



STARTERS/BAR SNACKS \$15

- **Old Blue Pumpkin & Goats Cheese Aranchini, Herb Tomato Sauce.**
- **Baby Octopus, Chorizo, Green Apple Salad, Jalapeno Dressing**
- **Salt & Pepper Squid, Confit Garlic Aioli, Grilled Lime.**
- **Chicken Liver & Blueberry Parfait, Three Mills Fruit Bread.**
- **Sticky Miso Pork Belly, Crackle, Fried Onions.**
- **Sashimi Yellow Fin Tuna, Free Range Egg, Horseradish Sour Cream**

- **Toasted Country Loaf, House Butter. \$7**
- **Pambula River Oysters –**
 Natural - ½ Doz 16, Doz 33
 Kilpatrick - ½ Doz 18, Doz 33
- **The 'Brumby Plate' - Assorted Dips, Meats, Salads, Breads. \$32**

FETTUCHINI PASTA OR RISOTTO \$26

- **Swiss Brown Mushroom, Lemon Thyme, Parmesan, EVO.**
- **Braised Monaro Lamb Ragu, Leek, Onion, Rosemary.**
- **Snowy Mountains Smoked Trout, Red Onion, Chilli, Parsley.**



MAIN COURSES

- **Fried Szechuan Chicken, Chinese Egg Noodles, Shitake, Coconut Tamarind Broth.** **\$29**
- **Maple Pork Cutlet, Sweet Corn Puree, Cider Compressed Cucumber, Charred Mustard Greens.** **\$32**
- **Chicken or Veal Schnitzel w Coleslaw, Chips or Crushed Potatoes, Veg** **\$24**
- **Chicken or Veal Parmy w Coleslaw, Chips or Crushed Potatoes, Veg** **\$26**
- **White Fish Fillet, Cuttlefish, Asparagus, Fennel Cream, Grape Salad** **\$30**
- **Open Black Angus Eye Fillet Steak Sandwich, Pialligo Bacon, Beetroot, Onion Jam, Swiss Cheese, Steak Fries, Aioli** **\$22**
- **Angus Beef Short Rib, Paris Mash, Tempura Kale, Peas** **\$33**

FROM THE CHAR GRILL

All Meats Served w Steak Fries, Caesar Salad or Crushed Potatoes, Veg-

- **Cape Byron Scotch Fillet – 300g** **\$36**
- **Kangaroo Loin – 200g** **\$29**
- **Cowra Lamb Rump, Harissa, Yogurt – 250g** **\$29**
- **'The Brumby Local Mixed Grill' – Lamb Cutlet, Pork Sausage, Pialligo Bacon, Black Angus Eye Fillet.** **\$34**

Sauces – Choice From -

- **Mushroom Sauce**
- **Green Peppercorn**
- **Café De Paris Butter**
- **Red Wine Jus**



LEAF/VEGES \$10

- **Roast Pumpkin & Goats Cheese Salad, Spinach, Pine Nuts.**
- **Broccoli, Green Beans, Peas, Almonds, Burnt Butter.**
- **Sweet Potato Chips, Hommus, Sesame Seeds.**
- **Caesar Salad, Pialligo Bacon, Poached Free Range Egg, Cos Lettuce**
- **Steak Fries w Aioli**

DESSERTS \$16

- **Sticky Date & Fig Pudding, Candied Dates, Stout Ice Cream.**
- **Hot Chocolate Tart, Blueberry Swirl Ice Cream.**
- **Vanilla Brulee, White Chocolate Mousse, Honeycomb, Raspberry**
- **Apple & Rhubarb Crumble, Apple Chips, Vanilla Ice Cream.**

KIDS \$14

All Kids Meals Served w Soft Drink & Ice Cream

- **Cottage Pie & Coleslaw**
- **Carbonara Pasta**
- **Bangers & Mash & Beans**
- **Chicken Schnitzel & Chips**
- **Battered Flathead Tails & Chips & Tartare Sauce**
- **Fettuccini Bolognese**