

MENU



ENTRÉE OR TO SHARE

Garlic Bread 10.0 or Garlic Cheese Bread 12.0

Chef' Soup of the Day with crusty bread - Please ask staff for details 15.0 gfa

Duck Spring Rolls (3) with dipping sauce 18.0

Chick Pea Hummus with warmed Flat Bread & Olive Oil 14.0

Japanese Togarashi spiced Calamari with a leafy green & Fennel Salad Entrée 18.0 Main - 28.0 gf lf

Chicken Skewers (3) Chargrilled with a Satay sauce 18.0 gf

Egg Masala Curry Puffs (2) with dipping sauce 16.0

MAINS

Roasted Cauliflower Steaks with Pumpkin puree, Broccolini & Cashew cream 27.0 gf, v

Vegetarian Eggplant Parmagiana, Napoli and Cheese with Fries & Salad 26.0 v, vea

Japanese Togarashi spiced Calamari with a Roquette & Fennel salad and Fries 27.0 gf

Chargrilled 300gm. Porterhouse - 105 Day Grain Fed Black Angus served with your choice of Potatoes Gratin & sautéed Vegetables or Salad & Fries and your choice of sauce 42.0 gf

Chargrilled Kangaroo Fillet (med/rare) with Pumpkin puree, Broccolini & a creamy Pepper sauce 42.0 gf

Fish of the Day - Please ask staff for details Market Price

Pie of the Day with Fries & Garden Salad - Please ask staff for details 28.0

Parmagiana Panko crumbed Chicken Breast with Ham, Napoli & Cheese with Fries & Salad 29.0

Panko crumbed Chicken Breast Schnitzel with Fries & Salad and your choice of sauce 27.0

Black Spur Wagyu Beef Burger with caramelized Onion, Cheese, Tomato, Lettuce & house burger sauce & Fries 26.0

SIDES — 10.0

Sautéed Seasonal Vegetables gf v lf

Garden Salad gf v lf

Bowl of Chips with Aioli v

Potatoes Gratin v

SAUCES -

Red Wine Jus, Gravy, Pepper, Mushroom, Garlic Butter, Dijon Mustard, Seeded Grain Mustard, Hot English Mustard, Aioli and Tomato Ketchup Extra Sauces 3.0

DESSERT

Molten Chocolate Brownie served with Vanilla Bean Ice Cream & fresh Berries 16.0 v

Passionfruit Pannacotta with double Cream 15.0 gf v

Baked New York Cheesecake with a double cream & fresh berries 16.0 v

French Apple Tatin with Vanilla Bean Ice cream 15.0 v

Trio of Sorbets 15.0 gf, ve v lf

Affogato Vanilla Bean Ice cream with a shot of Espresso Coffee and your choice of Frangelico, Baileys or Tia Maria 20.0 gf

Important Notice Regarding Food Allergies

While Black Spur Inn will take all reasonable care and endeavour to accommodate requests for altered or special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients. Please note that if paying with a debit/credit card a 1.65 % service fee will be added at settlement.

Also on public holidays, a surcharge of 15% will be added at settlement.

V-VEGETARIAN, VA-VEGETARIAN ADAPTABLE, VE-VEGAN, VEA-VEGAN ADAPTABLE, GF-GLUTEN FREE, GFA-GLUTEN FREE ADAPTABLE, LF-LACTOSE FREE, LFA-LACTOSE FREE ADAPTABLE