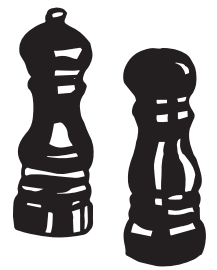


MENU

Please order at
the counter in
the dining room



SHARE PLATES	LARGER PLATES	SIDES
WARMED MARINATED OLIVES & CHORIZO (GF, DF) 12	LAMB SALAD 30 Cous cous, slow cooked lamb, tzatziki, mint dressing, Danish fetta, pumpkin seeds, cherry tomato (GF+, DF+)	FRIES 13 w/ rosemary salt & aioli (V, GF, DF)
SALT & VINEGAR POTATO SCALLOPS 12 w/truffle mayo	SPINACH & RICOTTA RAVIOLI 30 Mushroom, blue cheese, crispy sage	TRUFFLE PARMESAN FRIES w/truffle mayo (GF) 16
VEGAN TACOS 20 Popcorn cauliflower, tomato salsa, avo, smokey vegan mayo, cabbage, pickled onion, tortilla bread (V)	LINGUINE GAMBERI 31 Prawns, cherry tomato, garlic, chilli, chorizo	GARLIC BREAD 12 Make it cheesy +2
ARANCINI 21 Pumpkin & ricotta with aioli	LAMB SHANKS 40 Mash, broccolini, lamb sauce (GF, DF+)	STEAMED VEGETABLES 16 Greens Beans, broccolini, peas, crispy quinoa, café de paris butter (GF, DF+)
LEMON PEPPER CALAMARI w/ aioli (GF, DF) 23	SUTTO VEG BOWL 30 Sweet potato, cauliflower, pickled cucumber, kale, avo, edamame, pumpkin seeds, cous cous, house dressing (DF, GF+)	KIDS MENU 14 years & under
½ KG HICKORY SMOKED WINGS 24 House made ranch dipping sauce (GF)	300G RIB EYE 46 Seasonal roast veg, house made potato gratin, café de Paris butter & choice of sauce (GF+)	All \$16. Served with fresh fruit, chips & soft serve ice cream cone.
BURGERS	PORK CUTLET 41 Seasonal roast veg, house made potato gratin, choice of sauce & caramelised apple (GF+)	PASTA NAPOLITANA w/ cheese (V+) 14
All burgers served on a milk bun with chips. Gluten free buns available for \$3.5	PANKO CRUMBED CHICKEN SCHNITZEL 28 On the bone w/ house slaw, chips & choice of sauce	TEMPURA FISH COCKTAILS
DOUBLE BLACK ANGUS 27 Lettuce, tomato, pickled beetroot, cheese, burger sauce (GF+)	MAKE IT A PARMi +4 Ham, mozzarella, nap sauce	CHEESEBURGER (GF+) 14
SOUTHERN FRIED CHICKEN 27 Lettuce, tomato, avo, American cheese, aioli	PAN FRIED BARRAMUNDI 38 Sweet potato puree, broccolini, wakame & daikon salad (GF, DF)	CHICKEN NUGGETS
CRUMBED VEG PATTIE 26 Lettuce, tomato, caramelised onion, vegan chipotle mayo (V+)	PIE OF THE DAY 30 Mash, peas & farmhouse gravy	SWEET
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)	SAUCES 3 • Farmhouse Gravy • Red Wine Jus • Peppercorn • Mushroom	STICKY DATE PUDDING 16 Butterscoth sauce & vanilla ice cream
All credit cards incur a 1 -1.5% surcharge. A 10% surcharge will apply on public holidays		CHOCOLATE WALNUT BROWNIE 16 Chocolate sauce, vanilla ice cream (GF+)
		PISTACHIO TIRAMISU 16
		SOFT SERVE ICE CREAM 4.5
		SUTTON FOREST INN 1936