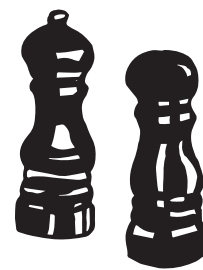


# MENU

Please order at  
the counter in  
the dining room



## SHARE PLATES

<b>MARINATED OLIVES</b> (GF, V+) <b>10</b>
<b>THAI GLAZED PORK BELLY</b> <b>20</b> Papaya salad (GF, DF)
<b>ARANCINI</b> <b>20</b> Pumpkin & ricotta with aioli
<b>BARBECUED CORN RIBS</b> <b>14</b> Vegan chipotle mayo, parmesan (V+)
<b>LEMON PEPPER CALAMARI</b> <b>23</b> Lemon mayo (GF, DF)
<b>½ KG HICKORY SMOKED WINGS</b> <b>23</b> House made ranch dipping sauce (GF)

## BURGERS

All burgers served with chips.  
Gluten free buns available for \$3

<b>DOUBLE BLACK ANGUS</b> <b>27</b> Lettuce, tomato, pickled beetroot, cheese, burger sauce
<b>SOUTHERN FRIED CHICKEN</b> <b>27</b> Lettuce, tomato, avo, American cheese, aioli
<b>CRUMBED VEG PATTIE</b> <b>26</b> Lettuce, tomato, caramelised onion, vegan chipotle mayo (V+)

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)

All credit cards incur a 1-1.5% surcharge. A 10% surcharge will apply on public holidays

## LARGER PLATES

<b>SUTTO CAESAR SALAD</b> <b>22</b> Baby gem, bacon, parmesan, rosemary & garlic croutons, egg, house dressing (GF+, DF+) Add Chicken <b>+6</b> Add Smoked Salmon <b>+6</b>
<b>LAMB SHANK</b> <b>39</b> Mash, broccolini, lamb sauce (GF, DF+)
<b>CREAMY PENNE</b> <b>28</b> Mushroom, peas, zucchini, cherry tomato, garlic, chilli, parmesans
<b>LINGUINE GAMBERI</b> <b>30</b> Prawns, cherry tomato, garlic, chilli, chorizo
<b>300G RIB EYE</b> <b>45</b> Seasonal roast veg, house made potato gem, Cafe de Paris Butter & choice of sauce (GF)
<b>PORK CUTLET</b> <b>39</b> Seasonal roast veg, house made potato gem, choice of sauce & caramelised apple (GF+)
<b>PANKO CRUMBED CHICKEN SCHNITZEL</b> <b>28</b> House slaw, chips & choice of sauce
<b>MAKE IT A PARM</b> <b>+4</b> Ham, mozzarella, nap sauce
<b>PAN FRIED BARRAMUNDI</b> <b>38</b> Crème fraiche kipfler potatoes, broccolini & daikon salad (DF+, GF)
<b>PIE OF THE DAY</b> <b>29</b> Mash, peas & farmhouse gravy

## SAUCES

- Farmhouse Gravy
- Red Wine Jus
- Peppercorn
- Mushroom



## SIDES

<b>FRIES</b> <b>13</b> Aioli (V, GF, DF)
<b>GARLIC BREAD</b> <b>12</b> Make it cheesy <b>+2</b>
<b>STEAMED VEGETABLES</b> <b>16</b> Greens Beans, broccolini, peas, crispy quinoa, café de paris butter (GF, DF+)

## KIDS MENU 14 years & under

All \$16. Served with fresh fruit, chips & ice cream cone.

<b>PASTA NAPOLITANA</b> (V)
<b>TEMPURA FISH COCKTAILS</b>
<b>CHEESEBURGER</b>
<b>CHICKEN NUGGETS</b>

## SWEET

<b>STICKY DATE PUDDING</b> <b>16</b> Butterscotch sauce, vanilla ice cream
<b>CHOCOLATE WALNUT BROWNIE</b> <b>16</b> Chocolate sauce, vanilla bean ice cream (GF+)
<b>PHILLY CHEESECAKE</b> <b>16</b> Poached rhubarb, macadamia nut crumble
<b>ICE CREAM CONE</b> <b>4.5</b>

SUTTON FOREST  
EST INN 1936