



MENU

MONDAY - SATURDAY

12PM - 2PM
5.30PM - 9PM

SUNDAY

12PM - 2PM
5.30PM - 8.30PM



FOOD MENU

ENTRÉE

Entrées will come when ready

- GARLIC BREAD (V)\$11**
4 Per Serve
- GARLIC & CHEESE BREAD (V)..... \$15**
4 Per Serve
- SWEET POTATO FRIES (V) \$16**
w/ Sour Cream & Sweet Chili
- WARM OLIVES & HUMMUS (V)..... \$18**
w/ Lavash Bread & Crispy Chickpeas
- SOUTHERN FRIED CHICKEN POPCORN \$19**
w/ Sriracha Mayo
- CRISP FRIED SQUID (I) \$19**
w/ Salt & Pepper Seasoning, Nam Jim & Aioli
- DUCK SPRING ROLLS \$19**
w/ House Ginger, Soy & Garlic Dipping Sauce
- CHILI GARLIC PRAWNS (A).....\$22**
w/ Australian Coastal Prawns, Grilled Sourdough, Chili Oil & Balsamic Glaze

SALADS

- ROAST PUMPKIN & HALOUMI SALAD (V, GF) \$29**
Baby Spinach, Avocado, Tomato, Sesame, Potato Crisps, Pepita Seeds & Avocado Dressing
- MEDITERRANEAN SALAD (V, GF) \$29**
Wild Rocket, Sicilian Olives, Tomato, Roasted Peppers, Hummus, Feta, Pickled Onion, Balsamic Glaze & Crispy Chickpeas
- GRILLED CHICKEN & WARM MUSHROOM SALAD..... \$32**
Leafy Mix, Confit Tomatoes, Fresh Ricotta, Pickled Onion, Sourdough Croutes & Garlic Vinaigrette

ADD ONS

- Chicken +\$10
- Prawns +\$10
- Salmon +\$10



FOOD MENU

PUB CLASSICS

*All served w/ Chips & Salad or Mash & Veg and your choice of sauce
(unless already stated. Excluding Nachos)*

BEEF & BEAN NACHOS (GF) \$24
w/ Corn Chips, Tomato Salsa, Jalapeños, Grilled Cheese,
Topped With Sour Cream & Guacamole

VEGETARIAN NACHOS (GF, V) \$24
w/ Bean & Tomato Vegetable Sauce, Corn Chips, Tomato
Salsa, Jalapeños, Grilled Cheese, Topped With Sour Cream
& Guacamole

SALT & PEPPER SQUID (I)..... \$25
w/ House Tartare & Lemon

ANGUS BEEF SAUSAGES (2)..... \$25
w/ Mashed Potato, Mushy Peas & Braised Onion Gravy

CHICKEN SCHNITZEL \$27
House Herb-Crumbed w/ Your Choice of Sauce

CHICKEN PARMIGIANA \$29
w/ Smoked Ham, Napoli Sauce & Tasty Cheese

STONE & WOOD BEER BATTERED BARRAMUNDI (I)..... \$29
w/ House Tartare & Lemon

NEW ENGLAND LAMB CUTLETS (2)..... \$33
House Panko-Crumbed
Add Cutlet +\$10

SMOKEY BARBECUE PORK RIBS (GF)..... \$49
w/ House Slaw, Chips, Jalapeños & Side of Aioli

BURGERS & WRAPS

All Burgers & Wraps served w/ Chips (Gluten Free Burger Options available)

MUSHROOM & HALOUMI BURGER (V)..... \$29
w/ Roasted Field Mushroom, Fried Haloumi, Lettuce, Tomato,
Avocado & Toasted Milk Bun

BLACK GULLY BEEF BURGER (GFO)..... \$29
w/ 180g Angus Patty, Grilled Bacon, Caramelised Onion, Lettuce,
Tomato, Beetroot, Gherkins, Cheddar Cheese, Burger Sauce &
Toasted Milk Bun

CHICKEN SCHNITZEL BURGER \$29
w/ Bacon, Lettuce, Tomato, Toasted Burger Bun & Aioli

SOUTHERN FRIED CHICKEN WRAP..... \$29
w/ Avocado, House Slaw, Sriracha & Tasty Cheese



FOOD MENU

SIGNATURE

GRILLED TASMANIAN SALMON (GF) (A) \$38
w/ Roasted Pumpkin, Sweet Potato, Broccolini, Asparagus,
Toasted Almonds & Tarragon Cream Sauce

