

Bushrangers Bar & Brasserie

Our wine list is a reflection of Vicki & Bruce's passion & support for the Hunter Valley Wine Region. The following wines illustrate some of the best that the Hunter has to offer.

<i>TYRRELL'S RANGE</i>	<i>Glass</i>	<i>Bottle</i>
<i>Pinot Noir Chardonnay Brut</i>		37
<i>Tyrrells Special Release Verdelho</i>	7.5	32
<i>Lost Block Semillon</i>		31
<i>Hunter Valley Semillon</i>	7.5	29
<i>Old Winery Semillon Sauvignon Blanc</i>	7	26
<i>Trout Valley Sauvignon Blanc</i>	8	34
<i>Hunter Valley Chardonnay</i>	7.5	29
<i>Beyond Broke Cabernet Sauvignon</i>	7.5	31
<i>Old Winery Cabernet Merlot</i>	7	26
<i>Old Winery Pinot Noir</i>		26
<i>Hunter Valley Shiraz</i>	7.5	29
<i>Special Aged Tawny Port</i>	5	24

We serve Tyrrell's Moores Creek as our house wines by the glass or bottle, available in Shiraz, Chardonnay or Sparkling Brut. Also please ask our wait team for our selection of Wines of the Month.

***The Red Winemaker at Tyrrell's Mark Richardson** (Hunter Winemaker of the Year- 2017 Hunter Valley Legends Awards) recommends Hunter Valley Shiraz to go with the 250g Scotch Fillet from the grill. "Steak and Shiraz - our Hunter Valley Shiraz is a true food wine, spicy savoury with smooth long flavours that compliment most dishes, none better than a nice big juicy steak."*

***The Chief Winemaker at Tyrrell's Andrew Spinaze** says "Chardonnay is still the king of white wines because when a chardonnay like our Hunter Valley is made into such a mouth filling fresh drinking style it will not only be suited to all seafood but also stronger flavours such as pork, veal and even duck."*

***The Winemaker at Tyrrell's Chris Tyrrell** says "There is no better combination than fresh seafood and Hunter Valley Semillon. The fresh citrus characters of Semillon make it a perfect partner to Oysters. Enjoy!"*

Premium Museum Wines

These wines have been selected from Bushrangers owner s' Vicki & Bruce's personal Cellar & consist of premium Hunter & Iconic Australian wines for your enjoyment.

White

<i>2007 Pokolbin Estate Riesling</i>	<i>49</i>
<i>2016 Stargazer Riesling</i>	<i>46</i>
<i>2011 Andrew Thomas Cellar Reserve Braemore Semillon</i>	<i>79</i>
<i>2010 Draytons Suzanne Semillon</i>	<i>69</i>
<i>2007 McLeish Semillon</i>	<i>89</i>
<i>2013 & 2012 Winner London Wine Challenge Best Semillon In The World</i>	
<i>2009 McWilliams Mt Pleasant Elizabeth Semillon</i>	<i>44</i>
<i>2011 McWilliams Mt Pleasant Lovedale Semillon</i>	<i>74</i>
<i>2010 Meerea Park Alexander Munro Semillon</i>	<i>60</i>
<i>2011 Tyrrells HVD Semillon</i>	<i>49</i>
<i>2011 Tyrrells Stevens Semillon</i>	<i>49</i>
<i>2009 Tyrrells Vat 1 Semillon</i>	<i>95</i>
<i>2010 Penfolds Yattarna Chardonnay</i>	<i>139</i>
<i>2016 Tullochs EM Chardonnay</i>	<i>47</i>
<i>2012 Tyrrells Vat 47 Chardonnay</i>	<i>89</i>

Red

<i>2013 Stargazer Pinot Noir</i>	<i>59</i>
<i>2014 Andrew Thomas Kiss Shiraz</i>	<i>89</i>
<i>2011 Draytons William Shiraz</i>	<i>69</i>
<i>2013 Keith Tulloch "The Kester" Shiraz</i>	<i>79</i>
<i>2007 Penfolds Barossa RWT Shiraz</i>	<i>199</i>
<i>2011 McWilliams Mt Pleasant Maurice O'Shea Shiraz</i>	<i>129</i>
<i>2012 Penfolds Bin 28 Kalimna Shiraz</i>	<i>56</i>
<i>2007 Tyrrell's 4 Acres Hunter Valley Shiraz</i>	<i>149</i>
<i>2014 Tyrrells Vat 9 Shiraz</i>	<i>94</i>
<i>2008 Wynns Coonawarra Estate Michael Shiraz</i>	<i>149</i>
<i>2011 Houghton's Jack Mann Cabernet Sauvignon</i>	<i>129</i>
<i>2008 Wynns Coonawarra Estate John Riddoch Cabernet Sauvignon</i>	<i>169</i>

