

FOOD MENU

BLUE GUM HOTEL

LIGHT BITES AND SHARE PLATES

- GARLIC BREAD **V** \$ 8.00
- GARLIC PIZZA **V** \$ 12.00
- HOUSE CHIPS **V GF DF** \$ 10.00
REGULAR AND LARGE AVAILABLE \$ 17.00
- SWEET POTATO FRIES **V GF DF** \$ 14.00
SERVED W/ ROSEMARY SALT & RANCH
- SALT & PEPPER SQUID **DF** \$ 18.00
SERVED W/ BASIL, LEMON & CHILLI AIOLI \$ 28.00
ENTREE & SHARE SIZE AVAILABLE
- BUFFALO WINGS **GF DF** \$ 18.00
COATED IN HONEY-SIRACHA, SERVED W/ WHITE BBQ SAUCE
- LAMB SKEWERS **DF** \$ 18.00
SERVED W/ GARLIC SAUCE, PICKLES & PITA BREAD

FOR THE YOUNG AND YOUNG AT HEART

- CHICKEN NUGGETS & CHIPS \$ 15.00
- CHEESEBURGER & CHIPS \$ 15.00
- BATTERED FISH & CHIPS \$ 15.00
- HAM & PINEAPPLE PIZZA \$ 15.00
- STEAK & CHIPS \$ 15.00

TACOS

3 FOR \$ 22.00 OR 6 FOR \$ 30.00

ADD GUAC \$ 3.00

CHIPOTLE CHICKEN **DF**
SOFT SHELL TACOS W/ ICEBERG LETTUCE, PICO DE GALLO & RANCH

BATTERED FISH **DF**
SOFT SHELL TACOS W/ ICEBERG LETTUCE, PICO DE GALLO & TARTARE SAUCE

SALT & PEPPER PORK **DF**
SOFT SHELL TACOS W/ ICEBERG LETTUCE, PICO DE GALLO & SWEET 'N SOUR SAUCE

GOOD INTENTIONS

LAMB & PUMPKIN SALAD
LAMB, ROQUETTE, PUMPKIN, SPANISH ONION, POMEGRANATE, FREEKEH, FETA & PINE NUTS SERVED W/ SUMAC-YOGHURT DRESSING \$ 26.00

CHAR SIU PORK SALAD **DF**
EGG NOODLES, SLAW, MIXED HERBS, CUCUMBER, ROASTED PEANUTS, CRISPY WONTONS SERVED W/ ASIAN DRESSING & SESAME KEWPIE \$ 26.00

BURRITO BOWL **V GF DF**
RICE, GUACAMOLE, GRILLED CORN, ROAST CAPSICUM, BLACK BEANS & CORN CHIPS \$ 22.00

ADD CHICKEN \$ 4.00

ADD BARRAMUNDI \$ 6.00

GF GLUTEN FREE BASE AVAILABLE \$ 3.00

MARGHERITA **V**
TOMATO BASE, BUFFALO MOZZARELLA, TOMATOES & BASIL \$ 19.00

VEGETARIAN **V**
PESTO BASE, MOZZARELLA, ARTICHOKE, SEMI-SUNDRIED TOMATOES, CAPSICUM, MUSHROOMS, FETA & PINE NUTS \$ 22.00

SHARPIE'S SUPREME
TOMATO BASE, MOZZARELLA, HAM, PEPPERONI, ONION, CAPSICUM, MUSHROOMS & OLIVES \$ 22.00

PIZZAS

BBQ CHICKEN
SMOKEY BBQ BASE, MOZZARELLA, MARINATED CHICKEN, BACON, PINEAPPLE, CARAMELISED ONION & SHALLOTS \$ 23.00

MEATLOVERS
SMOKEY BBQ BASE, MOZZARELLA, HAM, CHICKEN, PEPPERONI, BACON & CHORIZO \$ 23.00

LAMB & POTATO
TOMATO BASE, MOZZARELLA, LAMB SAUSAGE, POTATO, SPINACH, MUSHROOMS, OLIVES, ROSEMARY & CHILLI FLAKES \$ 23.00

