

# GUNYAH

H O T E L

MENU

## BREADS

- GARLIC BREAD** ■ 9  
Toasted panini bread with confit garlic butter
- GARLIC & CHEESE BREAD** ■ 10  
Toasted panini bread with confit garlic butter and melted cheese
- BRUSCHETTA** ■ 15  
Sourdough topped with a cherry tomato salsa, shaved parmesan and balsamic reduction

## SMALL PLATES

- SYDNEY ROCK OYSTERS** ● ½ Dozen 19  
Served natural with rosemary sauce and a lemon wedge Dozen 35
- OYSTERS KILPATRICK** ● ½ Dozen 23  
Smoked bacon and house made Kilpatrick sauce Dozen 39
- PRAWNS & CALAMARI** ● 16  
Lightly dusted with salt and pepper seasoning, golden fried and served with a spicy aioli
- SMOKED SALMON & CRISPY WONTON** ● 18  
Topped with Spanish onions and capers finished with a pistachio and dill pesto
- CRAB & RICOTTA RAVIOLI** 20  
Handmade fresh pasta stuffed with crab and ricotta served in a lemon sage butter
- SEARED HERVEY BAY SCALLOPS (6)** ● 22  
Fresh seared hervey bay scallops served on a bed of pea and lettuce sauce
- ARANCINI (5)** ■ 16  
Mushroom, bacon, herb and mozzarella arancini served with house made tomato relish
- BUFFALO WINGS** ½ Dozen 15  
Hot or mild served with blue cheese dipping sauce Dozen 25
- CARAMELISED ONION TARTLET** ■ 15  
With roast beetroot relish, caramelised onions and goats cheese

## SALADS

- CHUNKY GREEK SALAD** ■ ● ▼ 18  
Tomato, cucumber, olives, Spanish onion and feta tossed with fresh mesclun and olive oil
- ROAST PUMPKIN & SPINACH SALAD** ■ ● ▼ 18  
With feta, pear, avocado, praline and a honey mustard dressing
- ROASTED SPICED CAULIFLOWER SALAD** ■ ● ▲ 18  
With puffed quinoa, mixed herbs, baby spinach and beetroot hummus
- ADD CHICKEN** 4  
**ADD SMOKED SALMON** 6

## BURGERS

ALL SERVED WITH CHIPS

- GUNYAH PHILLY CHEESE STEAK** ▼ 20  
Marinated sirloin steak with sauteed capsicum and onion topped with lashings of provolone cheese served with house pickles
- BOURBON BBQ PULLED PORK** ▼ 20  
Slow braised bourbon bbq pork with an apple and red cabbage slaw
- PLOUGHMANS BEEF BURGER** ▼ 20  
Housemade beef patty with a blend of gherkins, pickled onions and smoked cheese topped with bacon, cheese, lettuce and our house tomato relish
- SOUTHERN FRIED CHICKEN BURGER** 20  
Buttermilk fried chicken breast with house made buffalo sauce and aioli topped with a pineapple fritter
- VEGGIE BURGER** ■ ▲ ▼ 19  
House made falafel patty with salad on sourdough topped with spicy tomato relish
- ADD BACON** 2  
**ADD PATTY** 5  
**GLUTEN FREE BUN** 3.5

## GRILL

ALL SERVED WITH YOUR CHOICE OF ANY 2 SIDES MASH, VEG, CHIPS, SALAD OR SMASHED CHATS AND YOUR CHOICE OF SAUCE

- SIRLOIN 250G** ▼ 28  
Riverina grass fed
- SCOTCH FILLET 300G** ▼ 38  
Riverina grain fed
- RIBEYE 400G** ▼ 44  
Riverina grass fed
- LAMB RUMP 250G** ▼ 30  
New England grass fed

