

ENTREES & BREADS

ALL SERVED ON STONE BAKED SOURDOUGH BREAD

- Garlic** \$8.00
With herb and garlic butter
- Bruschetta** \$10.00
Basil, tomato, garlic, onion, balsamic and freshly grated parmesan
- Pesto Cheese** \$10.00
Pesto and melted Tuscan mozzarella
- Soup of the day** \$14.00
Served with herb and garlic bread
- Sichuan Squid (GF)** \$15.00
Freshly fried squid seasoned with house spices served crunchy Asian herb salad and Thai dressing
- Bubble and Squeak** \$14.00
Potato and vegetable croquette with pickled cabbage salad, honey mustard sauce
- Crispy Pork Belly (GF)** \$16.00
Twice cooked pork belly with smashed pumpkin, fig jam and pickled carrot, sesame and herb salad
- Rustic Potatoes (GF)** \$10.00
Fried chat potatoes tossed with parsley and spiced salt serves with sour cream and sweet tomato relish

ADD ONS

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| Bacon \$5 | Lamb Sausage \$5 |
| Chicken \$5 | Onion rings \$5 |
| Garlic Prawns \$7 | Beetroot relish \$3 |
| Chorizo \$5 | Chat potatoes* \$5 |
| Fried Egg \$3 | <small>*served with sour cream</small> |

SALADS

- Garden salad (GF)** \$14.00
Mixed leaves with cucumber, tomato, avocado, baby beetroot, pickled onion and lemon vinaigrette
- Caeser salad** \$16.00
Baby cos tossed with crispy bacon, parmesan cheese, croutons, soft egg and caeser dressing
- Greek salad (GF)** \$16.00
Mixed leaves with cucumber, tomato, avocado, olives, pickled onion, feta and lemon vinaigrette
- Salt and Pepper Prawn salad (GF)** \$18.00
Freshly fried prawns with chorizo, pesto, feta and roast capsicum salad with lemon vinaigrette

RUSTIC PIZZAS*

WE MAKE ALL OUR PIZZA BASES IN HOUSE,
PLEASE ALLOW 10 - 15 MINS COOKING TIME

- Classic Cheese (V)** \$15.00
Garlic Base, Tuscan mozzarella, feta and parsley
- Pulled Lamb** \$20.00
Tomato base, Pulled lamb, fresh basil, tomato, roasted capsicum, olives, Tuscan mozzarella and pesto
- Margarita pizza (V)** \$15.00
Tomato base, Tuscan mozzarella cheese, fresh basil, cherry tomatoes
- Pepperoni** \$18.00
Tomato base, Tuscan mozzarella cheese, fresh basil, pepperoni and chilli salt
- BBQ Chicken** \$16.00
BBQ base, Oven roasted chicken, bacon, Spanish onion, Tuscan mozzarella

*All pizzas are on a Thin Base

BAR MENU

- Chips and Gravy** \$8.00
- Rustic Potatoes (GF) (V)** \$10.00
Fried chat potatoes tossed with parsley and spiced salt serves with sour cream and sweet tomato relish
- Thai Beef Skewers (3) (GF)** \$15.00
Sichuan spiced beef skewers with crunchy asian salad, chipotle mayo and Thai dressing
- Mixed Finger Food** \$18.00
Crumbed salmon cakes, onion rings, beef stewers, fried chat potatoes
- Crumbed Salmon Cakes** \$14.00
Freshly fried crumbed salmon cakes with chilli spiced wong bok and herb salad
- Beer Battered Onion Rings (V)** \$8.00
Hand cut onion rings, fried in beer batter with chipotle mayo
- Brioche Sliders and Chips (3)** \$14.00
Gluten Free option - lettuce cups
Choice of:
Crumbed chicken served with chipotle mayo and coleslaw
Beer battered barramundi with tartare sauce, pickled onion and lettuce
Char grilled beef patties, cheese, lettuce and beetroot relish
- Soft Shell Tacos (3)** \$20.00
Gluten Free option - lettuce cups
Choice of:
Pulled beef, lettuce, tomato salsa, jalapeno, sour cream
Grilled chicken, coleslaw, avocado, aioli
Smashed pumpkin, pickled cabbage, spiced cauliflower, sour cream
- MFC Chicken (GF)** \$12.00
Twice cooked chicken wings with your choice of:
Buttered hot sauce
Smokey BBQ sauce
House seasoning

