

# Brindabella Bar & Bistro *Summer Menu*

## Snacks

<b>GARLIC BREAD - V -</b> parmesan	\$6
<b>SYDNEY ROCK OYSTERS - GF -</b> lemon, champagne eschalot vinegar	6 \$18 12 \$24
<b>HOUSE MADE DIPS - V - GFA -</b> toasted sourdough, hummus, baba ganoush, beetroot dip	\$16
<b>SELECTION OF LOCAL CHEESES - GFA - V -</b> quince paste, spiced nuts, grapes, crackers	\$23
<b>PULLED CHICKEN TACOS - GF -</b> slaw, avocado and tomato salsa, jalapeno mayo	\$18
<b>CURED LOCAL MEATS - GFA -</b> cornichons, grilled sourdough	\$23
<b>MAC &amp; CHEESE SPRING ROLLS -V-</b> wasabi ranch sauce	\$14
<b>POTATO &amp; HAM HOCK CROQUETTE</b> chipotle mayo	\$16
<b>SWEET POTATO &amp; GREEN PEA ARANCINI -V-</b> parmesan aioli	\$15
<b>HOT WINGS</b> ranch dipping sauce	\$18

## Daily Specials

<b>MONDAY</b> chicken schnitzel, chips & slaw	\$13
<b>TUESDAY</b> rump steak, chips & salad	\$15
<b>WEDNESDAY</b> any pizza	\$12
<b>THURSDAY</b> cheeseburger or veggie burger & chips	\$12
<b>FRIDAY LUNCH</b> any steak, fries & mixed leaf salad	\$22
<b>SATURDAY</b> 1kg of hot wings with ranch sauce	\$12
<b>SUNDAY</b> Nan's roast chicken, potato, pumpkin, peas, Yorkshire pudding & gravy	\$16
<b>NO CHANGES / SWAPS</b>	

## Eats

<b>LINGUNI - V -</b> green peas, asparagus, pecorino, romesco	\$18
<b>ADD CHICKEN OR PRAWNS</b>	+\$8
<b>GRILLED BARRAMUNDI - GF -</b> zucchini, heirloom tomatoes, artichoke hearts, olives, basil oil	\$28
<b>PAN ROASTED SALMON - GF -</b> charred broccolini, green beans, avocado mousse, smoked almonds, orange vinaigrette	\$28
<b>SLOW ROASTED LAMB SALAD</b> labneh, spiced sweet potato, black quinoa, pepitas	\$18

## Classics

<b>CHILLI SALT &amp; PEPPER SQUID - GF -</b> red chilli, shallots, coriander, wasabi mayo	\$18
<b>BEER BATTERED FLATHEAD FILLETS</b> chips, crushed peas, tartare sauce	\$21
<b>CHICKEN SCHNITZEL</b> slaw, chips, herb butter, lemon	\$22
<b>CHICKEN PARMIGIANA</b> double smoked ham, napoli sauce, mozzarella, slaw, chips	\$25
<b>add gravy, mushroom or peppercorn sauce</b>	+\$1

## Burgers

<b>ALL SERVED WITH CHIPS</b>	
<b>CHEESEBURGER - GFA -</b> double beef patty, swiss, onion, tomato, pickles, mustard, ketchup, lettuce	\$20
<b>SOUTHERN FRIED CHICKEN BURGER - GFA -</b> pickles, lettuce, chipotle mayo	\$21
<b>VEGGIE BURGER - V - GFA -</b> mushroom risotto patty, swiss, lettuce, tomato, chipotle mayo	\$18
<b>FISH BURGER</b> beer battered fish, lettuce, tomato, onion, pickles, relish, tartare sauce	\$18
<b>GF BUN</b>	+\$2
<b>SWEET POTATO FRIES INSTEAD</b>	+\$2