## SAUCES

ALL ● | ALL 2.5

- GRAVY
- MINTED JUS
- PEPPER
- DIANNE
- MUSHROOM
- CREAMY GARLIC
- AIOLI

## MAINS

- LAMB PASTA BAKE** 26  
Slow braised lamb shoulder with a rich tomato, rosemary and garlic sauce topped with cheese
- CHILLI PRAWN & CHORIZO LINGUINI** 28  
Tossed with sambal, mixed herbs, cherry tomatoes and a lemon butter sauce
- VEAL SCALOPINI** ● 29  
With a creamy sage and parmesan sauce served with crispy chat potatoes and broccolini
- CHICKEN SUPREME** ▾ 28  
Supreme of chicken wrapped in bacon served with a creamy nap sauce and your choice of any 2 mash, veg, chips, salad or crispy chats
- EGGPLANT PARMIGIANA** ■ ▾ 19  
Panko crumbed eggplant topped with mozzarella cheese and napolitana sauce served with your choice of any 2 mash, veg, chips, salad or crispy chats
- SWAP TO VEGAN CHEESE** 2
- CHICKEN SCHNITZEL 250G** 21  
Crumbed in house fresh chicken breast served with your choice of any 2 mash, veg, chips, salad or crispy chats and choice of sauce
- VEGAN MALAYSIAN LAKSA** ■ ● ▲ 22  
A blend of stir fried vegetables and rice noodles served with a house made spicy coconut sauce

## SEAFOOD

- BEER BATTERED FISH OF THE DAY** 24  
House made beer battered market fish served with chips, salad and tartare sauce
- TUNA NIÇOISE** ● 32  
Seared tuna fillet with niçoise salad of green beans, chats, cherry tomatoes, olives, egg and anchovies
- OVEN BAKED SALMON FILLET** 32  
Fresh salmon fillet with a herb crust, on a bed of roasted root vegetables and a pistachio and dill pesto
- BUTTER CREAM BALMAIN BUGS** 35  
Cooked in a vanilla and leek butter sauce on a puff pastry base served with garden salad
- SEAFOOD BOUILLABaisse** 36  
A blend of white fish, lobster tail, crab, prawn and squid in a shellfish and fennel broth served with crusty sourdough
- SEAFOOD SHARE PLATE FOR TWO** 85  
Battered market fish, smoked salmon wonton, salt and pepper fried prawns and calamari, tuna niçoise and fresh oysters served with chef made sauces, salad and chips
- MAKE YOUR OYSTERS KILPATRICK** 2

## TOPPERS

- PARMIGIANA** 5  
Napolitana sauce, ham and cheese
- GARLIC PRAWNS** 10  
Grilled prawns with creamy garlic sauce
- GUNYAH** 5  
Cheesy cream sauce topped with bacon and shallots

## SIDES

- CREAMY GARLIC MASH** ■ ● 8
- STEAMED VEGETABLES** ■ ● ▾ 8
- CHIPS** ■ 9  
With aioli
- SWEET POTATO CHIPS** ■ 11  
With aioli
- CRISPY SMASHED CHATS** ■ 8  
With rosemary salt and sour cream
- GARDEN SALAD** ■ ● ▾ 8

## KIDS

**ALL KIDS MEALS COME WITH A SERVE OF ICE CREAM FOR DESSERT**

- CHICKEN NUGGETS & CHIPS** 11  
With tomato sauce
- FISH & CHIPS** 11
- SAUSAGE & MASH** 11
- LINGUINI & MEATBALLS** 11

## DESSERTS

- VANILLA CRÈME BRULEE** ■ ● 14  
With cointreau berries
- CHOCOLATE FUDGE BROWNIE SUNDAE** ■ ● 14  
Warmed crumbled brownies topped with vanilla ice cream, whipped cream and warm chocolate sauce
- EATON MESS** ■ ● 14  
Smashed meringue with passionfruit and liqueur soaked fruit and whipped cream

- Vegetarian  
● Gluten Free ▲ Vegan  
▾ Gluten Free Option ▽ Vegan Optional



**HAVE YOU HAD A GREAT TIME?  
LEAVE US A REVIEW!**