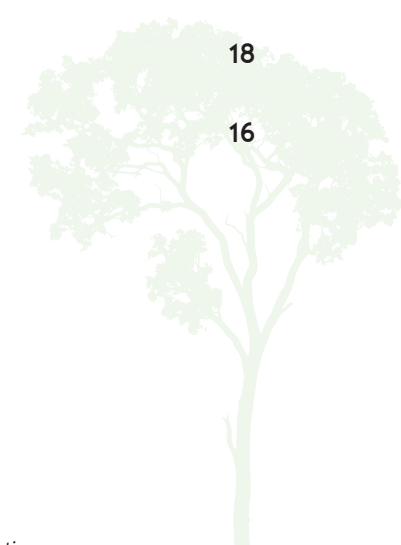


BREADS

CONFIT GARLIC & SHALLOT BREAD <i>V GFA</i>	9
with bocconcini & parmesan	
BRIE & DILL BREAD <i>V GFA</i>	10
with evo & balsamic	

ENTRÉES & SHARE PLATES

KOREAN CHICKEN WINGS <i>GF</i>	12
with honey-soy glaze, sesame seeds, coriander & apple slaw	
CRISPY FRIED CALAMARI <i>GF</i>	15
toasted almonds, serrano chilli, curry leaves, caramelised lemon, lime aioli	
ANTIPASTO <i>GFA</i>	18
selection of cured meats, Persian feta, marinated vegetables, dips & flat bread	
CHAR-GRILLED POLENTA <i>V GF</i>	16
with Persian feta, roasted pear, marinated olives, roasted macadamia	



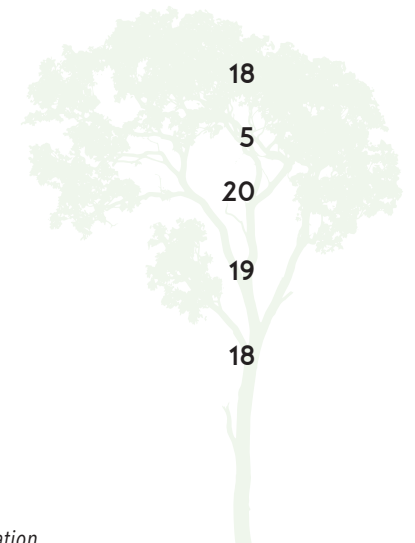
THE SPOTTED GUM

MAINS

FISH OF THE DAY <i>GFA</i>	28
ask your server for today's special ~ <i>Earthworks Cabernet Sauvignon</i>	
ROASTED CHICKEN BREAST <i>GF</i>	26
with kipfler potato, butternut pumpkin, rocket pistou & garlic-cream reduction	
OSSO BUCCO <i>GF</i>	26
with soft polenta & cavallo nero	
SEAFOOD LINGUINE MARINARA	21
prawns, calamari, barramundi, mussels, fresh herbs in tomato-cream reduction	
CHICKEN & CHORIZO RISOTTO <i>GF</i>	20
with snow peas, fresh herbs & parmesan	

PUB CLASSICS

SCHNITTY	20	
Panko crumbed chicken breast, chips, house salad		
PARMY	22	
Panko crumbed chicken breast topped with Napoli sauce, ham & cheese, chips, salad		
ORION STEAK SANDWICH	18	
Rib fillet, bacon, cos lettuce, caramelised onion, cheese, chips, aioli, house salad served with chips		
CAESAR SALAD	18	
Cos lettuce, crispy bacon, parmesan, croutons, poached egg		
ADD Chicken		5
BEER BATTERED BARRAMUNDI & CHIPS	20	
served with house salad, lime aioli & caramelised lemon		
CHICKEN CARBONARA LINGUINE	19	
chicken, mushroom, bacon and linguine tossed in parmesan-cream reduction and fresh herbs		
KATSU CURRY FRIED CHICKEN BURGER	18	
slaw, pickled ginger, wasabi mayo, house salad & fries		



PIZZAS

4 MEATS <i>GFA</i>	24
beef, bacon, salami & ham with house made bbq sauce, caramelised onion & bocconcini	
CHICKEN, BACON, MUSHROOM, SPINACH <i>GFA</i>	22
mushroom, spinach, bocconcini and parmesan	
PRIMAVERA VEGETABLE <i>V GFA</i>	22
grilled eggplant, zucchini, mushroom, rocket, bocconcini & parmesan	
SALAMI & CHORIZO CALZONE	22
with bocconcini and parmesan, served with house salad	

STEAKS

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

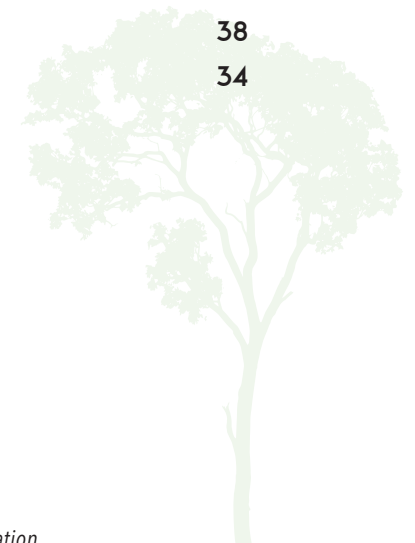
We recommend either Yalumba Patchwork Shiraz or Earthworks Cabernet Sauvignon

RUMP 250G	22
RIB FILLET 250G	29
RIB FILLET 400G	38
RUMP 500G	34

CHECK SPECIALS BOARD FOR HOTEL'S CUT OF THE MONTH

All steaks are served with your choice of (choose 2 items) chips, house salad, slaw, roast potato, mash or seasonal vegetables

SAUCE SELECTION: Mushroom, Green Peppercorn, Dianne, Red Wine Jus, Seeded Mustard *ALL GF*



SIDES

FRIES <i>V</i> w Aioli	11
SWEET POTATO FRIES <i>GF</i> w Sweet chilli	11
POTATO WEDGES <i>V</i> with sour cream & sweet chilli	12
ROASTED PARMESAN POTATOES <i>V</i> with confit shallot and garlic, fresh herbs and semi-dried tomato	12
SEASONAL VEGETABLES <i>V</i>	8
APPLE SLAW <i>GF</i>	6
MASH <i>V</i>	4

DESSERT

TEXTURES OF CHOCOLATE chocolate mousse, ganache, mascarpone, sponge, soil, tuile, crumble	12
DECONSTRUCTED TIRAMISU dark chocolate ganache, coffee sponge, white chocolate mascarpone, shortcrust crumble	12
COCONUT SORBET with charred pineapple, hazelnut sponge, meringue crumble & finger lime	12

