



SNACKS

Warm marinated Mt Buffalo Olives GF+V	6
Wood roasted spiced nuts GF+V	6
Highly addictive house made jerky GF	8
Fries with BBQ sauce + mayo GF	10

SMALL BITES—great to share

Crispy Chicken Wings, smoked chipotle glaze, comeback sauce	14
Frying Pan Inn Salt + Pepper Squid, snow peas and broccolini, ginger + mirin soy dipper	16
Pan-fried Squeaky Haloumi Cheese with pickled grapes, mint, cucumber and Vinno Cotto plus bread to mop it all up	16

COOL KIDS*

Mac N Cheese	15
Charcoal Grilled chicken	15
Cheesy Beef Burger	15

*All served with salad or veggies, chips and juice **plus** a Gundwring ice-cream dessert.

SALADS

Blackened Broccolini + Roasted Pumpkin Grain Salad, Meredith goats curd, pomegranate, mint and coriander GF+V	23
Flaked Rainbow Trout Potato Salad, lemon, parsley and capers GF+DF	25

BIG BITES

BBQ Free Range Chicken Satay with Asian slaw and coconut rice DF+GF	28
Twice cooked Duck Maryland confit, honey and rosemary glazed, grilled radicchio and beetroot GF+DF	28
Gav's Best Scotch Fillet Steak cooked on the barbie, smoked butter, roasted pumpkin and onion rings	32

SIDES

Fancy leaves and goats cheese salad GF	12
Pesto green beans GF	12
Pimped potato Salad GF	12

PLEASE ORDER FOOD & BEVERAGE AT THE BAR
FULL VEGAN MENU AVAILABLE

BURGERS*

All from our wood fired grill

Charcoal Grilled Lamb Burger, red pepper relish and tzatziki	23
Charcoal Grilled Free Range Chicken thigh, smokey bacon, guacamole, pickled onions, tomato and lettuce	23
Charcoal Grilled Miso Eggplant, spicy Kimchi and smokey baba ganoush DF+V	23

*All served with fries

All credit cards incur a 1.5% surcharge. Whilst all reasonable efforts are taken to accommodate guest dietary requirements, we cannot guarantee that our food will be allergy free.

GF – Gluten Free V – Vegetarian DF – Dairy Free