



For The Table

Garlic & Herb Bread \$7 (Add Cheese \$1) V

Warm Pumpkin Loaf w local extra virgin olive oil and herb & garlic butter **\$14 V**

Brushetta - tomato, grilled peppers, olives, basil, Spanish onion & balsamic glaze on Turkish toast **\$14 V**

Crumbed Brie w crispy bacon, garlic toast and sweet capsicum onion jam **\$17**

Barkers Creek Pork Pops - twice cooked crispy pork belly w apple & golden syrup sauce **\$16 GF**

Hot Chips w chef's aioli & tomato jam **\$8.5 GF V**

Youngsters - under 14

Fish & Chips - \$9

Chicken Strips & Chips - \$9

Banga & Mash - \$9 **GF option available**

Main Fare

Chicken Pesto Salad \$20 **GF V option available**

Herb crusted chicken, mixed lettuce, basil pesto, sweet potato, tomato, Spanish onion, olives, fetta & zesty house dressing

Roast Vegetable & Ricotta Baked Stack \$21 **GF V**

Baked pumpkin, zucchini, kumara, char grilled capsicum, ricotta set with a 3 cheese omelette w chips, salad & tomato jam

Seafood Chowder \$23 **GF option available**

Prawns, salmon, scallops, barramundi, tuna, calamari and a hint of dill infused in creamy bisque w cheesy garlic- herb bread

Classic Fish'n'Chips \$22

Beer battered Flathead fillets w thick cut chips, garden salad, lemon wedges & house made aioli

Tasmanian Atlantic Salmon \$29 **GF**

Pan baked, drizzled with baby caper, dill & garlic butters w colcannon mash, seasonal vegetables & charred lemon

Chicken Schnitzel \$22

*Breaded chicken breast w thick chips, garden salad & choice of sauce (*gravy, aioli, mushroom, pepper or garlic-herb butters*)*

Chicken Tipperary Topper \$24

Crumbed breast topped & grilled with leek, bacon, creamy white sauce & 3 cheese mix w thick cut chips, salad & tomato jam

Gourmet Pie Of The Week

Please see specials board or ask our friendly staff

Bangers'n'Mash \$22 **GF option available**

Thick pork sausages, double smoked bacon, colcannon mash, peas, gravy and sweet onion & capsicum jam

Barkers Creek - King Pork Cutlet 300g - \$29 **GF option available**

Cooked to your liking w colcannon mash, seasonal vegetables, gravy and stewed apple, maple & cinnamon puree

Slow Braised Lamb Shanks \$29

Slow braised shanks w colcannon mash, peas, rich pan jus and sweet onion & capsicum jam

Ma's Meatloaf \$22

Handmade Wagyu meatloaf w colcannon mash, peas, gravy and sweet caramelised onion & capsicum jam

Wagyu Beef & Bacon Cheese Burger \$20

Wagyu beef patty, bacon, cheddar cheese, mustard, aioli, caramelised bbq onion capsicum jam on Turkish roll w salad & chips

Double Wagyu Beef & Bacon Cheese Burger \$25

Double the beef, bacon and cheese, mustard, aioli, caramelised bbq onion capsicum jam on Turkish roll w salad & chips

From The Grill

All steaks are served with Thick Cut Chips & Salad or Colcannon Mash & Seasonal Veg

A.A Co. 1824 - Rump Steak 300g - \$24 **GF** 600g - \$32 **GF**

A.A Co. 1824 - Rib Fillet Steak 350g - \$33 **GF**

Mignon - Eye Fillet 200g wrapped in bacon - \$31 **GF**

Sauces \$2.00 - Peppercorn cream - Mushroom cream - Gravy - Garlic, caper & herb butter GF - Aioli GF

DESSERTS - Please see our cake display for desserts **GF options available**

Please order and pay at the bar