

Lunch Menu

Cheese Platter	24
Regional Cheeses, Olives, Home-made Quince Paste, Crackers	
Courabyra Charcuterie Board	36
Smoked Meats, Cheeses, Olives, Home-made Dip & Quince Paste Freshly Baked Bread Roll & Crackers	
Baked Herb Crusted Barramundi (GF)	37
With Roast Vegetable Salad Recommended Glass of 1 of 11 NV Brut 12	
House Made Gnocchi (V)	36
Served with a Creamy Mushroom, Leek & Thyme Sauce	
Add Bacon	40
Recommended Glass of 805 Chardonnay 14	
House Made Beef Burger & Chips	30
With Bourbon Bacon Jam, Slaw and Brie Cheese Recommended Glass of 1 of 11 Shiraz 12	
Garlic Chilli Prawn Pasta topped with Pangrattato	36
Recommended Glass of 1 of 11 Pinot Noir Rosé 12	
Risotto Cakes (GF, VG) or (V & DF) Options Available	30
Served on House-made Tomato Sauce & Parmesan Cheese Recommended Glass of 1 of 11 Pinot Gris 10	
Dukkah Crusted Lamb Cutlets (GF)	42
Served on Roasted vegetable Salad with Balsamic Glaze Recommended Glass of 1 of 11 Pinot Meunier 12	
Slow Cooked Pork Ribs, Full Rack (GF, DF)	38
Slow Cooked Pork Ribs, Half Rack	28
Served with Chat Potatoes and Coleslaw Recommended Glass of 805 Pinot Noir 12	
Pork Belly (GF, DF)	38
Served on Asian Salad with Coriander, Lime and Ginger Dressing, Recommended Glass of 1 of 11 Gruner Veltliner 12	
Sri Lankan Curry (GF) or (DF) Option Available	34
Served with Fragrant Rice and Pappadam Recommended Glass of 1 of 11 Pinot Noir Rosé 12	

Sides

Bread Roll	4
Garlic Bread	8
Bowl of Chips Served with Aioli	14
Bowl of Sweet Potato Chips Served with Aioli	10
Side Salad	10

Kids Meals - Under 12

Fish & Chips	12
Carbonara Pasta	14
House-made Popcorn Chicken & Chips	14
Cheeseburger & Chips	14
Spaghetti Bolognaise	14
Kids Bowl of Chips	8
Kids Side Salad	6

Desserts

Sticky Date Pudding with Caramel Sauce Served with Ice Cream	14
Batlow Apple Crumble (GF) Served with Ice-Cream	14
House Made Ice-Cream (Vegan Option Available)	14
Chocolate Brownie with Chocolate Ganache (GF) Served with Ice Cream	14
Trio of Desserts	14
Tart of the Day Served with Cream	14
Cheesecake of the Day	14
Affogato (GF) Baileys / Kahlua / Frangelico	16
Raw Vegan Slice (GF, DF, V, VG)	8
Kids Ice-Cream (GF)	5

V- Vegetarian, VG- Vegan, DF- Dairy Free, GF- Gluten Free

We endeavour to use our own home grown produce or source it locally from our beautiful Snowy Valleys Region.

Talk to our staff about your next special occasion.

Cakes can be made to order for your special occasions, please talk to our staff.

You may bring your own Cake, but a surcharge fee will be applied.

A Surcharge of 15% applies for all Public Holidays

Night Menu

ENTRÉE

Garlic Bread	8
Cheese & Herb Garlic Bread	10
Haloumi Chips with Aioli	12
Pumpkin Steak on Pumpkin Puree, Balsamic Glaze & Roasted Seeds (VG)	16
Croquettes - Leek, Carrot & Potato served on Vegan Rouille (V, VG, DF)	14
Croquettes - Leek, Carrot, Potato & Chicken with Black Garlic & Cream Sauce	16
Herb Waffle with Avocado, Mango Salsa and Snowy Mountains Smoked Trout (DF, GF)	16
Courabyra Charcuterie Board	36
Smoked Meats, Cheeses, Olives, House-made Dips, Quince Paste & Onion Jam Bread roll & Crackers	
Cheese Platter	24
Cheeses, Olives, Home-made Quince Paste & Crackers	

MAINS

Eye Fillet with Herb Butter (GF)	48
Served with Potato Pavé, Greens & Bordelaise Sauce Recommended Glass 1 of 11 Shiraz 12	
Dukkah Crusted Lamb Rack (GF)	44
Served on a Roast Vegetable Salad with Balsamic Glaze Recommended Glass of 805 Pinot Meunier 12	
Fillet of Barramundi (GF)	38
Served on Bed of Cherry Tomatoes, Sautéed Shallots & White Wine and Greens Recommended Glass of 1 of 11 NV Brut 12	
Creamy Garlic & Chilli Prawns with Pangrattato	38
Served on our House-made Pasta Recommended Glass of 805 Chardonnay 14	
Slow Cooked Pork Ribs, Full Rack (GF, DF)	38
Slow Cooked Pork Ribs, Half Rack	28
Served with Chat Potatoes & Coleslaw Recommended Glass of 805 Pinot Noir 12	
Risotto Cakes (GF, VG) or (V & DF) Options Available	30
Served on House-made Tomato Sauce & Parmesan Cheese Recommended Glass of 1 of 11 Sauvignon Blanc 10	
Sri Lankan Curry (GF) or (DF) Option Available	34
Served with Fragrant Rice and Pappadam Recommended Glass of 1 of 11 Pinot Gris 10	
Glazed Pork Belly with Silken Soubise (GF)	38
A Rich Comforting Dish of Pork Belly Meets the Sweetness of Slow Cooked Creamy Onions and Greens Recommended Glass of 1 of 11 Gruner Veltliner 12	

SIDES

Bowl of Chips Served with Aioli	10
Sweet Potato Wedges Served with Aioli	10
Garden Salad served with Lemon Olive Oil Dressing	12
Bread Roll	4

Kids Meals – Under 12

Fish & Chips	12
Carbonaro Pasta	14
House-made Popcorn Chicken & Chips	14
Cheeseburger & Chips	14
Bolognaise Pasta	14
Kids Bowl of Chips	8
Kids Side Salad	6

Desserts

Sticky Date Pudding with Caramel Sauce Served with Ice Cream	14
Batlow Apple Crumble (GF) Served with Ice-Cream	14
House Made Ice-Cream (Vegan Option Available)	14
Chocolate Brownie with Chocolate Ganache (GF) Served with Ice Cream	14
Trio of Desserts	14
Tart of the Day Served with Cream	14
Cheesecake of the Day	14
Affogato (GF) Baileys / Kahlua / Frangelico	16
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