White Wine

<i>2016 Ironbark Hill Pink Moscato</i>	<i>Hunter Valley</i>	<i>30</i>
<i>2016 Brokenwood Pinot Gris</i>	<i>Beechworth, Vic</i>	<i>39</i>
<i>2016 Tamburlaine Organic Pinot Gris</i>	<i>Orange, Nsw</i>	<i>30</i>
<i>2016 Trout Valley Nelson Pinot Gris</i>	<i>Marlborough, NZ</i>	<i>37</i>
<i>2017 Tulloch Cellar Door Release Pinot Gris</i>	<i>Orange, Nsw</i>	<i>36</i>
<i>2017 Tyrrell's Special Release Gewurztraminer</i>	<i>Hunter Valley</i>	<i>32</i>
<i>2015 Charteris The Hunt Vineyard Riesling</i>	<i>Central Otago, NZ</i>	<i>40</i>
<i>2014 Pokolbin Estate Riesling</i>	<i>Hunter Valley</i>	<i>32</i>
<i>2015 Camyr Allyn Verdelho</i>	<i>Hunter Valley</i>	<i>31</i>
<i>2017 Tulloch Verdelho</i>	<i>Hunter Valley</i>	<i>30</i>
<i>2016 Tyrrell's Special Release Verdelho</i>	<i>Hunter Valley</i>	<i>32</i>
<i>2015 Shaky Ground Sauvignon Blanc</i>	<i>Marlborough, NZ</i>	<i>28</i>
<i>2017 Tempus Two Copper Series Sauvignon Blanc</i>	<i>Adelaide Hills, SA</i>	<i>35</i>
<i>2016 Trout Valley Sauvignon Blanc</i>	<i>Marlborough, NZ</i>	<i>34</i>
<i>2017 Tyrrell's Old Winery Semillon Sauvignon Blanc</i>	<i>Hunter Valley</i>	<i>26</i>
<i>2016 Andrew Thomas Braemore Semillon</i>	<i>Hunter Valley</i>	<i>39</i>
<i>2016 Audrey Wilkinson Semillon</i>	<i>Hunter Valley</i>	<i>35</i>
<i>2015 Keith Tulloch Semi Dry Semillon</i>	<i>Hunter Valley</i>	<i>30</i>
<i>2013 McGuigans Shortlist Semillon</i>	<i>Hunter Valley</i>	<i>32</i>
<i>2014 Tinklers Reserve Semillon</i>	<i>Hunter Valley</i>	<i>38</i>
<i>2012 Tyrrell's Belford Semillon</i>	<i>Hunter Valley</i>	<i>39</i>
<i>2017 Tyrrell's Hunter Valley Semillon</i>	<i>Hunter Valley</i>	<i>29</i>
<i>2017 Tyrrell's Lost Block Semillon</i>	<i>Hunter Valley</i>	<i>31</i>
<i>2016 Allandale Chardonnay</i>	<i>Hunter Valley</i>	<i>34</i>
<i>2012 Draytons Vineyard Reserve Chardonnay</i>	<i>Hunter Valley</i>	<i>37</i>
<i>2015 Scarborough Chardonnay</i>	<i>Hunter Valley</i>	<i>35</i>
<i>2016 Tyrrell's Hunter Valley Chardonnay</i>	<i>Hunter Valley</i>	<i>29</i>