CRISPY PORK BELLY (GF)..... \$45
w/ Pumpkin Purée, Dutch Carrots, Broccolini, Pork Crackle,
Apple Compote & Cider Jus

BRAISED LAMB SHOULDER (GF)..... \$46
w/ Roasted Sweet Potato, Pumpkin, Broccolini, Candied Carrots
& Porcini Mushroom Jus

SOY & GINGER BRAISED BEEF SHORT RIBS (GF)..... \$46
w/ Pumpkin Soy Purée, Dutch Carrots, Broccolini, Sesame
& Sticky Beef Glaze

GRILL

All Steaks served w/ Chips & Salad or Mash & Veg and choice of Sauce

250G BLACK ANGUS RUMP\$33

300G BLACK GULLY SCOTCH FILLET \$49

300G SANCHOKU WAGYU RUMP (MB4-5+).....\$52

500G BLACK GULLY T-BONE (MB2+)..... \$59

250G BLACK GULLY FILET MIGNON\$55
Black Gully Eye Fillet wrapped in Bacon & Topped
w/ Grilled Mushrooms (*Chef Recommends Rare to Medium*)

ADD ONS

..... Garden Salad +\$4
..... Sweet Potato Fries +\$6
..... Char-Grilled Broccolini, Bok Choy & Almonds +\$9
..... Surf & Turf (M) +\$12
w/ Prawns, Squid, ½ Balmain Bug & Garlic Cream Sauce
..... Extra Sauce +\$3

Sauces:

Gravy, Peppercorn, Creamy Mushroom, Creamy Dianne,
Garlic Cream, Hollandaise & GF Gravy

Condiments:

Grain Mustard, Hot English Mustard & American Mustard



FOOD MENU

DESSERT

- VANILLA BEAN CRÈME BRÛLÉE..... \$15**
w/ Almond Biscotti
- STICKY DATE PUDDING..... \$15**
w/ Butterscotch Sauce, Biscuit Crumble, Mixed Berries & Salted Caramel Gelato
- CHOC NUTELLA MOLTEN CAKE (GF) \$15**
w/ Nutella, Chocolate Ganache, Mixed Berries & Chantilly Cream

KIDS

All served w/ Tomato Sauce and choice of Chips & Salad or Mash & Veg

- BATTERED FISH COCKTAILS \$14**
- FRIED CHICKEN WRAP \$14**
- SPINACH & RICOTTA RAVIOLI PASTA \$14**
- 120G FILLET STEAK..... \$14**

ALLERGY MATRIX

- GF - GLUTEN FREE**
- GFO - GLUTEN FREE OPTION AVAILABLE**
- V - VEGETARIAN**
- VO - VEGETARIAN OPTION AVAILABLE**
- VG - VEGAN**
- VGO - VEGAN OPTION AVAILABLE**

AUSTRALIAN SEAFOOD IDENTIFICATION

- I - IMPORTED**
- A - AUSTRALIAN**
- M - MIXED AUSTRALIAN & IMPORTED**

Please advise of any allergies or intolerances.

Whilst we always do our best to accommodate dietary restrictions, please be aware all food is prepared in a kitchen containing nuts, gluten, dairy & soy products

COCKTAILS

POPPY'S GIRL

**GORDON'S GIN,
LEMON,
RUBY RED
GRAPEFRUIT
& RASPBERRY
SYRUP**

\$18.50



MARGARITA

**CASAMIGOS
TEQUILLA,
COINTREAU,
LEMON,
LIME & SUGAR**

\$18.50



BERRY SMASH

**CHAMBORD,
RASPBERRY
VODKA, LIME &
MIXED BERRY
PURÉE**

\$18.50



NAUGHTY TIMES "SEX WITH NATH"

**LYCHEE, MELON
& PASSIONFRUIT
LIQUOR**

\$16.50



ESPRESSO MARTINI

**SMIRNOFF
VODKA,
KAHLUA, SUGAR
& ESPRESSO**

\$18.50



APEROL SPRITZ

**APEROL,
PROSECCO
& ORANGE**

\$16.50



SALTED CARAMEL ESPRESSO MARTINI

**SMIRNOFF
VODKA, KAHLUA,
SALTED CARAMEL
& ESPRESSO**

\$18.50



FROSTY FRUIT

**MANGO VODKA,
APPLE &
PASSIONFRUIT**

\$16.50

