

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 HoiSin 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

Chilli & Mango Prawns served with aioli 18.0

Truffle Porcini Mushroom Arancini with house sauce \$16 v,df

Pumpkin & Goats Cheese Arancini with tomato & Chilli sauce \$16 v

MAINS

Roasted Cauliflower Steak with Pumpkin puree, Broccolini & Hummus 30.0 gfa, vea

Vegetarian Eggplant Parmagiana, Napoli and Cheese with Fries & Salad 28.0 Veg & Fries 2.5 extra v, vea

Japanese Togarashi spiced Calamari with a leafy green & Fennel salad & Fries 30.0 Veg & Fries 2.5 extra gf, lf

Chargrilled 300gm. Porterhouse - 105 Day Grain Fed Black Angus served with a Garden Salad & Fries and your choice of sauce 43.0 gf or Scalloped Potatoes & sautéed Vegetables 3.0 extra

Chargrilled Lamb Loin Chops with Garlic & Rosemary Gravy served with creamy Potato mash, Peas with caramelised onion, & maple glazed Carrots 45.0 gf

Honey Soy & Ginger Glazed Pork Ribs served with Coleslaw & Fries 42.0 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

Chef's Curry of the Day - Please ask staff for details Market Price gf

Parmagiana Panko crumbed Chicken Breast with Ham, Napoli & Cheese with Fries & Salad 32.0 Veg & Fries 2.5 extra

Schnitzel Panko crumbed Chicken Breast with Fries & Salad and your choice of sauce 30.0 Veg & Fries 2.5 extra

Black Spur Wagyu Beef Burger with caramelized Onion, Cheese, Tomato, Lettuce & house burger sauce & Fries 28.0 Add Egg \$3 and/or Bacon \$3

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 — 3.0 (ALL SAUCES ARE GF)

Red Wine Jus, Gravy, Pepper, Mushroom, Garlic Butter, Dijon Mustard, Seeded Grain Mustard, Hot English Mustard, Aioli, Tomato Ketchup, Sour Cream

DESSERT

Molten Chocolate Brownie served with Vanilla Bean Ice Cream & fresh Berries 18.0 v

Passionfruit PannaCotta with double Cream 15.0 gf v

Ricotta Donuts with Chocolate Ganache & Vanilla Bean Icecream 16.0 v

French Apple Tatin with Vanilla Bean Ice cream 17.0 v

Trio of Sorbets 15.0 gf, ve v lf

Affogato Vanilla 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