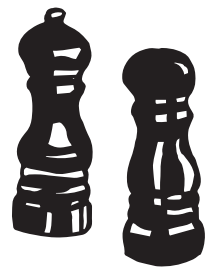


MENU

Please order at
the counter in
the dining room



SHARE PLATES	LARGER PLATES	SIDES
<p>MARINATED OLIVES (GF, V+) 10</p> <p>THAI GLAZED PORK BELLY 20 <i>Papaya salad (GF, DF)</i></p> <p>ARANCINI 20 <i>Pumpkin & ricotta with aioli</i></p> <p>BARBECUED CORN RIBS 14 <i>Vegan chipotle mayo, parmesan (V+)</i></p> <p>CRISPY SQUID 19 <i>Pickled vegetables, preserved lemon aioli (GF, DF)</i></p> <p>½ KG HICKORY SMOKED WINGS 23 <i>House made ranch dipping sauce (GF)</i></p>	<p>LAMB SALAD 29 <i>Slow cooked cumin dusted lamb shoulder, eggplant puree, fetta, green oak lettuce, puffed grains</i></p> <p>CREAMY PENNE 28 <i>Mushroom, peas, zucchini, cherry tomato, garlic, chilli, parmesans</i></p> <p>LINGUINE GAMBERI 30 <i>Prawns, cherry tomato, garlic, chilli, chorizo</i></p> <p>300G RIB EYE 45 <i>Seasonal roast veg, house made potato gem, Cafe de Paris Butter & choice of sauce (GF)</i></p> <p>PORK CUTLET 39 <i>Seasonal roast veg, house made potato gem, choice of sauce & caramelised apple (GF+)</i></p> <p>PANKO CRUMBED CHICKEN SCHNITZEL 27 <i>House slaw, chips & choice of sauce</i></p> <p>MAKE IT A PARM +4 <i>Ham, mozzarella, nap sauce</i></p> <p>PAN FRIED BARRAMUNDI 38 <i>Crème fraiche kipfler potatoes, broccolini & daikon salad (DF+, GF)</i></p> <p>PIE OF THE DAY 28 <i>Mash, peas & farmhouse gravy</i></p>	<p>FRIES 13 <i>Aioli (V, GF, DF)</i></p> <p>GARLIC BREAD 12</p> <p>BABY GEM SALAD 15 <i>Buttermilk dressing, parmesan, puffed grains (V+, GF)</i></p> <p>VEGETABLES 15 <i>Seasonal roast vegetables, fetta, pine nuts (V+, GF)</i></p>
<p>BURGERS</p> <p><i>All burgers served with chips. Gluten free buns available for \$3</i></p> <p>DOUBLE BLACK ANGUS 27 <i>Lettuce, tomato, pickled beetroot, cheese, burger sauce</i></p> <p>SOUTHERN FRIED CHICKEN 27 <i>Lettuce, tomato, avo, American cheese, aioli</i></p> <p>CRUMBED VEG PATTIE 26 <i>Lettuce, tomato, caramelised onion, vegan chipotle mayo (V+)</i></p>	<p>SAUCES Extra pot 2.5</p> <ul style="list-style-type: none"> • Farmhouse Gravy • Red Wine Jus • Peppercorn • Mushroom 	<p>KIDS MENU 14 years & under</p> <p>All \$16. Served with fresh fruit, chips & ice cream cone.</p> <p>PASTA NAPOLITANA (V)</p> <p>TEMPURA FISH COCKTAILS</p> <p>CHEESEBURGER</p> <p>CHICKEN NUGGETS</p>
<p><i>Our Menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst we cannot guarantee that our food will be allergen free we do offer GF (Gluten Free), DF (dairy free), DF+ (Dairy Free Option), V (Vegan), V+ (Vegan Option)</i></p> <p><i>All credit cards incur a 1 -1.5% surcharge. A 10% surcharge will apply on public holidays</i></p>		<p>SWEET</p> <p>STICKY DATE PUDDING 16 <i>Butterscotch sauce, vanilla ice cream</i></p> <p>CHOCOLATE WALNUT BROWNIE 16 <i>Chocolate sauce, vanilla bean ice cream (GF+)</i></p> <p>PHILLY CHEESECAKE 16 <i>Poached rhubarb, macadamia nut crumble</i></p> <p>ICE CREAM CONE 3.5</p>
<p>SUTTON FOREST EST INN 1936</p>		