Red Wine

<i>2015 McGuigan Cellar Select Rose</i>	<i>Hunter Valley</i>	<i>31</i>
<i>2015 Tempus Two Copper Series Grenache Shiraz Mourvedre</i>	<i>Barossa Valley, SA</i>	<i>35</i>
<i>2016 Audrey Wilkinson Tempranillo</i>	<i>Hunter Valley</i>	<i>35</i>
<i>2016 Tulloch Cellar Door Release Barbera</i>	<i>Hilltops, Nsw</i>	<i>41</i>
<i>2015 Brokenwood Pinot Noir</i>	<i>Beechworth, Vic</i>	<i>41</i>
<i>NV Scarborough Pinot Noir</i>	<i>Hunter Valley</i>	<i>35</i>
<i>2013 Tyrrell's HVD & the Hill Pinot Noir</i>	<i>Hunter Valley</i>	<i>41</i>
<i>2016 Tyrrell's Old Winery Pinot Noir</i>	<i>Hunter Valley</i>	<i>26</i>
<i>2014 Camyr Allyn Merlot</i>	<i>Hunter Valley</i>	<i>31</i>
<i>2016 Tempus Two Merlot</i>	<i>Limestone Coast, SA</i>	<i>30</i>
<i>2017 Tinkler PMR Merlot</i>	<i>Hunter Valley</i>	<i>36</i>
<i>2016 Tyrrell's Old Winery Cabernet Merlot</i>	<i>Hunter Valley</i>	<i>26</i>
<i>2016 Tulloch Cabernet Sauvignon</i>	<i>Hunter Valley</i>	<i>30</i>
<i>2016 Tyrrell's Beyond Broke Cabernet Sauvignon</i>	<i>Limestone Coast, SA</i>	<i>31</i>
<i>2014 Allandale Matthew Shiraz</i>	<i>Hunter Valley</i>	<i>34</i>
<i>2015 Andrew Thomas Sweetwater Shiraz</i>	<i>Hunter Valley</i>	<i>45</i>
<i>2014 Draytons Vineyard Reserve Shiraz</i>	<i>Hunter Valley</i>	<i>37</i>
<i>2014 Keith Tulloch Shiraz 5% Viognier</i>	<i>Hunter Valley</i>	<i>38</i>
<i>2014 McWilliams Mt Pleasant Philip Shiraz</i>	<i>Hunter Valley</i>	<i>34</i>
<i>2015 Tyrrell's Hunter Valley Shiraz</i>	<i>Hunter Valley</i>	<i>29</i>
<i>2014 Tyrrells Special Release Shiraz</i>	<i>Hunter Valley</i>	<i>44</i>

Sparkling Wine

<i>NV GH Mumm Champagne</i>	<i>France</i>	75
<i>NV Tyrrells Moores Creek Brut</i>	<i>Hunter Valley</i>	26
<i>NV Sparkling Brut Killawarra</i>	<i>Red Cliffs, Vic</i>	23
<i>2016 Tempus Two Blanc De Blancs</i>	<i>South Australia</i>	30
<i>2012 Tyrrells Pinot Noir Chardonnay</i>	<i>Hunter Valley</i>	37

Port & Dessert Wine

<i>Adina Liqueur Muscat</i>	<i>By The Glass</i>	7
<i>Tyrrell's Aged Tawny Port</i>	<i>By The Glass</i>	5
<i>First Creek Botrytis Semillon</i>	<i>By The Glass</i>	7
<i>Tempus Two Botrytis Semillon</i>	<i>By The Bottle</i>	28
<i>Tyrrells Aged Liqueur Verdelho</i>	<i>By The Glass</i>	6

Cocktails

<i>Tequila Sunrise Tequila, Orange Juice & Grenadine</i>	10
<i>Margarita Tequila, Cointreau & lime</i>	12
<i>Fruit Tingle Vodka, Blue Curacao, Lemonade & raspberry</i>	12
<i>Black Russian Kahlua, Vodka & Cola</i>	12
<i>White Russian Kahlua, Vodka & milk</i>	12
<i>Espresso Martini Shot of espresso coffee, Vodka & Kahlua</i>	10
<i>Moscow Mule Vodka, Ginger Beer & Lime</i>	10

Beers & Spirits

Draught

	<i>Middy</i>	<i>Schooner</i>
<i>Brookvale Union Ginger Beer</i>	7.50	9.50
<i>Bushrangers Lager</i>	5.00	6.00
<i>Carlton Premium Dry</i>	5.10	6.10
<i>Coopers Pale Ale</i>	6.00	6.90
<i>Great Northern 3.5%</i>	5.00	6.00
<i>Hahn Super Dry</i>	5.90	6.90
<i>James Squires 150 Lashes Pale Ale</i>	7.00	8.00
<i>Monteiths Crushed Apple Cider</i>	6.00	7.00
<i>Tooheys New</i>	5.00	6.00
<i>Tooheys Old</i>	5.00	6.00
<i>Victoria Bitter</i>	5.00	6.00
<i>XXXX Gold</i>	5.00	5.90

We also have a selection of craft beers on tap, please ask your server for today's selection.

