

SHARE PLATES

ARANCINI <i>Pumpkin & ricotta with aioli & parmesan</i>	\$21
LEMON PEPPER CALAMARI <i>with tartare (GF, DF, I)</i>	\$23
SMOKED HICKORY WINGS <i>1/2 kilo w/ smokey OR hot honey sauce (GF)</i>	\$24
BAKED CAMEMBERT <i>Garlic, thyme, honey, wild rocket, pickled fig, toasted almonds & sourdough</i>	\$23
KING PRAWN SAGANAKI <i>King prawns in Napoli tomato sauce with chilli, crumbled feta & toasted sourdough (GF, DF+, I)</i>	\$26
VEGAN TACOS <i>Popcorn cauliflower, tomato salsa, avocado, smokey vegan mayo, cabbage, pickled onion, tortilla bread (V)</i>	\$20

LARGER PLATES

ATLANTIC SALMON SALAD <i>Warm poached salmon, asparagus, cucumber, cherry tomatoes, pickled onion, toasted almonds, lemon herb honey dressing (GF, DF, A)</i>	\$34
MUSHROOM & TRUFFLE RISOTTO <i>Porcini & button mushrooms, peas, fresh herbs, Parmesan & truffle oil (GF, DF+)</i>	\$30
LINGUINE GAMBERI <i>Prawns, cherry tomato, garlic, chilli, chorizo</i>	\$32
LAMB SHANKS <i>Mash, broccolini, lamb sauce (GF, DF+)</i>	\$40
300G RIB EYE <i>Seasonal roast veg, house made potato gratin, cafe de Paris butter & choice of sauce (GF+)</i>	\$47
PORK CUTLET <i>Seasonal roast veg, house made potato gratin, choice of sauce & caramelised apple (GF+)</i>	\$41
CHICKEN SCHNITZEL <i>Panko crumbed Chicken schnitzel on the bone w/ house slaw, chips & choice of sauce</i>	\$28
MAKE IT A PARM <i>Ham, mozzarella, nap sauce</i>	+\$4
PAN FRIED BARRAMUNDI <i>Kipfler potatoes, asparagus, fennel & herb salad, beurre blanc sauce (GF, DF+, A)</i>	\$40
PIE OF THE DAY <i>Mash, peas & farmhouse gravy</i>	\$30

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).
Fish Origins - A (Australian), I (Imported), M (Mixed) 10% surcharge on public holidays

BURGERS

All burgers served on a milk bun with chips.
Gluten free buns available for \$4

HOT HONEY FRIED CHICKEN <i>Crispy fried chicken, lettuce, tomato, American cheese, hot honey sauce & ranch sauce</i>	\$27
DOUBLE ANGUS BEEF <i>Two Angus beef patties, American cheese, lettuce, tomato, caramelised onion, dill pickle, Sutto burger sauce</i>	\$27
VEG BURGER <i>Housemade veg patty, avocado, lettuce, tomato, caramelised onion, vegan chipotle mayo (V+)</i>	\$27

SIDES

OLIVES <i>Warmed marinated olives & chorizo (GF, DF)</i>	\$13
POTATO SCALLOPS <i>Salt & vinegar scallops with truffle mayo</i>	\$14
FRIES <i>Rosemary salt & aioli (V, GF, DF)</i>	\$13
TRUFFLE PARMESAN FRIES <i>Truffle mayo (GF)</i>	\$16
GARLIC BREAD <i>Make it cheesy +2</i>	\$13
STEAMED VEGETABLES <i>Greens Beans, broccolini, peas, toasted almonds, café de paris butter (GF, DF+)</i>	\$16
SAUCE • Farmhouse Gravy • Red Wine Jus • Peppercorn • Mushroom	\$3

SWEET

COCONUT BRULEE	
RICE PUDDING <i>White chocolate & strawberry salad</i>	\$16
STICKY DATE PUDDING <i>Butterscotch sauce & vanilla ice cream</i>	\$16
CHOCOLATE STOUT CAKE <i>Whiskey caramel sauce, vanilla ice cream</i>	\$16
SOFT SERVE ICE CREAM	\$5

SUTTON FOREST
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