

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

<i>Garlic or Herb Ciabatta</i>	<i>7</i>
<i>-With cheese</i>	<i>8</i>
<i>-With Sweet Chilli Sauce & Cheese</i>	<i>8</i>
<i>Traditional Italian Bruschetta (V)</i>	<i>9</i>
<i>Diced Tomato, Onion, Garlic & Basil on Toasted Ciabatta drizzled with Balsamic</i>	
<i>House Made Bread</i>	<i>15</i>
<i>With Honey Butter, House Made Dukkha, Chefs House Made Dip, Balsamic Reduction & Olive Oil. (Dukkha is Made with Nuts & is Gluten Free.)</i>	

Oysters

<i>Growers Hand Selected Premium Sydney Rock Oysters</i>	<i>1/2 doz/ doz</i>
<i>Natural (G/F)</i>	<i>21/30</i>
<i>Kilpatrick (G/F)</i>	<i>23/32</i>

Entrée

Soup of the Day (V)

11

Soup of the Day served with Chefs House Made Bread

Creamy Garlic Prawns (G/F)

19/26

Pan Fried Prawns Sautéed in Garlic, White Wine & Shallots in a Rich Cream Sauce Served with Rice. Available As an Entrée or Main Meal Also Available as Chilli Prawns

Tortellini (V)

16/22

Mushroom & Black Garlic Tortellini with Goats Cheese & Pumpkin Sage Butter Also available as a main meal

Gnocchi (V)

16/22

House Made Gnocchi with Creamy White Wine & Three Mushroom Sauce Also available as a main meal

Stuffed Mushrooms (V) (G/F)

15

Field Mushrooms with Chilli, Onion, Basil, Breadcrumbs & Goats Cheese on Harissa & Mushroom Reduction

Salt & Pepper Calamari (G/F)

14

With Tartare Sauce & a Lemon Wedge

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

Thai Beef Salad

21

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

Mains... ..without alteration

Fish of the Day (G/F)

Please Ask Server for Details

Market Price

Sous Vide Chicken Breast (G/F)

Chicken Breast Filled with Semi Dried Tomatoes & Feta Cheese with Wilted Baby Spinach & Pan Fried Chats

26

Confit Duck Leg (G/F)

Twice Cooked Duck Leg on a Bed of Carrot Puree & Baby Bok Choy with Baby Beets, Salt Baked Carrots, Smashed Chats & Mulberry Jus

28

Chicken Scaloppini (G/F)

Pan Seared Chicken Breast Pieces with Pesto, Spanish Onion & Mini Roma Tomatoes in a White Wine Cream Sauce on a Bed of Smashed Potato Chats with Broccolini & Carrot Batons

27

Beef Cheek Ragout

Slow Cooked Beef Cheeks in a Rich Red Wine Jus served with Pappardelle Pasta Topped with Parmesan Cheese

25

Add a Side Dish

Smashed Chats with Rosemary Salt (G/F)

5

Buttered Greens (G/F)

4

Steak Fries (G/F)

3

Mashed Potato (G/F)

3

Side Salad (G/F)

3

Pub Classics

<i>Panko Crumbed Barramundi Fillet</i>	23
<i>Served with Chips & Salad</i>	
<i>Rump & Ribs</i>	34
<i>Chargrilled 250gram Rump Accompanied by Baby Back Pork Ribs Drizzled with a Smokey Hickory Sauce served with Chips & Salad</i>	
<i>Chicken Schnitzel</i>	20
<i>Served with Chips & Salad</i>	
<i>Hickory Smoked Ribs (G/F)</i>	33
<i>Tender Baby Back Pork Ribs Drizzled with a Smokey Hickory Sauce Served with Chats, Sour Cream, Chopped Chives & Buttered Beans</i>	
<i>Salt & Pepper Squid (G/F)</i>	23
<i>Served with Chips & Salad</i>	
<i>Lamb Cutlets</i>	28
<i>Two Crumbed Lamb Cutlets served with a side of Gravy, Mashed Potatoes & Seasonal Vegetables</i>	
<i>200g Bushrangers Porterhouse (G/F)</i>	25
<i>Cooked to Your Liking Served with Chips & Salad</i>	
<i>300g New York Cut (G/F)</i>	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>	
<i>Surf & Turf (G/F)</i>	31
<i>Topped with Creamy Garlic Prawns & Calamari, Served with Chips & Salad</i>	
<i>Bushrangers Mixed Grill (G/F)</i>	26
<i>100g Steak, Lamb Loin Chop, Thin Sausage, Bacon, Tomato, Mushrooms, Fried Egg, Onion Rings & Chips. Includes a side of Gravy, not G/F</i>	

Schnitzel Toppers & Sauces

<i>Parmigiana-Napoli Sauce & Mozzarella</i>	4
<i>Pepperoni-Pepperoni, Napoli Sauce & Mozzarella</i>	5
<i>Mexican-Salsa, Guacamole & Sour Cream</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
<i>Sweet Chilli & Mango Prawn Sauce (G/F)</i>	7

Kids menu

<i>Spaghetti Bolognese</i>	12
<i>Battered Fish Fillet served with Crispy Fries & Salad or Mash & Vegetables</i>	12
<i>Popcorn Chicken (G/F) served with Crispy Fries & Salad or Mash & Vegetables</i>	12
<i>Bangers & Mash (G/F) served with Peas & Gravy or Mash & Vegetables</i>	12
<i>Calamari served with Crispy Fries & Salad or Mash & Vegetables</i>	12
<i>Cheeseburger served with Crispy Fries</i>	12
<i>100Gram Porterhouse Steak (G/F) served with Crispy Fries & Salad or Mash & Vegetables</i>	12

*All kids meals include a 7oz glass of soft drink
& a vanilla ice cream with either chocolate, caramel or strawberry sauce & sprinkle*

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.