



SOMETHING LIGHT

- Garlic Bread \$10 with Cheese \$12**
Bowl of Fries with your choice of sauce \$12(gf)
Bowl of Wedges with sour cream & sweet chilli sauce \$15 (gf)
Chick Pea Hummus with warmed Flat Bread & Olive Oil \$14.0 (v)
Chicken Skewers (3) chargrilled with Satay sauce \$18 (gf)
Duck Spring Rolls (3) with HoiSin sauce \$18
Pumpkin & Goats Cheese Arancini with tomato & Chilli sauce \$16 v
Truffle Porcini Mushroom Arancini with house sauce \$16 v,df
Chilli & Mango Prawns with Aioli \$16

MAIN FARE

- Black Angus Aged Porterhouse (300gm), with fries, salad & choice of sauce \$43 (gf) Veg & Fries \$2.5 extra**
Parmagiana Chicken Breast Panko Crumbed, ham, Napoli & cheese with fries & salad \$32 Veg & Fries \$2.5 extra
Schnitzel Chicken Breast Panko Crumbed with fries, salad & choice of sauce \$30 Veg & Fries \$2.5 extra
Roasted Cauliflower Steak with Pumpkin puree, Broccoli & Hummus \$30 gf,ve
Vegetarian Eggplant Parmagiana, Napoli & Cheese with fries & Salad \$30 Veg & Fries \$2.5 extra gf,v,vea
Beer Battered Fish'n'Chips with salad, lemon and tartare \$30 (grilled optional - gf) Veg & Fries \$2.5 extra
Japanese Togarashi spiced Calamari, with a green salad & Fries (gf) \$30 Veg & Fries \$2.5 extra
Black Spur 180gm Wagyu Beef Burger with caramelized onion, Cheddar cheese, tomato, lettuce, house burger sauce & fries \$28
Add Egg \$3 or Bacon \$3
Smoked Brisket Sandwich with caramelized onion, coleslaw with a housemade BBQ sauce on Turkish bread & Fries \$30
Chicken Schnitzel Burger with Coleslaw, Tomato and Fries \$26
Pie of the Day (see server for details), with fries & salad \$28 Veg & Fries \$2.5 extra

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.

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

Please note that if paying with an EFT transaction a 1.65 % service fee will be added at settlement.
Also on public holidays, a surcharge of 15% will be added at settlement.

SAUCES

Sauces and Condiments

Red Wine Jus, Gravy, Pepper, Mushroom, Garlic Butter, Aioli, Sour Cream, Sweet Chili, Dijon mustard, Seeded mustard, Hot English mustard, Tomato Sauce (gf) **\$3 each**

DESSERT

- Molten Chocolate Brownie with vanilla bean Ice-cream & fresh berries \$18**
Passionfruit Pannacotta with a passionfruit cream \$14 (gf)
Ricotta Doughnuts with Chocolate Ganache & Vanilla Bean Icecream \$16
French Apple Tatin with Vanilla Bean Icecream \$17
Trio of Sorbets \$15 (ve, gf)

KIDS MENU

(Under 12 years)

- Chips with gravy or tomato sauce \$6.5**
Battered Fish & chips \$14 (grilled available) (gfa)
Chicken Popcorn Nuggets & chips \$14
Chicken Parmagiana & chips \$15
Grilled Chicken Tenderloins & Chips \$14 (gf)
Pasta Bolognese \$14 (gfa)
Pasta Napoli \$12 (gfa)
Extra Vegetables or Salad \$3

Ice Cream Bowl - with choice of Chocolate, Caramel, Strawberry, Banana topping and/or sprinkles \$6

Chef's Note : We cook our steaks to the following guidelines:

Bleu - Very red and cold, Rare - cold red centre, soft, Medium Rare - warm red centre, firmer, Medium - pink and firm, Medium Well - small amount of pink in centre, Well Done - grey/brown throughout, firm.) Please allow at least 40 minutes for a Well Done Steak