

Brindabella Bar & Bistro *Summer Menu*

Snacks

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

Daily Specials

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

Eats

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

Classics

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

Burgers

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

Sides

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

Grill

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

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

Pizza

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

Dessert

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

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

SUNDAYS WILL INCUR A 10% FOOD SURCHARGE | PUBLIC HOLIDAYS WILL INCUR A 15% FOOD/ BEVERAGE SURCHARGE | VISA & MASTERCARD 1.5% & AMEX 3%

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Sparkling

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

White Wines

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

Red Wines

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

Rose

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

Cocktails

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

Pitchers

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