GARLIC PRAWN
GARLIC & TOMATO BASE, MOZZARELLA, TOMATOES, GARLIC PRAWNS, CAPSICUM & ONION \$ 24.00

EXTRA VEG \$ 1.00

EXTRA MEAT \$ 3.00

V VEGETARIAN **GF** GLUTEN FREE **DF** DAIRY FREE

PLEASE ORDER AT THE BISTRO



FOOD MENU

BLUE GUM HOTEL

ALL BURGERS SERVED W/ CHIPS

GF GLUTEN FREE BUN AVAILABLE \$ 3.00

B.G.H BEEF BURGER

ANGUS BEEF PATTIE, LETTUCE, TOMATO, CHEESE, BEETROOT, PICKLES & HOUSE SAUCE \$ 24.00

CHEESEBURGER

ANGUS BEEF PATTIE, DOUBLE CHEDDAR, CARAMELISED ONIONS, PICKLES, AMERICAN MUSTARD & KETCHUP \$ 24.00

FRIED CHICKEN BURGER

FRIED CHICKEN, GUACAMOLE, PICKLED JALAPENOS, GOUDA CHEESE, MAPLE BACON, SLAW & WHITE BBQ SAUCE \$ 24.00

VEGETARIAN BURGER **V**

BEETROOT, VEGETABLE & COCONUT PATTIE W/ MANGO CHILLI CHUTNEY, TOMATO, ROQUETTE & BALSAMIC AIOLI \$ 24.00

ADD BACON \$ 3.00

EXTRA PATTIE \$ 6.00

ALL STEAKS SERVED W/ CHOICE OF TWO SIDES AND A SAUCE

200G EYE FILLET \$ 42.00

250G SCOTCH FILLET \$ 42.00

300G WAGYU RUMP \$ 44.00

THE USUAL SUSPECTS

CHICKEN SCHNITZEL

SERVED W/ CHOICE OF 2 SIDES & A SAUCE \$ 27.00

MAKE IT A PARMY + \$ 3.00

BEER BATTERED FISH

SERVED W/ CHIPS, TARTARE SAUCE & FRESH LEMON \$ 28.00

STEAK SANDWICH

SIRLOIN STEAK, CHEESE, ROQUETTE, TOMATO, CARAMELISED ONION, CAPSICUM RELISH & AIOLI \$ 26.00
SERVED ON TOASTED TURKISH W/ CHIPS

LAMB SAUSAGES **GF**

SERVED W/ SWEET POTATO MASH, GREEN BEANS, CARAMELISED ONION, MINT GREMOLATA & RED WINE JUS \$ 32.00

TUSCAN PRAWN FETTUCINE

SERVED W/ CHORIZO, SEMI-SUNDRIED TOMATOES, BABY SPINACH, ONION, GARLIC IN A CREAM SAUCE W/ PARMESAN & LEMON SOURDOUGH CRUMB \$ 34.00

BARRAMUNDI **GF**

PAN SEARED SERVED W/ KIPFLER POTATOES, BROCCOLINI, ROMESCO SAUCE & FENNEL \$ 38.00

POT PIE

HOUSE MADE POT PIE, SEE SPECIALS BOARD FOR FLAVOUR & PRICING \$ MP

SIDES & SAUCES

REGULAR HOUSE CHIPS \$ 10.00

LARGE HOUSE CHIPS \$ 17.00

HOUSE SALAD \$ 9.00

MASHED POTATO \$ 9.00

STEAMED SEASONAL VEGETABLES \$ 9.00

ALL SAUCES **GF** \$ 3.00

DF AIOLI	DF HOUSE MAC	CHIPOTLE DF	RANCH
PEPPER	MUSHROOM	DIANNE	GRAVY DF
DF BÉARNAISE	RED WINE JUS DF		

STICKY DATE PUDDING **V**

SERVED W/ BUTTERSCOTCH SAUCE & VANILLA BEAN ICE CREAM \$ 15.00

BROWNIE **V**

SERVED W/ CHOC FUDGE, TOASTED MARSHMALLOWS, BISCUIT CRUMB & COOKIES 'N CREAM ICE CREAM \$ 15.00

APPLE RHUBARB CRUMBLE **V**

SERVED W/ PECAN CRUMBLE TOPPING & BERRY ICE CREAM \$ 15.00

YOUNG ONES ICE CREAM CUP **V**

VANILLA OR RAINBOW \$ 4.00

TEA & COFFEE AVAILABLE AT THE BAR

DESSERTS

BURGERS

FROM THE GRILL

V VEGETARIAN **GF** GLUTEN FREE **DF** DAIRY FREE

PLEASE ORDER AT THE BISTRO