

## Breads

Garlic v	\$8
Cheesy Garlic Bread v	\$10
Cheesy Garlic & Bacon Bread	\$12
Sweet Chilli & Cheese Garlic Bread v	\$12
Loaded Damper	\$18

## Snacks

Bowl of Chips	\$10
Sweet Potato Fries w/ Aioli	\$12
Arancini Balls (5) v	\$15
Pumpkin & Feta or Chicken & Mushroom v	\$15
Crispy Chat Potatoes	\$15
Seasoned in Rosemary, Sea Salt & Shallots served w/ Sour Cream & Sweet Chilli Sauce	\$18
Crispy Chicken Wings	\$18
w/ Smokey BBQ & Ranch Dipping Sauces	\$20
Honey Soy Pork Belly Bites gf	\$20
Pulled Pork Nachos	\$20
w/ Sour Cream, Guacamole & Salsa	

## Kids

Kids under 12 receive a Complimentary Ice Cream  
\*Meals served w/ Chips, Mash, Veg or Salad

Bolognese Pasta w/ Spiral Noodles	
Cheeseburger* gfa	
Chicken Nuggets*	
Fish Cocktails*	
Grilled Chicken Breast* gfa	
Sausages (2)* gfa	

\$13

## Salads

Caesar Salad gfa	\$18
Bacon, Cos Lettuce, Parmesan Cheese, Croutons & Egg tossed through Caesar Dressing	
Add Chicken \$4, Prawns \$6	
Thai Beef Salad	\$28
Marinated Beef Strips, Sugared Cashews, Onion, Carrot, Capsicum, Sprouts, Cucumber, Cherry Tomatoes, Mixed Leaves w/ a Peanut Dressing & topped w/ Crispy Rice Noodles	
Seared Lamb Rump Salad gfa	\$28
Served on a bed of Greek Salad w/ Yoghurt, Pita Bread & Balsamic Glaze	

## Burgers

Braddie Beef Burger gfa	\$26
180g Beef Pattie, Bacon Jam, Cos Lettuce, Tomato, Beetroot, Tasty Cheese, Spanish Onion, Mustard, Pickles & Tomato Relish	
Extra Pattie \$5	
Grilled BBQ Bourbon Chicken Burger gfa	\$22
Grilled Chicken Breast, Bacon Rashers, Sliced Tomato & House made Slaw w/ a Smokey BBQ Sauce	
Halloumi Burger gfa, v	\$20
Grilled Halloumi served w/ Cos Lettuce, Tomato, Beetroot, Relish & Aioli	

## Extra Sides

Creamy Mash	
Garden Salad	
Steamed Vegetables	

\$6

## Pizzas

Gluten Free Bases \$4

Cheese	\$18
Mozzarella, Parmesan & Oregano on a Napoli Base	
Hawaiian	\$20
Ham, Pineapple & Mozzarella on a Napoli Base	
Veggie v	\$22
Roasted Pumpkin, Roasted Capsicum, Artichoke Hearts, Olives, Semi-Dried Tomatoes, Baby Spinach Basil Pesto & Mozzarella on a Napoli Base	
Aussie Deluxe	\$25
Ham, Salami, Ground Beef, Pineapple, Egg, Mushrooms, Capsicum & Mozzarella on a BBQ Base	
Meatlovers	\$25
Ground Beef, Shaved Ham, Chorizo, Pepperoni, Spanish Onion & Mozzarella w/ a Garlic Aioli Swirl on a Napoli Base	
BBQ Chicken	\$25
BBQ Chicken, Bacon, Mushrooms, Spanish Onion & Mozzarella w/ a BBQ Swirl on a BBQ Base	
Garlic Prawn	\$28
Garlic Marinated King Prawns, Diced Bacon, Mozzarella & Shallots w/ a Hollandaise Swirl on a Crème Fraiche Base	

