



FOR THE TABLE TO SHARE

Garlic & Herb Bread (4) \$9 (Add Cheese \$1) *V*

Bruschetta (4) \$16.5 *V*

Tomato, grilled capsicum, olives, basil, parmesan, Spanish onion & balsamic glaze on Goomeri Bakery toast

Goomeri Bakery Sourdough w Pork Rillettes \$27 *V*

Warm sourdough w French pork rilette, cornichons and chef's chutney of the day

Woombye Camembert Fondue \$31.5 *V*

200g wheel of Camembert baked with local virgin olive oil & sweet balsamic reduction w Goomeri Bakery sourdough

Barkers Creek Pork Pops (8) \$24 *GF*

Twice cooked crispy pork belly skewers w stewed apple, cinnamon & golden syrup puree

Crumbed Brie \$24.5 *V option available*

w crispy bacon, Goomeri Bakery garlic toast and Chef & Winemaker sweet capsicum onion jam

Hot Chips w house made aioli & Chef & Winemaker tomato jam \$12.5 *GF V*

YOUNGSTERS Under 14 years of age ~ \$12

Fish, Chips & Salad - Chicken Strips, Chips & Salad - Banga, Mash, Peas & Gravy *GF*

MAIN FARE . . .

Warm Grilled Vegetable Salad \$22 *V GF (add a grilled chicken breast \$8 or 300g Rump \$17.5)*

Char grilled zucchini, confit mushrooms, house smoked tomato, roast sweet potato, charred capsicum, mixed leaves, Persian fetta & chef's Caramelised balsamic EVOO dressing

Irish Croquette & Vegetable Stack \$26 *V GFO (add a grilled chicken breast \$8 or 300g Rump \$17.5)*

Charred red peppers, confit mushrooms, hickory smoked tomato, char grilled zucchini, roast kumara, atop a potato & leek croquet w caper, garlic & herb butters, sweet potato crisps and balsamic tar

Seafood Chowder \$27 *GFO*

Prawns, salmon, scallops, barramundi, tuna, calamari and a hint of dill infused in creamy bisque w cheesy garlic bread

Fish'n'Chips \$25.5

Ale battered Flathead fillets w thick cut chips, salad, house made aioli & lemon cheek

Chicken, Brie & Bacon Burger \$26

Grilled breast, brie, bacon, sweet tomato chutney, aioli & lettuce on a Goomeri Bakery roll w thick cut chips

Angus Beef & Bacon Cheeseburger \$26

180g patty, bacon, cheddar, mustard, aioli, BBQ sauce, caramelised onion capsicum jam on Goomeri Bakery roll & chips

Double Angus Beef & Bacon Cheeseburger \$31

2 x 180g patty, 2 x bacon, 2 x cheddar, mustard, aioli, BBQ sauce, caramelised onion capsicum jam on Goomeri Bakery roll & thick cut chips

ALSO SEE OUR GREAT BLACKBOARD SPECIALS

GF = gluten friendly or GFO = GF option available V = vegetarian or option available

15% public holiday surcharge applies



... MAIN FARE

Chicken Breast Schnitzel \$24.5 *Sauces - jus, aioli, peppercorn cream, mushroom cream, or garlic-herb butters*
Breaded chicken breast w thick cut chips, salad & your choice of sauce

Chicken Tipperary Topper (Irish Parma) \$27 *GFO*

Crumbed breast topped & grilled with leek, bacon, creamy white sauce & 3 cheese mix w chips, salad & tomato jam

Fresh Tasmanian Salmon \$38 *GF*

Pan baked and drizzled with caper, garlic, herb butters on a colcannon croquet, seasonal vegetables & lemon cheek

The Sinking Shepherd \$24

Slow cooked lamb, rosemary & red onion pie w Irish mash, peas, a moat of jus topped with mint, rosemary & onion jam

Bangers'n'Mash \$26.5 *GF*

Thick pork, bacon & apple sausages, local bacon, smoked tomato, capsicum onion jam, Irish mash, peas and rich beef jus.

Barkers Creek Pork Roulade \$35 *GF*

Twice cooked double smoked bacon wrapped pork loin w colcannon mash, seasonal vegetables, rich jus and stewed apple, cinnamon sultana chutney

Slow Braised Lamb Shanks \$39

Duo of slow braised lamb shanks w buttery colcannon mash, peas, rich pan reduction and sweet onion & capsicum jam

Confit Duck Legs \$42 *GF*

Duo of crispy skinned duck legs w rich forest berry jus, pink potato & buttered leek mash and seasonal vegetables

FROM THE GRILL

Our steaks are served with thick cut chips & salad or colcannon mash & seasonal veg

Rump Steak 300g - \$34 *GF*

Rump Steak 600g - \$48 *GF*

Rib Fillet Steak 350g - \$48 *GF*

Sauces \$2.00 -

mushroom cream GF - peppercorn cream GF - rich beef jus GF - garlic & herb butters GF - aioli GF

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DESSERTS

See our famous dessert cabinet at the left end of the bar *GF options*

Barista made Vincenza coffee

Some dishes can be prepared gluten-free, however, we cannot guarantee no traces of gluten. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, sesame and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

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