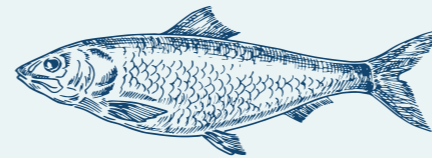


BREADS

- GARLIC BREAD** ■ \$10
Toasted panini bread with confit garlic butter
- GARLIC & CHEESE BREAD** ■ \$12
Toasted panini bread with confit garlic butter and melted cheese
- BRUSCHETTA** ■ \$17
Sourdough topped with a cherry tomato salsa, shaved parmesan and balsamic reduction

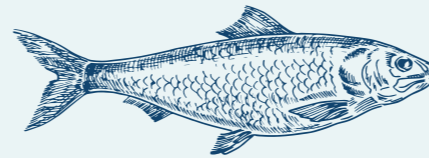
SMALL PLATES

- SYDNEY ROCK OYSTERS** ● \$6 ea
Natural with red wine vinaigrette and lemon
Kilpatrick \$7 ea
- JAPANESE SCALLOPS** ▾ \$24
Served with herb and chilli butter, pea puree, topped with pangritata
- FRUTTI DI MARE** ● \$22
Crab and apple in a light curry mayonnaise, with watermelon pebbles and pappadums
- ARANCINI** ■ \$16
Curried pumpkin and apple arancini served with herbed aioli
- WINGS (10 PCS)** \$26
Southern fried wings with your choice of buffalo (hot or mild) or maple glaze served with blue cheese sauce
- PRAWNS & CALAMARI** ● \$20
Dusted with house made chilli salt, served with pesto aioli
- TUNA TATAKI** \$22
Served on lavosh crackers with rocket, dill and pine nut salad and chilli oil



GUNYAH

H O T E L



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■ Vegetarian ● Gluten Free ▲ Vegan
▾ Gluten Free Option ▼ Vegan Optional

ALLERGENS

Food sold from this premises may contain allergens or traces of allergens including fish, shellfish, nuts, tree nuts, sesame seeds, lupins, eggs, milk, soy, wheat, gluten and sulphides. If you have any questions please talk to staff.

SALADS

- CHUNKY GREEK SALAD** ■ ● ▾ \$20
Tomato, cucumber, olives, Spanish onion and feta, tossed with fresh mesclun and olive oil
- ROAST PUMPKIN & SPINACH SALAD** ■ ● ▾ \$20
With feta, pear, avocado, praline and a honey mustard dressing
- SPICY NOODLE SALAD** ■ ▲ \$20
With soba noddles, crispy asian vegetables and peanut soy dressing
- ADD CHICKEN** \$6
- ADD PRAWNS** \$8

BURGERS

ALL SERVED WITH CHIPS

- CHICKEN CAESAR BURGER** \$22
Chicken schnitzel, baby cos, bacon, parmesan cheese and caesar dressing
- VEGAN BURGER** ■ ● ▾ \$26
Buds vegan burger, lettuce, tomato, vegan cheese and house relish, served on a gluten free bun
- DOUBLE BEEF SMASH BURGER** ▾ \$24
Lettuce, tomato, pickles, cheese and bacon with house burger sauce
- SOFTSHELL CRAB BURGER** ▾ \$26
Whole softshell crab, wasabi mayo and asian slaw
- ADD CHEESE** \$4
- ADD BACON** \$4
- ADD PICKLE** \$2
- ADD BEEF PATTY** \$6

GRILL

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

| | |
|----------------|------|
| RUMP 300G ▾ | \$33 |
| SCOTCH 300G ▾ | \$42 |
| RIB EYE 400G ▾ | \$50 |

SAUCES \$3

| |
|-----------------|
| GRAVY ● |
| PEPPER ● |
| DIANNE ● |
| MUSHROOM ● |
| CREAMY GARLIC ● |
| AIOLI ● |
| BURGER SAUCE ● |

SIDES

| | |
|--------------------------|------|
| CREAMY GARLIC MASH ■ ● | \$9 |
| STEAMED VEGETABLES ■ ● | \$9 |
| CHIPS ■ ▾ | \$10 |
| CRISPY SMASHED CHATS ■ ▾ | \$9 |
| GARDEN SALAD ■ ● ▲ | \$9 |

MAINS

| | |
|---|------|
| GUNYAH BEEF CHEEK PIE | \$33 |
| Slow jus braised beef cheek, wrapped in puff pastry, served with garlic mash, mushy peas and gravy | |
| CHILLI PRAWN & CHORIZO LINGUINI | \$30 |
| Tossed with sambal, mixed herbs, cherry tomatoes and a lemon butter sauce | |
| CHICKEN FLORENTINE LASAGNE | \$28 |
| Sundried tomato, spinach and ricotta, served with salad | |
| EGGPLANT PARMIGIANA ■ ▾ | \$22 |
| Panko crumbed eggplant topped with mozzarella cheese and napolitana sauce, served with your choice of any 2 sides | |
| CHICKEN SCHNITZEL | \$25 |
| Crumbed in house fresh chicken breast served with your choice of any 2 sides and a sauce | |

TOPPERS

| | |
|---|------|
| PARMIGIANA ● | \$6 |
| Napolitana Sauce, ham and cheese | |
| GARLIC PRAWNS ● | \$11 |
| Grilled prawns in creamy garlic sauce | |
| GUNYAH ● | \$7 |
| Creamy cheese sauce with bacon and shallots | |

KIDS

| | |
|------------------------------------|-------|
| CHICKEN NUGGETS & CHIPS | \$12 |
| FISH & CHIPS | \$12 |
| LINGUINI & MEATBALLS | \$12 |
| KIDS ICE CREAM CUP | \$4.5 |

SEAFOOD

| | |
|---|------|
| BEER BATTERED BARRAMUNDI | \$28 |
| House made beer battered market fish served with chips, salad and tartare sauce | |
| KINGFISH CEVICHE ▾ | \$36 |
| Coconut cream and citrus marinated kingfish with vegetable crudites and crispy tortilla chips | |
| TUNA NIÇOISE ● | \$34 |
| Seared tuna fillet with niçoise salad of green beans, chats, cherry tomatoes, olives, egg and anchovies | |
| CRISPY SKIN BARRAMUNDI ▾ | \$29 |
| Smashed chats, beetroot puree, chilli, fennel and caramelised onion | |
| POT OF MUSSELS ▾ | \$32 |
| In butter and white wine sauce with chilli, garlic and onion, served with sourdough | |
| CREAMY GARLIC PRAWNS ● | \$30 |
| Served with rice | |
| SEAFOOD TASTING PLATE | \$70 |
| A tasting size portion of tuna tataki, frutti di mare, fried prawns and calamari, japanese scallops and kingfish cerviche | |

DESSERTS

| | |
|--|------|
| VANILLA CRÈME BRULEE ■ ● | \$14 |
| With cointreau berries | |
| CHOCOLATE FUDGE BROWNIE SUNDAE ■ ● | \$19 |
| Warmed crumbled brownies topped with vanilla ice cream, whipped cream and warm chocolate sauce | |
| RED WINE POACHED PEAR ■ ● ▾ | \$14 |
| Poached pear with raspberry sorbet and vanilla crumble | |