

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 served with sour cream and sweet tomato relish	

ADD ONS

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 served 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	
Salmon Cakes	\$14.00
Freshly fried salmon cakes with balsamic and rocket parmesan 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 | Baked potato \$5 |
- *served with sour cream

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