

## Snacks and shares

<b>Garlic Bread (V)</b>	<b>6</b>	7
Garlic herb butter on turkish		
	<i>Add cheese</i>	
	<b>3</b>	4
<b>Chips (V)</b>	<b>8</b>	9
Bowl of chips with sea salt & garlic infused aioli		
<b>Crispy Wedges (V)</b>	<b>10</b>	12
Sour cream and sweet chilli sauce		
<b>Mushroom Arancini (V)</b>	<b>13</b>	14
Harissa aioli, parmesan and burnt lemon flakes		
<b>Sticky BBQ Chicken Wings</b>	<b>16</b>	17
Spicy rubbed chicken wings tossed in spicy bbq sauce		
<b>Salt and Pepper Squid (DF)</b>	<b>16</b>	18
Panko crumbed squid, scallions, chilli, lemon and black garlic aioli		
<b>Nachos (GF, V)</b>	<b>16</b>	18
slow cooked beef OR trio beans, corn chips, cheese, jalapeno, guacamole, tomato salsa and sour cream		

## Burgers Served with fries

<b>Cheeseburger</b>	<b>16</b>	18
Wagyu beef patty, cheese, lettuce, tomato, caramelised onion and tomato ketchup		
<b>Field Mushroom Burger (v)</b>	<b>17</b>	19
Herb roasted field mushroom, bell pepper, wild rocket fetta and togarashi hummus		
<b>The Lodge</b>	<b>18</b>	20
Wagyu beef patty, bacon, cheese, lettuce, tomato, onion, aioli & chefs secret bbq sauce		
<b>Buttermilk Fried Chicken</b>	<b>18</b>	20
Overnight buttermilk-soaked chicken breast & spicy battered, lettuce, guacamole, chipotle aioli		

## Bowls

Add: grilled chicken / half avocado	<b>5</b>	6
<b>Summer Crunch salad (VGN, GF, DF)</b>	<b>16</b>	18
Mixed cress, julienne carrot, heirloom tomato, toasted sugar snaps, orange segments, crispy quinoa, roasted almond and pomegranate in citrus vinaigrette in herb dressing		
<b>Buritto Bowl (V)</b>	<b>17</b>	19
Crisp Lettuce, spicy mixed beans, char corn, brown rice, cherry tomato, double cream and guacamole		

## Lodge classics

<b>Chicken Schnitzel</b>	<b>20</b>	22
Panko crumbed chicken breast, chips, garden salad & choice of sauce		
<b>Chicken Parmigiana</b>	<b>22</b>	24
Panko crumbed chicken breast, double smoked ham, chef's napolitana sauce, beer battered chips & garden salad		
<b>French Parmigiana</b>	<b>23</b>	25
Panko crumbed chicken breast, bacon, avocado, Camembert cheese, bernaise sauce with beer battered Chips and garden salad		
<b>Fish and Chips</b>	<b>20</b>	22
Beer battered barramundi fillet, chips, garden salad, lemon & home-made tartare sauce		
<b>Gourmet Beef Bangers (GF)</b>	<b>18</b>	20
Two thick sausages, creamy mash, onion, green peas and chef's gravy		
<b>Grain Fed Rump 250g</b>	<b>23</b>	25
Black angus mb 2+, msa, 120 days, nsw, beer-battered chips, garden salad and choice of sauce		
<b>**UPGRADE**</b>		
<b>Mash and veg</b>	<b>3</b>	4
<b>Surf and Turf (GF)</b>	<b>8</b>	9
Garlic prawns with creamy pepper sauce		

Our menu is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst we strive to accommodate dietary requirements, we cannot guarantee all meals will be allergen free. For dietaries or allergies please, inform a waiter when ordering.

V = Vegetarian GF = Gluten Free DF = Dairy Free VGN = Vegan

## Chef's Specials

<b>Chef's Favourite Chicken Curry</b>	<b>16</b>	<b>18</b>
Chef's special curry with jasmine rice, papadum and raita		
<b>Vegetarian Lasagne (V)</b>	<b>17</b>	<b>19</b>
Homemade lasagne with eggplant, mushroom, and zucchini and garden salad		
<b>Prawn &amp; Chorizo Linguine (DF)</b>	<b>18</b>	<b>20</b>
Garlic prawns, chorizo, cherry tomato, rocket, confit chilli and rich tomato sauce		
<b>Lamb Shank (GF)</b>	<b>18</b>	<b>20</b>
One lamb shank, 12 hours slow braised lamb, silky mash, seasonal veg and gravy		
<b>Pie of the Day (enquire)</b>	<b>18</b>	<b>20</b>
Chef's special potpie, green peas and velvety mashed potatoes or chips		
<b>Irish Stew</b>	<b>20</b>	<b>22</b>
Traditional slow-cooked beef stew served with light-toasted bread and cultured butter		
<b>Mushroom and Spinach Risotto (V)</b>	<b>23</b>	<b>25</b>
Wild mix mushrooms, spinach, cherry tomato, scallion, arborio rice and padano		
<b>Tasmanian Salmon Fillet 200gm (GF, DF)</b>	<b>28</b>	<b>30</b>
Crispy-skinned salmon fillet, okra ratatouille, char lemon and burnt lemon flakes		
<b>Flame Grilled Barramundi Fillet 200gm (GF, DF)</b>	<b>30</b>	<b>32</b>
Grilled barramundi fillet, mushroom risotto, butter blanc, char lemon and home sweet potato chips		
<b>Slow-Cooked BBQ Pork Ribs</b>	<b>29</b>	<b>32</b>
.500g spice-rubbed 8 hr slow braised ribs, flame grilled with house bbq sauce, chips and apple cabbage slaw		

## Sides

<b>Garden salad / mash potato / steamed veg</b>	<b>5</b>	<b>6</b>
---	----------	----------

## Sauces (GF)

<b>Gravy / Mushroom / Peppercorn / Black Garlic Aioli / Diane / BBQ / Veal Jus</b>	<b>2</b>	<b>3</b>
--	----------	----------

## Sweets

<b>Churros</b>	<b>12</b>	<b>14</b>
Homemade churros with cinnamon sugar and belgian milk chocolate		
<b>Sticky Date Pudding</b>	<b>12</b>	<b>14</b>
With ice cream and butterscotch		

## LITTLE ONES

10 Years and under, includes ice cream and topping

<b>Cheese Burger with chips</b>	<b>10</b>	<b>12</b>
<b>Fish and Chips with tomato sauce</b>	<b>10</b>	<b>12</b>
<b>Napoli Linguine with cheese (v)</b>	<b>10</b>	<b>12</b>
<b>Kids Schnitzel and chips</b>	<b>10</b>	<b>12</b>

