

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 16.0 gfa
Duck Spring Rolls (3) with a Hoi Sin 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 gf lf
Chicken Skewers (3) Chargrilled with a Satay sauce 18.0 gf
Egg Masala Curry Puffs (2) with a Tomato dipping sauce 16.0

MAINS

- Roasted Cauliflower Steak with Pumpkin puree, Broccolini & Hummus 30.0 gfa, vea
Vegetarian Eggplant Parmagiana, Napoli and Cheese with Fries & Salad 30.0 v, vea
Japanese Togarashi spiced Calamari with a leafy green & Fennel salad and Fries 28.0 gf lf
Chargrilled 300gm. Porterhouse - 105 Day Grain Fed Black Angus served with your choice of Scalloped Potatoes & sautéed Vegetables or Salad & Fries and your choice of sauce 42.0 gf
Chargrilled Lamb Loin Chops with Garlic & Rosemary Gravy served with creamy Potato mash, Peas with caramelised onion, & maple glazed Carrots 40.0 gf
Honey Soy & Ginger Glazed Pork Ribs served with Coleslaw & Fries 40.0 gf
Fish of the Day - Please ask staff for details Market Price gf
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 30.0
Schnitzel Panko crumbed Chicken Breast with Fries & Salad and your choice of sauce 28.0
Black Spur Wagyu Beef Burger with caramelized Onion, Cheese, Tomato, Lettuce & house burger sauce & Fries 28.0
Tandoori Chicken served with Basmati rice, salad & Naan bread 32.0 gfa

SIDES — 10.0

- Sautéed Seasonal Vegetables gf v lf
Garden Salad gf ve lf
Bowl of Chips with Aioli
Scalloped Potatoes

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
Ricotta Doughnuts with Chocolate Ganache & Vanilla Bean Icecream 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