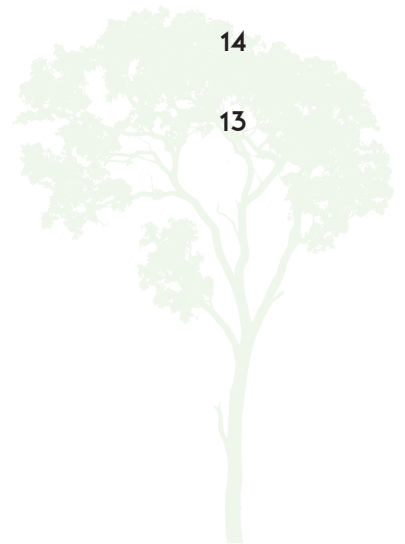


BREADS

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

ENTRÉES & SHARE PLATES

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



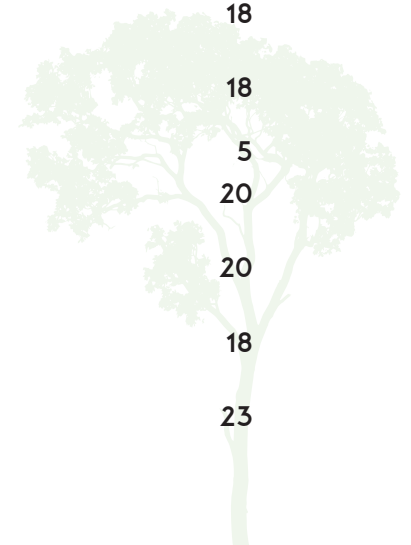
THE SPONED GUM

MAINS

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

PUB CLASSICS

SCHNITTY	20
Panko crumbed chicken breast, chips, salad	
PARMY	24
Panko crumbed chicken breast topped w/ Napoli sauce, ham & cheese, chips, salad	
ORION SANDWICH	18
Rib fillet, bacon, lettuce, tomato, onion, cheese, aioli & chips	
CAESAR SALAD	18
Cos lettuce, bacon, parmesan, croutons, poached egg	
ADD Chicken	
FISH & CHIPS	20
Buttermilk battered fish, chips and salad	
KILO OF WINGS	20
Chicken wings, sour cream, hot sauce	
CHICKEN BURGER	18
Chicken, bacon, cheese, avocado, cos, aioli & chips	
250G RUMP	23
250g rump, chips, salad, your choice of sauce	



PIZZAS

4 MEATS Beef, bacon, salami, ham	24
MOROCCAN CHICKEN Moroccan spiced chicken, spinach, onion	22
VEGO PIZZA Olive, capsicum, pumpkin, onion, rocket	22
SUPREME 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

RIB FILLET 250G	29
RIB FILLET 400G	38
RUMP 500G	34
BRISKET 350G*	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

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

DESSERT

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

