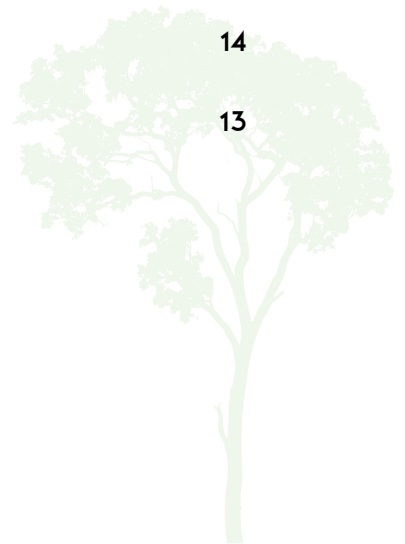


## BREADS

<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>CHICKEN WINGS</b>	12
Hot sauce, sour cream	
<b>PRAWNS</b> <i>Df Gf</i>	18
Fennel, fried onion, rocket, lemon mayo	
<b>SCALLOPS</b> <i>Df Gf</i>	17
Asparagus, apple/beetroot puree, watercress	
<b>WHITEBAIT FRITTERS</b> <i>Df Gf</i>	14
Green tomato relish	
<b>ROASTED CARROTS</b> <i>V Gf</i>	13
Puffed grains, fetta cheese, pumpkin, pea tendrils	



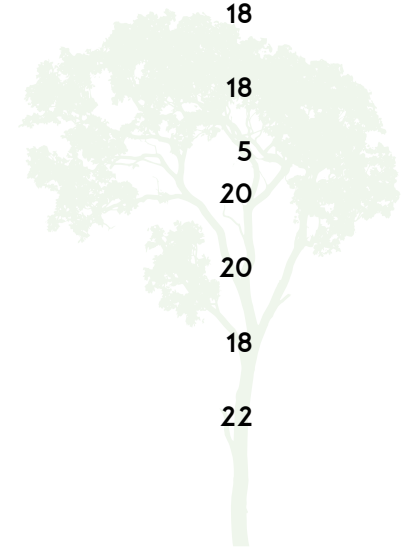
# THE SPONED GUM

## MAINS

<b>BEEF CHEEK</b> <i>Gf</i>	26
Pumpkin puree, carrot, red wine onion, brussel sprouts ~ Earthworks Cabernet Sauvignon	
<b>BARRAMUNDI</b> <i>Gf</i>	28
Black rice, fried capers, cauliflower puree, edamame ~ Twin Islands Sauvignon Blanc	
<b>SALMON</b> <i>Gf Df</i>	27
Chorizo, tomato, radish, basil, rosehip broth ~ Jim Barry Riesling	
<b>CHICKEN BREAST</b> <i>Gf</i>	26
Artichoke, celeriac puree, onion, beetroot, jus	
<b>PUMPKIN &amp; TOMATO LINGUINE</b> <i>V</i>	20
Spinach, saffron cream <b>ADD</b> Chicken	
<b>PORK BELLY</b> <i>Gf Df</i>	26
Roasted potato, broccolini, apple gel, jus	
<b>ROAST CHICKEN SALAD</b> <i>Gf Df</i>	18
Heirloom carrot, avocado, pickled onion, tomato, snow pea tendrils	

## PUB CLASSICS

<b>SCHNITTY</b>	18
Panko crumbed chicken breast, chips, salad	
<b>PARMY</b>	22
Panko crumbed chicken breast topped w/ Napoli sauce, ham & cheese, chips, salad	
<b>ORION SANDWICH</b>	18
Rib fillet, bacon, lettuce, tomato, onion, cheese, aioli & chips	
<b>CAESAR SALAD</b>	18
Cos lettuce, bacon, parmesan, croutons, poached egg	
<b>ADD</b> Chicken	
<b>FISH &amp; CHIPS</b>	20
Buttermilk battered fish, chips and salad	
<b>KILO OF WINGS</b>	20
Chicken wings, sour cream, 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, saffron mayo	22

## STEAKS

*120 day grain fed msa3 beef, sourced from Angus & Hereford cattle.*

*Aged a minimum of 4 weeks with a medium marbled profile.*

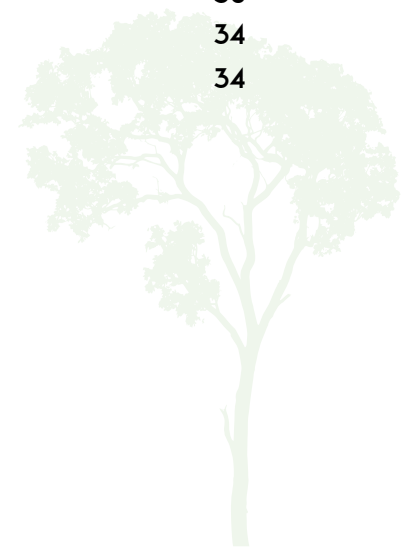
*We recommend either Yalumba Patchwork Shiraz or Earthworks Cabernet Sauvignon*

<b>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>LAVENDER PANNA COTTA</b> <i>Gf</i> Braised strawberry, pashmak	12
<b>MERINGUE</b> <i>Gf Df</i> Summer berries, pistachio, passionfruit gel	12
<b>KATAIFI</b> Sous vide rhubarb, honeycomb, vanilla ice cream	12

