

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

Garlic or Herb Ciabatta

-With cheese

-With Sweet Chilli Sauce & Cheese

Traditional Italian Bruschetta (V)

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

Pumpkin & Feta Bruschetta (V)

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

Toasted Sourdough (V)

*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

Growers Hand Selected Premium Sydney Rock Oysters

1/2 doz/ doz

Natural (G/F)

21/30

Kilpatrick

23/32

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 (G/F)

Smoked Salmon & Jersey Potatoes in a Spinach, Red Onion & Caper Salad with Sour Cream & Lemon Dressing **23**

Cajun Prawn Salad (G/F)

Cajun Spiced Prawns with Mango, Cherry Tomatoes, Cucumber, Avocado, Spanish Onion & Oak Lettuce with a Sweet Chilli Dressing **22**

Caesar Salad

Cos Lettuce, Bacon, Parmesan & Caesar Dressing Finished with a Poached Egg & Anchovies. Add Chicken Extra 4 **17**

Entrée

Chicken & Mushroom Ravioli

House Made Chicken & Mushroom Ravioli with a Creamy Leek & Mushroom Sauce **15/22**
Also Available As a Main Meal

Caprese Mushrooms (V) (G/F)

Two Large Field Mushrooms Filled with Buffalo Mozzarella, Cherry Tomatoes, Basil & Garlic Butter Drizzled with Balsamic **15**

Moroccan Lamb Meatalls

Lightly Seasoned Lamb Meatballs served with Rocket & a Minted Greek Yoghurt **14**

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

Pan Fried Prawns Sautéed in Garlic, White Wine & Shallots in a Rich Cream Sauce Served with Basmati Rice. Also available as Chilli Prawns **19/26**

Mains... ..without alteration

Fish of the Day (G/F)

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 (G/F)

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 (G/F)

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 (G/F)

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 (G/F)

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

Served with Chips & Salad

Beef Burger

15

Beef Pattie on a Brioche Bun with Caramelised Onion, Cheese, Tomato, Beetroot, Lettuce & Tomato Relish served with Chips

Chicken Burger

16

Marinated Chicken Breast on a Brioche Bun with Bacon, Pineapple, Cheese, Tomato, Lettuce & Garlic Aioli served with Chips

Rump & Ribs (G/F)

34

Chargrilled 250gram Rump Accompanied by Baby Back Pork Ribs Drizzled with a Smokey Hickory Sauce served with Chips & Salad

Chicken Schnitzel

20

Served with Chips & Salad

Salt & Pepper Squid (G/F)

23

Served with Chips & Salad

Surf & Turf (G/F)

31

Topped with Creamy Garlic Prawns & Calamari, Served with Chips & Salad

200g Bushrangers Porterhouse (G/F)

25

Cooked to Your Liking Served with Chips & Salad

300g New York Cut (G/F)

29

Cooked to your Liking Served with Chips & Salad. (Please Note, Orders of Medium Well to Well Done Will Take Longer, Please See Wait staff)

Bushrangers Mixed Grill (G/F)

25

*100g Steak, Lamb Loin Chop, Thin Sausage, Bacon, Tomato, Mushrooms, Fried Egg & Chips
Includes a side of Gravy, not G/F*

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 (G/F)</i>	3
<i>Garlic Cream Sauce(G/F)</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 (G/F) 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.