## Sides

<b>CHIPS - V - GF -</b> parmesan aioli	\$9
<b>SHOESTRING FRIES - V - GF -</b> parmesan aioli	\$9
<b>SWEET POTATO FRIES - V -</b> honey & cumin yoghurt	\$12
<b>GREEN BEANS - V -</b> goats cheese, smoked almonds	\$9
<b>CHARRED CORN ON THE COB -V-</b> jalapeno butter	\$6
<b>CHARRED PUMPKIN SALAD -V-</b> baby spinach, chickpeas, pomegranate, goats cheese	\$12
<b>GRILLED CARROT SALAD -V-</b> freekeh, avocado, fetta, currants, almonds, peppers, cress	\$12

## Grill

<b>WILD CAUGHT AUSTRALIAN KING PRAWNS- GF-</b> garlic and chilli oil	\$30
<b>SPICED BBQ BEEF SHORT RIBS</b> slaw, corn, fries	\$26
<b>PORK CUTLET -GF-</b> charred broccolini, fennel, apple slaw, anchovy butter	\$30
<b>200g EYE FILLET - GF-</b>	\$32
<b>280g PASTURE FED RUMP - GF -</b>	\$26
<b>300g PASTURE FED PORTERHOUSE - GF -</b>	\$32
<b>400g PASTURE FED RIB EYE ON THE BONE - GF -</b>	\$36

All steaks served with shoestring fries & mixed leaf salad with your choice of gravy, mushroom sauce or peppercorn sauce

## Pizza

<b>CAPRESE - V - GFA -</b> buffalo mozzarella, basil, tomato	\$19
<b>HAWAIIAN - GFA -</b> double smoked ham, pineapple, mozzarella, dried oregano	\$23
<b>DOUBLE SMOKED HAM - GFA -</b> mushrooms, red onion, spinach, parmesan	\$23
<b>SPICED PULLED CHICKEN - GFA -</b> red pepper, red onion, feta, coriander, mozzarella	\$24
<b>PEPPERONI - GFA -</b> peperoni, mozzarella	\$23
<b>THE VEGAN - V - GFA -</b> mushroom, zucchini, green pepper, red onion, oregano, vegan mozzarella	\$22
<b>CHILLI PRAWNS - GFA -</b> artichoke, oregano, pesto, peppers, mozzarella	\$26
<b>ROAST PUMPKIN - V - GFA -</b> pine nuts, goats cheese, red onion, rocket, balsamic	\$22
<b>GF BASE</b>	+\$2
<b>EXTRA TOPPINGS</b>	+\$3

## Dessert

<b>CHOCOLATE SUNDAE - V -</b> vanilla ice cream, whipped cream, crushed peanuts, sprinkles, chocolate topping	\$10
<b>CHURROS - V -</b> cinnamon sugar, chocolate & salted caramel sauces	\$15
<b>FRIED APPLE PIE - V -</b> vanilla ice cream	\$10
<b>GELATO SELECTION - GF - V -</b> 3 scoops gelato	\$10

V: VEGETARIAN | GF: GLUTEN FREE | GFA: GLUTEN FREE AVAILABLE  
NB: TRACES OF NUTS MAY BE PRESENT

VISA & MASTERCARD 1.5% & AMEX 3% SURCHARGE

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## Sparkling

<b>Stonegate Sparkling Chardonnay Pinot Noir</b> NV South Australia	<b>\$5.8</b>	<b>\$28</b>
<b>Dal Zotto Puninco Prosecco</b> NV King Valley	<b>\$11</b>	<b>\$55</b>
<b>Audrey Wilkinson Moscato</b> 2017 Hunter Valley	<b>\$11</b>	<b>\$55</b>
<b>Chandon Brut</b> NV Yarra Valley	<b>\$17</b>	<b>\$78</b>
<b>Mount Majura "The Silurian"</b> 2016 Canberra	<b>\$12</b>	<b>\$60</b>
<b>Veuve Clicquot Brut</b> NV Reims, France	<b>\$155</b>	

