

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 <i>Cous cous, slow cooked lamb, tzatziki, mint dressing, Danish fetta, pumpkin seeds, cherry tomato (GF+, DF+)</i>	FRIES 13 <i>w/ rosemary salt & aioli (V, GF, DF)</i>
SALT & VINEGAR POTATO SCALLOPS 13 <i>w/truffle mayo</i>	CHICKEN CAESER SALAD 29 <i>Lettuce, bacon, rosemary & garlic croutons, egg, house dressing (GF+, DF+)</i>	TRUFFLE PARMESAN FRIES w/truffle mayo (GF) 16
VEGAN TACOS 20 <i>Popcorn cauliflower, tomato salsa, avo, smokey vegan mayo, cabbage, pickled onion, tortilla bread (V)</i>	SPINACH & RICOTTA RAVIOLI 30 <i>Mushroom, blue cheese, crispy sage</i>	GARLIC BREAD 12 <i>Make it cheesy</i> +2
ARANCINI 21 <i>Pumpkin & ricotta with aioli</i>	LINGUINE GAMBERI 31 <i>Prawns, cherry tomato, garlic, chilli, chorizo</i>	STEAMED VEGETABLES 16 <i>Greens Beans, broccolini, peas, crispy quinoa, café de paris butter (GF, DF+)</i>
LEMON PEPPER CALAMARI w/ tartare (GF, DF) 23	LAMB SHANKS 40 <i>Mash, broccolini, lamb sauce (GF, DF+)</i>	KIDS MENU 14 years & under
½ KG HICKORY SMOKED WINGS 24 <i>House made ranch dipping sauce (GF)</i>	300G RIB EYE 46 <i>Seasonal roast veg, house made potato gratin, cafe de Paris butter & choice of sauce (GF+)</i>	<i>All \$16. Served with fresh fruit, chips & soft serve ice cream cone.</i>
BURGERS	PORK CUTLET 41 <i>Seasonal roast veg, house made potato gratin, choice of sauce & caramelised apple (GF+)</i>	PASTA NAPOLITANA w/ cheese (V+) 14 years & under
<i>All burgers served on a milk bun with chips. Gluten free buns available for \$3.5</i>	PANKO CRUMBED CHICKEN SCHNITZEL 28 <i>On the bone w/ house slaw, chips & choice of sauce</i>	TEMPURA FISH COCKTAILS
DOUBLE BLACK ANGUS 27 <i>Lettuce, tomato, pickled beetroot, cheese, burger sauce (GF+)</i>	MAKE IT A PARM +4 <i>Ham, mozzarella, nap sauce</i>	CHEESEBURGER (GF+) 14 years & under
SOUTHERN FRIED CHICKEN 27 <i>Lettuce, tomato, avo, American cheese, aioli</i>	PAN FRIED BARRAMUNDI 38 <i>Sweet potato puree, broccolini, wakame & daikon salad (GF)</i>	CHICKEN NUGGETS
CRUMBED VEG PATTIE 26 <i>Lettuce, tomato, caramelised onion, vegan chipotle mayo (V+)</i>	PIE OF THE DAY 30 <i>Mash, peas & farmhouse gravy</i>	SWEET
<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>	SAUCES 3 <i>• Farmhouse Gravy • Red Wine Jus • Peppercorn • Mushroom</i>	STICKY DATE PUDDING 16 <i>Butterscoth sauce & vanilla ice cream</i>
<i>All credit cards incur a 1 -1.5% surcharge. A 10% surcharge will apply on public holidays</i>		CHOCOLATE WALNUT BROWNIE 16 <i>Chocolate sauce, vanilla ice cream (GF+)</i>
		PISTACHIO TIRAMISU 16
		SOFT SERVE ICE CREAM 4.5
		SUTTON FOREST EST INN 1936