

BREAD

HOUSE MADE BREAD USING BARGARA BREWHOUSE MASH | 3.90 PP
w. Hickory Smoked Butter + Confit Garlic Oil

ENTREE

VEGETABLE DELIGHT | GF /V 16

Roasted Root Vegetables w. Sweet Pea Hommus + House Pickled Cucumber
+ Confit Cherry Tomato + Asparagus + Mushrooms + Pumpkin Seed Crumb

SEMOLINA DUSTED CALAMARI & POPCORN CROCODILE | DF 17

Green Leaves + Lemon Myrtle Aioli + Tomato Bundy Chilli Jam + Corn Salsa

BUNDABERG BREWED SARSAPARILLA STICKY PULLED PORK | GF 17

Slowly Braised + Asian Salad, Crispy Noodles + Chilli Lime Nuts

BUNDABERG SIZZLING PRAWNS | GF 18

Locally grown Chilli + Ginger, Tomato Compote + Fresh Cucumber Salsa + Sour Dough

PAN SEARED SCALLOPS | DF 20

Caramelised in Butter w. Green Pea Hommus + Chorizo Crumb + Miso Corn Butter
+ Pickled Cauliflower & Fennel

CHARRED LAMB CUTLETS | GF 22

w. Alloway Farm Fig + Blue Cheese Emulsion+ Local Macadamia Crumb & Blood Orange dressing

CHARGRILL STEAKS

Served w. steamed green vegetables or salad & beer battered chips or butter mash

RUMP | 300 GRAMS 32

RIB/SCOTCH FILLET | 250 GRAMS 36

TENDERLOIN/EYE FILLET | 200 GRAMS 40

SAUCES | ALL GF 3.6 OR THREE FOR 9

Red wine jus/Garlic cream/Mushroom/Pepper/Dianne

3 PRAWN TOPPER | GF 8.50

Three local pan-fried prawns in garlic cream

SPECIALTY

BURNETT SWEET POTATO GNOCCHI V	24
w. Red Onion + Sundried Tomato + Broccolini w. a Brown Butter & Fried Sage Leave Sauce & Parmesan Crisps	
PAN FRIED JAMAICAN JERK CHICKEN GF/DF	29
w. Roasted Root Vegetables + Greens & Caramelized Pineapple Chutney	
BARGARA BREWERY BLACK BRAISED LAMB SHANKS GF	30
Black Beer braised + Roasted Root Vegetables & Dijon Mash	
TRADITIONAL MASSAMAN VENISON CURRY 	30
w. Coconut Rice + House Baked Roti + Greens & Chilli Roasted Peanuts	
CRISPY SEARED BARRAMUNDI GF	31
Lemon Myrtle + Potatoes+ Feta +Bacon + Leek & Fried Brussel Sprouts w. Lemon Beurre Blanc	
CONFIT DUCK LEG GF	31
Burnett District Sweet Potato Mash + Asian Greens + Tamari Citrus Glaze + Puffed Quinoa	
LOW AND SLOW CRISPY PORK CUTLET GF	33
Pan Seared Pork Cutlet + Sweet Potato Risotto Cake + Caraway Braised Red Cabbage w. House Made Apple Chutney	
KALKI MOON BUTTER BASTED SALMON GF	33
Lemongrass + Pumpkin Puree + Fennel Salad + Black Olive crumb Finished w. Kalki Moon Gin and Berry Reduction	

SIDES

8 EACH OR 3 FOR 19

PAN FRIED BRUSSEL SPROUTS + BACON + GARLIC & BUTTER

SAUTÉED SWISS BROWNS MUSHROOMS & SPINACH

FRIED HAND CUT POTATOES

LOCALLY SOURCED SEASONAL STEAMED & BUTTERED VEGETABLES

CHILDREN'S MENU

15

All served with soft drink or milk or juice and ice-cream with topping

TEMPURA FISH PIECES & CHIPS + SALAD

GRILLED CHICKEN TENDER & CHIPS + SALAD

BEEF SAUSAGES W. VEGETABLES & MASH OR CHIPS + SALAD

MINI STEAK W. VEGETABLES & MASH OR CHIPS + SALAD

DESSERTS

SMOKED HONEY + GOATS CHEESE PANNA COTTA | GF

14

w. Alloway Farm Figs, Lemon Curd, Pistachio Crumb, Meringue Chards

DARK CHOCOLATE BROWNIE |

14

w. Balsamic Strawberry Glaze + Sweet Potato Cream + Toasted Macadamia + Mandarin

STICKY DATE PUDDING |

14

w. Bargara Phat Heffa Caramel, Coffee, Cardamom Ice Cream + House Made Honeycomb

AVOCADO + MATCHA CHEESECAKE | GF

14

Blood Orange Syrup, Parsnip & Vanilla Puree Toasted Walnuts, Chocolate Soil