Bottled Beers

<i>Corona</i>	7.20
<i>Crown Lager</i>	7.00
<i>James Boags Premium</i>	7.40
<i>Peroni Nastro</i>	7.20
<i>Tooheys Extra Dry</i>	6.70

Spirits

<i>Bacardi Rum</i>	6.50
<i>Bundy VP Rum</i>	6.50
<i>Jameson's Irish whiskey</i>	6.70
<i>Jack Daniels Bourbon</i>	6.70
<i>Johnnie Walker Red Label Whisky</i>	6.50
<i>Smirnoff Red Label Vodka</i>	6.50

Bushrangers Bar & Brasserie

(V) Vegetarian (G/F) Gluten Free

All breads can be substituted with Gluten Free Bread if required.

All dishes may contain traces of nuts, egg and wheat.

To Start

Dinner Roll

3

Garlic or Herb Ciabatta

7

-With cheese

8

-With Sweet Chilli Sauce & Cheese

8

Traditional Italian Bruschetta (V)

9

Diced Tomato, Onion, Garlic & Basil on Toasted Ciabatta drizzled with Balsamic

Pumpkin & Feta Bruschetta (V)

11

Roasted Pumpkin, Pesto, Pine Nuts & Feta on Toasted Ciabatta drizzled with Balsamic

Toasted Sourdough (V)

13

Warm Sourdough Bread with Olives, House Made Dukkha, Balsamic Reduction & Olive Oil.

(Dukkha is Made with Nuts & is Gluten Free.)

Gluten free Bread available please see wait staff

Oysters

Sydney Rock Oysters – ½ dozen / dozen

Natural (G/F)

18/27

Kilpatrick

20/29

Something Light

Thai Chicken Salad

Seasoned Chicken tossed through a combination of Cashew Nuts, Cherry Tomatoes, Cucumber, Capsicum, Beansprouts & Mixed Lettuce with a Thai Dressing

21

Also Available as Thai Beef Salad

Royal Jersey Salad

23

Smoked Salmon & Jersey Potatoes in a Spinach, Red Onion & Caper Salad with Sour Cream & Lemon Dressing

Cajun Prawn Salad

22

Cajun Spiced Prawns with Mango, Cherry Tomatoes, Cucumber, Avocado, Spanish Onion & Oak Lettuce with a Sweet Chilli Dressing

Caesar Salad

17

*Cos Lettuce, Bacon, Parmesan & Caesar Dressing Finished with a Poached Egg & Anchovies.
Add Chicken Extra 4*

Entrée

Chicken & Mushroom Ravioli

15/22

*House Made Chicken & Mushroom Ravioli with a Creamy Leek & Mushroom Sauce
Also Available As a Main Meal*

Caprese Mushrooms (V) (G/F)

15

Two Large Field Mushrooms Filled with Buffalo Mozzarella, Cherry Tomatoes, Basil & Garlic Butter Drizzled with Balsamic

Moroccan Lamb Meatballs

14

Lightly Seasoned Lamb Meatballs served with Rocket & a Minted Greek Yoghurt

Creamy Garlic Prawns (G/F) Also Available As a Main Meal

19/26

*Pan Fried Prawns Sautéed in Garlic, White Wine & Shallots in a Rich Cream Sauce
Served with Basmati Rice. Also available as Chilli Prawns*

Mains.....without alteration

Fish of the Day

Market Price

Please Ask Server for Details

Lamb Cutlets

28

Two Crumbed Lamb Cutlets with a Light Moroccan Seasoning served with a Warm Sweet Potato & Cous Cous Salad Drizzled with Mint Yoghurt

Add cutlet extra 5

Fillet Mignon

32

Cooked to your liking & served with Roasted Cherry Tomatoes, Feta, Basil

& Smashed Potatoes with Buttered Beans

Seafood Linguini

26

With Prawns, Mussels & Calamari, Chilli, Lemon, Garlic & a White Wine Butter Sauce

Chicken & Bacon Scaloppini (G/F)

27

Pan Seared Chicken Breast Pieces in Pesto, Bacon & Mushroom in a

White Wine Cream Sauce on a Bed of Smashed Chat Potato with Broccolini & Carrot Batons

Hickory Smoked Ribs

33

Tender Baby Back Pork Ribs Drizzled with a Smokey Hickory Sauce Served with a Jacket

Potato with Sour Cream, Chopped Chives & Buttered Beans

Spiced Brisket

28

Slow Roasted, Tender Brisket Lightly Spiced served with Sweet Potato Mash, Green Beans

& a Rich Red Wine Jus

Three Mushroom Risotto (V) (G/F)

