

## BREADS

<b>GARLIC BREAD</b> <i>V</i>	9
Turkish bread grilled with confit garlic	
<b>FLAT BREAD</b> <i>V</i>	10
Wattleseed yoghurt, tomato chutney	

## ENTRÉES & SHARE PLATES

<b>SCALLOPS</b> <i>Df Gf</i>	14
Pea puree, pancetta, tomato cellophane ~ Ha Ha Pinot Gris	
<b>PRAWNS</b> <i>Df Gf</i>	14
Sumac puffed rice, whipped avocado, lime pearls	
<b>CHICKEN WINGS</b> <i>Df</i>	12
Kewpie mayonnaise, hot sauce	
<b>PORK BELLY</b> <i>Gf</i>	16
Smoked corn, roasted target beet, micros ~ Wirra Wirra Rosé	



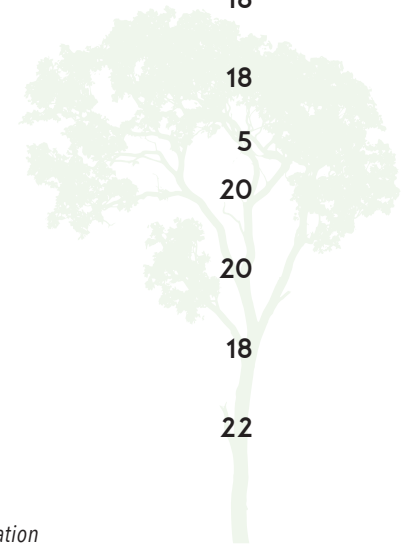
# THE SPOTTED GUM

## MAINS

<b>BEEF CHEEK</b> <i>Gf</i>	26
Pumpkin puree, onion, purple carrot, brussel sprouts ~ <i>Earthworks Cabernet Sauvignon</i>	
<b>CHICKEN</b> <i>Df</i>	27
Knödel, eggplant puree, jus, snow pea tendrils ~ <i>Redbank Long Paddock Chardonnay</i>	
<b>BARRAMUNDI</b> <i>Gf</i>	29
Cannelini, cured ham, spinach, shellfish butter ~ <i>Twin Islands Sauvignon Blanc</i>	
<b>LAMB SHOULDER</b> <i>Gf Df</i>	29
Green peas, lentils, jus, micros ~ <i>Yalumba Patchwork Shiraz</i>	
<b>SALMON</b> <i>Gf Df</i>	29
Panzanella, tomato ragout, chervil ~ <i>Jim Barry Riesling</i>	
<b>OPEN CANNELONI</b> <i>V</i>	24
Spinach, ricotta, tomato, parmesan ~ <i>Smith &amp; Hooper Merlot</i>	

## PUB CLASSICS

<b>SNITTY</b>	18
Crumbed chicken breast, chips, salad	
<b>PARMY</b>	22
Topped w/ napoli sauce, ham & cheese, chips, salad	
<b>ORION SANDWICH</b>	18
Rib fillet, bacon, lettuce, tomato, onion, cheese, kewpie mayonnaise & chips	
<b>CAESAR SALAD</b>	18
Cos lettuce, bacon, parmesan, croutons, poached egg	
ADD Chicken	5
<b>FISH &amp; CHIPS</b>	20
Buttermilk battered fish, chips and salad	
<b>KILO OF WINGS</b> <i>Df</i>	20
Chicken wings, celery sticks, kewpie mayonnaise, hot sauce	
<b>CHICKEN BURGER</b>	18
Chicken, bacon, cheese, avocado, cos, aioli & chips	
<b>250G RUMP</b>	22
250g rump, chips, salad, your choice of sauce	



## PIZZAS

<b>4 MEATS</b> Beef, bacon, salami, ham	24
<b>MOROCCAN CHICKEN</b> Moroccan spiced chicken, spinach, onion	22
<b>VEGO PIZZA</b> Olive, capsicum, pumpkin, onion, rocket	22
<b>SUPREME</b> Salami, mushroom, olive, onion, capsicum	22

## STEAKS

*120 day grain fed msa3 beef, sourced from Angus & Hereford cattle.  
Aged a minimum of 4 weeks with a medium marbled profile.*

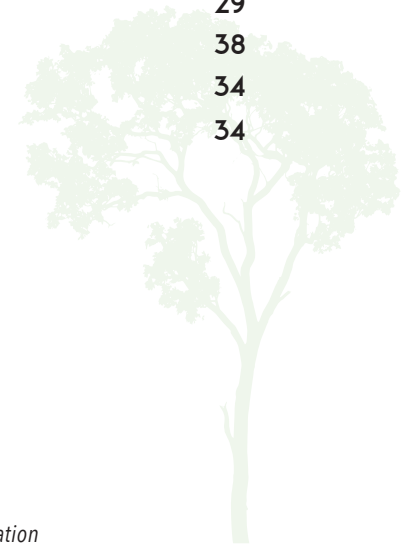
*We recommend either Yalumba Patchwork Shiraz or Earthworks Cabernet Sauvignon*

<b>RUMP 250G*</b>	29
<b>RIB FILLET 250G</b>	29
<b>RIB FILLET 400G</b>	38
<b>RUMP 500G</b>	34
<b>BRISKET 350G*</b>	34

### CHECK SPECIALS BOARD FOR HOTEL'S CUT OF THE MONTH

*All steaks are served with your choice of (choose 2 items) chips, salad, coleslaw, roast potatoes, mashed potatoes or steamed vegetables*

**SAUCE SELECTION:** gravy, creamy mushroom, pepper, diane, hot sauce, beef jus, seeded mustard



## SIDES

<b>BOWL OF FRIES</b> w Aioli	11
<b>BOWL OF SWEET POTATO FRIES</b> w Sweet chilli	11
<b>BOWL OF WEDGES</b> w Sour cream & sweet chilli	12
<b>SIDE FRIES</b>	5
<b>SIDE SWEET POTATO FRIES</b>	6
<b>SIDE ONION RINGS</b>	5
<b>SIDE MASH</b>	5
<b>SIDE STEAMED VEGETABLES</b>	4
<b>SIDE SALAD</b>	4
<b>SIDE COLESLAW</b>	4

## DESSERT

<b>PEAR &amp; RHUBARB CRUMBLE</b> Compressed rhubarb, spiced apple ice cream	15
<b>CHOCOLATE BROWNIE</b> Ganache, fresh cream, crystalised pistachio	15
<b>BANOFFEE PIE</b> Italian meringue, chocolate curls	15

