

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

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

House Made Bread

15

With Honey Butter, House Made Dukkhia, Rillette, Balsamic Reduction & Olive Oil.

(Dukkhia 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 (G/F)

23/32

Entrée

- Soup of the Day (V)*** **11**
Soup of the Day served with Chefs House Made Bread
- Haloumi & Pumpkin Crisps (V)*** **13**
House Made Haloumi with Pumpkin Crisps, Onion Jam & Textures of Radish & Target Beetroot
- Tortellini (V)*** **16/22**
Mushroom & Black Garlic Tortellini with Goats Cheese & Pumpkin Sage Butter
Also available as a main meal
- Gnocchi*** **16/22**
House Made Gnocchi with Chilli Crab & Corn Puree
Also available as a main meal
- Seared Scallops*** **18**
Scallops with Cauliflower Puree, Pressed Apple, Speck, Cheese Crisps & an Apple Cider Reduction

Burgers & Salads

- Beef Burger*** **15**
House made 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
- Caesar Salad*** **17/21**
*Cos Lettuce, Bacon, Croutons, Parmesan & Caesar Dressing Finished with an Egg & Anchovies **Add Chicken for an extra 4***
- Crispy Noodle Salad*** **16/20**
*Vermicelli Noodles with Chilli, Spanish Onion, Carrot, Coriander, Mint & Lettuce Finished with an Asian Dressing **Add Chicken for an extra 4***

Mains... ..without alteration

<i>Cumin Crusted Arctic Cod (G/F)</i>	29
<i>With a Spiced Capsicum Sauce, Labna & Creamy Pea Risotto</i>	
<i>Sous Vide Chicken Breast (G/F)</i>	26
<i>With Macadamia Nut Butter, Fermented Corn, Baby Spinach & Chicken Jus</i>	
<i>Beef Cheeks</i>	25
<i>Slow Cooked Beef Cheeks with Pea Puree, Hung Yoghurt & Pomegranate Cells on a Bed of Herbed Polenta</i>	
<i>Confit Duck Leg (G/F)</i>	28
<i>Twice Cooked Duck Leg on a Bed of Carrot Puree with Baby Beets, Salt Baked Carrots & Mulberry Jus</i>	
<i>Stuffed Mushrooms (V) (G/F)</i>	20
<i>Field Mushrooms with Chilli, Onion, Basil, Breadcrumbs & Goats Cheese on Harissa & Mushroom Foam with a Zucchini Flower</i>	
 <i>Add a Side Dish</i>	
<i>Smashed Chats with Rosemary Salt (G/F)</i>	5
<i>Buttered Greens (G/F)</i>	4
<i>Steak Fries (G/F)</i>	3
<i>Mashed Potato (G/F)</i>	3
<i>Side Salad (G/F)</i>	3

Pub Classics

- Creamy Garlic Prawns (G/F)*** **19/26**
*Pan Fried Prawns Sautéed in Garlic, White Wine & Shallots in a Rich Cream Sauce
Served with Basmati Rice. Available As an Entrée or Main Meal*
- Panko Crumbed Barramundi Fillet*** **23**
Served with Chips & Salad
- Chicken & Prawn Scaloppini (G/F)*** **27**
*Pan Seared Chicken Breast Pieces in a Garlic & White Wine Cream Sauce with Shallots
Served with Smashed Chats & Broccolini*
- Chicken Schnitzel*** **20**
Served with Chips & Salad
- Hickory Smoked Ribs (G/F)*** **33**
*Tender Baby Back Pork Ribs Drizzled with a Smokey Hickory Sauce Served with Chats,
Sour Cream, Chopped Chives & Buttered Beans*
- Salt & Pepper Squid (G/F)*** **23**
Served with Chips & Salad
- Lamb Cutlets*** **28**
Two Crumbed Lamb Cutlets served with a side of Gravy, Mashed Potatoes & Seasonal Vegetables
- 200g Bushrangers Porterhouse (G/F)*** **25/31**
*Cooked to Your Liking Served with Chips & Salad
Or make it Surf & Turf for an extra 6*
- 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)*

Schnitzel Toppers & Sauces

<i>Parmigiana-Napoli Sauce & Mozzarella</i>	4
<i>Pepperoni-Pepperoni, Napoli Sauce & Mozzarella</i>	5
<i>Hawaiian-Pineapple, Bacon & Mozzarella</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 served with Vanilla Ice Cream</i>	12
<i>Crème Brulee V's Crème Caramel (G/F)</i>	12
<i>White Chocolate Pannacotta (G/F)</i>	12
<i>Affogato (G/F) shot of espresso with vanilla ice cream and liqueur of your choice</i>	12
<i>Chefs Tasting Plate</i>	20

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.