## White Wines

<b>Studio Series Chardonnay</b> 2017 South Australia	<b>\$6.8</b>	<b>\$33</b>
<b>Mondiale Sauvignon Blanc</b> 2018 Marlborough, New Zealand	<b>\$7.8</b>	<b>\$38</b>
<b>821 South Sauvignon Blanc</b> 2017 Marlborough, New Zealand	<b>\$9</b>	<b>\$44</b>
<b>Mount Majura Pinot Gris</b> 2017 Canberra	<b>\$12</b>	<b>\$59</b>
<b>Cockfighter's Ghost Pinot Gris</b> 2016 Adelaide hills	<b>\$10</b>	<b>\$48</b>
<b>Pooles Rock Chardonnay</b> 2017 Hunter Valley	<b>\$14</b>	<b>\$68</b>
<b>Four Winds Riesling</b> 2017 Canberra	<b>\$12</b>	<b>\$61</b>
<b>Wily Trout Sauvignon Blanc</b> 2017 Canberra	<b>\$11</b>	<b>\$54</b>
<b>Green Shoots Semillon Sauvignon Blanc</b> NV Orange	<b>\$5.8</b>	<b>\$29</b>

## Red Wines

<b>Studio Series Shiraz</b> 2017 South Australia	<b>\$6.8</b>	<b>\$33</b>
<b>Stonegate Cabernet Sauvignon</b> 2017 South Australia	<b>\$7.8</b>	<b>\$39</b>
<b>Eden Road "The Long Road" Syrah</b> 2015 Canberra	<b>\$12</b>	<b>\$60</b>
<b>Red Claw Pinot Noir</b> 2016 Mornington Peninsula	<b>\$14</b>	<b>\$65</b>
<b>Mallaluka Shiraz Sangiovese</b> 2015 Canberra	<b>\$11</b>	<b>\$55</b>
<b>Nick O'Leary Shiraz</b> 2016 Canberra	<b>\$14</b>	<b>\$65</b>
<b>Green Shoots Cabernet Merlot</b> NV Orange	<b>\$5.8</b>	<b>\$29</b>
<b>Cockfighters Ghost Cab Sauv</b> 2015 Langhorne	<b>\$11</b>	<b>\$55</b>
<b>Schobers Single Vineyard Shiraz</b> 2012 Clare Valley	<b>\$15</b>	<b>\$75</b>

## Rose

<b>La Linea Tempranillo Rose</b> 2017 Adelaide Hills	<b>\$11</b>	<b>\$55</b>
<b>Audrey Wilkinson Rose</b> 2017 Hunter Valley	<b>\$10</b>	<b>\$48</b>
<b>Nick Spencer Rose</b> 2018 Gundagai	<b>\$10</b>	<b>\$48</b>

## Cocktails

<b>Frose</b> rose, strawberry, lime	<b>\$12</b>
<b>Frozen Spliced Margarita</b> tequila, midori, malibu, pineapple, coconut	<b>\$12</b>
<b>The Brindy Mule</b> smirnoff vodka, bundaberg ginger beer, lime	<b>\$18</b>
<b>Aperol Spritz</b> aperol, prosecco, soda top, blood orange	<b>\$16</b>
<b>Mojito</b> pampero blanco, mint, lime, soda top	<b>\$17</b>
<b>BBB Summer Sangria</b> cointreau, oscar 697 rosso vermouth, pinot noir, cranberry	<b>\$14</b>

## Pitchers

<b>Tigerlily 2.0</b> smirnoff, passio, mint, passionfruit pulp, lychees, lime, lemonade	<b>\$30</b>
<b>Pimms Punch</b> pimms, gordons gin, cranberry juice, ginger ale & lemonade top	<b>\$30</b>
<b>BBB Cider Sangria Jug</b> fireball, pinot gris, brandy cider, lime, lemonade	<b>\$30</b>