## Braddie Favourites

All served w/ Chips & Salad or Mash & Vegetables

Chicken Schnitzel	\$25
Grilled Bourbon Chicken Breast	\$27
300g Rump	\$36
500g TBONE	\$45
Crumbed Lamb Cutlets (2) (Extra Cutlet \$5)	\$28
Beer Battered Fish	\$26
Salt & Pepper Squid	\$26

## Toppers.

Steaks & Schnitzels Only

<b>A.B.C</b>	\$6
Avocado, Bacon & Cheese	
<b>Aloha</b>	\$6
Ham, Pineapple, Cheese & Hickory BBQ Sauce	
<b>Parmy</b>	\$6
Ham, Cheese & Napoli Sauce	
<b>Garlic Prawn <i>gf</i></b>	\$10
Grilled Prawns in a Garlic Cream Sauce	

## Sauces \$2

Gravy *gfa*, Diane, Pepper, Mushroom, Creamy Garlic *gf*,  
Red Wine Jus *gf*, Cajun Cream Sauce *gf*

*gf* | Gluten Free

*gfa* | Gluten Free Available

*v* - Vegetarian

Vegan Menu - Please see our Vegan Menu for options

## Chef Selections

<b>Red Wine &amp; Tomato Lamb Shanks <i>gf</i></b>	\$32
2 x Slow Braised Lamb Shanks cooked in a Red Wine & Tomato Sauce served on Creamy Mash Potato & Greens	
<b>Prawn &amp; Pork Belly Stirfry</b>	\$27
Prawn & Pork Belly Bites tossed through mixed Asian Vegies & Hokkien Noodles in an Oyster Sauce	
<b>Pan Fried Duck Breast <i>gf</i></b>	\$34
Served on a Pumpkin Puree w/ Roasted Dutch Carrots & Honey Mustard Roasted Potatoes & a Cherry & Red Wine Jus	
<b>Twice Cooked Pork Belly <i>gf</i></b>	\$32
Served on Mash & Greens w/ a House Spiced Plum Sauce	
<b>Creamy Garlic Prawns <i>gf</i></b>	\$28
King Prawns & Spanish Onions served in a Creamy Garlic Sauce w/ Steamed Jasmine Rice	
<b>Pan Fried Salmon <i>gf</i></b>	\$38
Served w/ Chat Potatoes, Dutch Carrots & Spiced Cajun Hollandaise	
<b>Mixed Grill</b>	\$46
200g Rump Steak, Rasher Bacon, Thick Sausage, Crumbed Lamb Cutlet, Tempura Onion Rings, Grilled Tomato, Fried Egg & Mushrooms served w/ Chips & your choice of Sauce	
<b>400g Dry Aged Steak <i>gf</i></b>	\$68
Served w/ Roast Herb Chats, Dutch Carrots & Broccolini topped w/ a Confit Garlic Butter & Red Wine Jus	



WIN A \$50 BISTRO VOUCHER - REVIEW US ON  
FACEBOOK TO GO INTO THE MONTHLY DRAW

## Specials Board

Please see our Chef's Delicious  
Weekly Specials

## Pastas

<b>Chicken &amp; Bacon Carbonara</b>	\$25
Grilled Chicken, Sautéed Bacon, Onion, Garlic & Cream tossed through Linguine & topped w/ Parmesan <b>Add Mushrooms \$3</b>	
<b>Prawn &amp; Chorizo Penne Pasta</b>	\$26
Prawn, Chorizo, Cherry Tomatoes & Baby Spinach tossed through a White Wine Cream Sauce	
<b>House Made Beef Lasagne</b>	\$22
Served w/ Chips & Salad	
<b>Vegetarian Penne Pasta <i>v</i></b>	\$22
Pumpkin, Sundried Tomatoes, Onion & Mushrooms tossed through a Pesto Cream Sauce	

## Desserts

**Sticky Date Pudding**  
w/ Ice Cream & Butterscotch Sauce

**Lemon Meringue Pie**  
w/ Ice Cream

**Cheesecake**  
Please check our Weekly Specials Board

\$10