20

Enoki, Swiss Brown & Button Mushrooms with a Lemon, Sage & Garlic Oil then

*Topped with Persian Feta **Add Chicken extra 4***

Chook n Hook

27

Grilled Chicken Breast Topped with Creamy Garlic Prawns & served with

Mashed Potato, Green Beans & Snow Peas

Pub Classics

All Meals Served with Chips & Salad or Add \$1 For Mashed Potato & Vegetables

Panko Crumbed Barramundi Fillet	23
<i>Served with Chips & Salad</i>	
Beef Burger	15
<i>Beef Pattie on a Brioche Bun with Caramelised Onion, Cheese, Tomato, Beetroot, Lettuce & Tomato Relish served with Chips</i>	
Chicken Burger	16
<i>Marinated Chicken Breast on a Brioche Bun with Bacon, Pineapple, Cheese, Tomato, Lettuce & Garlic Aioli served with Chips</i>	
Rump & Ribs	34
<i>Chargrilled 250gram Rump Accompanied by Baby Back Pork Ribs Drizzled with a Smokey Hickory Sauce served with Chips & Salad</i>	
Chicken Schnitzel	20
<i>Served with Chips & Salad</i>	
Salt & Pepper Squid (G/F)	23
<i>Served with Chips & Salad</i>	
Surf & Turf (G/F)	31
<i>Topped with Creamy Garlic Prawns & Calamari, Served with Chips & Salad</i>	
200g Bushrangers Porterhouse (G/F)	25
<i>Cooked to Your Liking Served with Chips & Salad</i>	
300g New York Cut (G/F)	29
<i>Cooked to your Liking Served with Chips & Salad. (Please Note, Orders of Medium Well to Well Done Will Take Longer, Please See Wait staff)</i>	
Bushrangers Mixed Grill (G/F)	25
<i>100g Steak, Lamb Loin Chop, Thin Sausage, Bacon, Tomato, Mushrooms, Fried Egg & Chips Includes a side of Gravy, not G/F</i>	

Schnitzel Toppings

<i>Parmagiana-Mozzarella & Napoli Sauce</i>	4
<i>Hawaiian-Pineapple, Bacon & Mozzarella</i>	6
<i>Schnitzel Special- see waitstaff for details and pricing</i>	

Sides & Sauces

<i>Steak Fries (G/F)</i>	4
<i>Side Salad (G/F)</i>	4
<i>Seasonal Vegetables (G/F)</i>	6
<i>Gravy</i>	2
<i>Pepper</i>	3
<i>Dianne</i>	3
<i>Garlic Cream Sauce</i>	4
<i>Mushroom</i>	4
<i>Bacon & Shallots (G/F)</i>	5
<i>Creamy Garlic Prawns (G/F)</i>	7

Desserts

<i>Sticky Date Pudding</i>	12
<i>Lemon Curd Tart</i>	12
<i>Flourless Chocolate Cake (G/F)</i>	12
<i>Cheesecake please ask wait team for chefs selection</i>	12
<i>Pannacotta(G/F) please ask wait team for chefs selection</i>	12
<i>Affogato shot of espresso with vanilla ice cream and liqueur of your choice</i>	12
<i>Chefs Tasting Plate selection of 3 desserts chosen just for you</i>	18
<i>Cheese Platter to Share Vintage cheddar, blue vein & brie with a selection of crackers, quince paste, dried fruit & strawberries</i>	24

Coffee & Tea

<i>Short or Long Black</i>	3.6
<i>Flat White</i>	4.6
<i>Cappuccino</i>	4.6
<i>Latte</i>	4.6
<i>Hot Chocolate</i>	4.6
<i>Mocha</i>	4.6
<i>Liqueur Coffee</i> with liqueur of your choice	9
<i>Irish coffee</i> with Jameson's Irish whisky	9
<i>Tea</i> Green, Peppermint, Earl Grey and Decaf	3.6
<i>Pot of Tea</i> for 1 or 2	4.6/ 6
<i>Milkshake</i> -Chocolate, Strawberry or Caramel	5.6

No splitting of bills, please ask one of our team for a calculator

Cake & Service

<i>BYO Cake that you cut</i>	<i>no charge</i>
<i>BYO Cake, we plate up & provide cutlery</i>	<i>\$2 pp</i>
<i>BYO Cake we plate up with ice cream & strawberries</i>	<i>\$3 pp</i>
<i>We can arrange to make your cake on premises, we offer a variety of sizes & choices, please ask our wait team who will happily help you to make your day special.</i>	

Guide for Children under Eighteen Years

The Liquor Act of NSW does not allow children in restricted areas of hotels, including hotel bars. Parents/Guardians of minors are reminded they must supervise & seat children at all times, and that you are required by law to supervise & accompany them to the playground & restrooms.