MAINS

BBQ Pork Ribs (GF)

Half rack \$22 Full rack \$30

Tender rack of pork ribs glazed in our bbq sauce with coleslaw and baked potato stuffed with bacon and Tuscan mozzarella

Lamb Shanks (GF)

1 Shank for \$22 2 Shanks for \$30

Slow braised lamb shanks in red wine sauce with mash potato and steamed greens

Beef Cheek Stew (GF) \$22.00

Beef cheeks braised in dark ale sauce, mash potato, and tomato chorizo salsa

Cowra Lamb Tenderloin (GF) \$26.00

Tender braised lamb with braising juices, and smashed pumpkin, steamed greens and pesto

Fish and Chips \$18.00

Beer battered barramundi, served with tartare sauce, lemon, garden salad and chips

Chicken Schnitzel (House made) \$21.00

Served with seasonal vegetables and mash or chips and salad. Choice of sauce*

Chicken Parmigiana \$23.00

Topped with Napoli sauce and Tuscan mozzarella, served with seasonal vegetables and mash or chips and salad. Choice of sauce*

*Your choice of sauce:

mushroom, pepper, gravy, dienne, garlic

(all sauces are gluten free)

SIDES

Garden salad \$5	Chips \$5
Steamed vegetables \$5	Garlic prawns \$6
Coleslaw \$5	Mash potato \$5
Chat potatoes* \$5 <small>*served with sour cream</small>	Baked potato \$5

FROM THE GRILL

SERVED WITH SEASONAL VEGETABLES AND MASH
OR CHIPS AND SALAD

Lamb and rosemary bangas and mash (GF) \$16.00

Grilled lamb and rosemary sausages with mash potato, steamed greens and red wine gravy

250g Scotch Fillet \$30.00

100 day aged, grain fed

350g T Bone \$30.00

grass fed

300g Pork Cutlet \$26.00

Tender valley

200g Porterhouse \$25.00

100 day aged, grain fed

300g Rib Eye \$30.00

Yearling, Grass fed

Add garlic prawns \$6

Your choice of sauce:

Red wine jus, mushroom, pepper, gravy,

dianne, garlic

(all sauces are gluten free)

PASTA

GLUTEN FREE OPTION - RICE

Carbonara Fettucine \$18.00

Fettucine pasta tossed with onion, bacon, creamy garlic sauce, parsley finished with parmesan cheese

Spaghetti Bolognaise \$18.00

Beef mince cooked in rich tomato sauce with spaghetti pasta finished with parmesan cheese and parsley

Bacon and Chilli Spaghetti \$16.00

Spaghetti tossed with bacon, chilli, herb and garlic butter, rocket and shaved parmesan cheese

BURGERS

ALL BURGERS ARE SERVED WITH CHIPS
GLUTEN FREE OPTION - LETTUCE CUPS

BLT \$16.00

Bacon, lettuce, tomato, onion and aioli on sourdough

Metro burger \$18.00

Char grilled beef patty, lettuce, cheese, tomato, onion, beetroot relish and aioli

Chicken Schnitzel burger \$18.00

House crumbed chicken schnitzel, coleslaw, smashed avocado, chipotle mayo and cheese

Texan Brisket burger \$18.00

8 hour braised BBQ spice rub pulled brisket with coleslaw, cheese and sweet tomato relish

Steak sandwich \$18.00

Char grilled minute steak, lettuce, cheese, tomato, onion, beetroot relish, aioli on sourdough

HAND ROLLED PIES

SERVED WITH FRIED CHAT POTATOES AND SMASHED
PEAS OR MASH POTATO AND SMASHED PEAS

Slow braised chunky beef and mushroom \$18.00

Creamy chicken and vegetable \$18.00

DESSERTS

Chocolate Pavlova Bomb (GF) \$14.00

Rustic chocolate meringue with dark chocolate sauce, toasted pistachio nuts and vanilla ice cream

Fried Apple Turnovers \$12.00

Cinnamon poach apple in puff pastry with oat maple crumble and vanilla ice cream

Sticky Pudding \$14.00

Sticky date pudding, with salted caramel sauce and hokey pokey ice cream