAMUNDI (I) 36

Flat-iron grilled barramundi fillet served with pea and mint purée, crispy fried kale, and grilled asparagus

THE CLASSICS

CHICKEN SCHNITZEL 300G 29 500G 40

Golden crumbed chicken schnitzel finished with crisp salad, fries and your choice of sauce or lemon wedge

Choice of sauce: Gravy | Pepper | Mushroom | Red wine jus

Parmi, gluten-free and vegan options available

BATTERED WHITING (I) GFO 32

Coopers Pale Ale-battered whiting fillets served with chips, salad, tartare sauce & lemon

Grilled upon request

SALT & PEPPER CALAMARI (I) 28

Tender calamari lightly dusted in our salt and pepper seasoning served with chips, fresh salad, tartare sauce and lemon

SWEET TOOTH

ICE CREAM SUNDAE 17

Vanilla ice cream, chantilly cream, crushed nuts, and your choice of topping, served in a golden brandy snap basket

Choice of toppings: Chocolate | Caramel | Strawberry

CHOCOLATE FONDANT 19

House-made served with ice cream & honeycomb shard

LEMON TART 19

Served with light chantilly cream, honey & prune compote

PEANUT BUTTER MOUSSE 19

Chef's take on peanut butter & jelly, served with a black pepper tuile and strawberry & mint salsa

CRÈME BRULÉE 19

Creamy vanilla bean custard with a toffee crust, finished with Persian fairy floss

SEAFOOD ORIGIN | A = Australian I = Imported M = Mixed

Please notify staff of any dietary requirements
