



Graze

- JFC Jiselle's Fried Chicken gf** 14
chipotle + lemon myrtle aioli
- Crispy Zucchini Flowers V** 18
Bilson's ginger beer batter, grapefruit aioli
- Timmy's Taco gf** 16
crispy lengua, pickles, avo, habanero
- Smoked Trout Taco gf** 18
Warrigal greens, finger lime

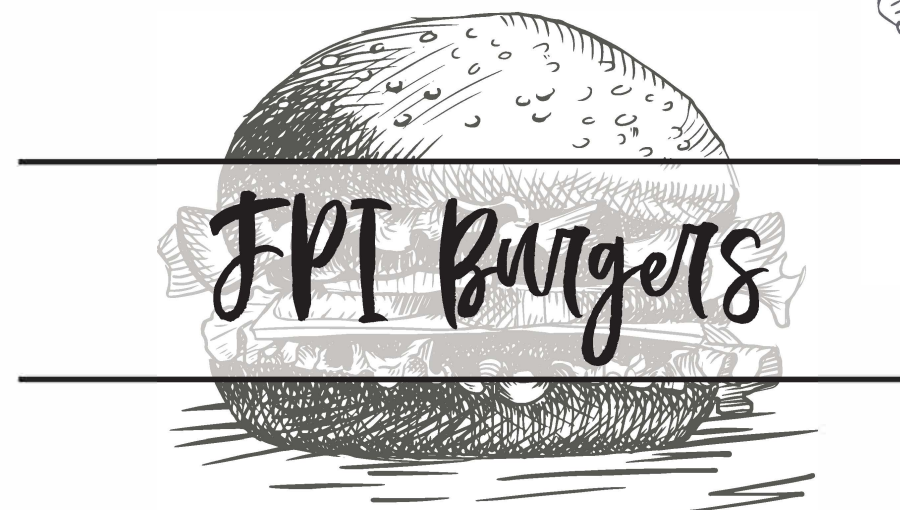
Sweets

- Wood roasted pineapple gf, vg** 12
creamy coconut
- Indulgent Brownie** 12
Gundowring ice cream

Grill

All items served with red cabbage slaw

- Whole or ½ Chicken gf** 32/18
kaffir lime, ginger, turmeric, coconut, chili
- Pan Parmy** 28
classic chicken parmy
- Pork Ribs gf** 28
frying pan house BBQ sauce
- Lamb Shoulder (200g) gf** 18
smoked Australian apple mint vinaigrette
- Pork & Kangaroo Chorizo Link gf** 18
kangaroo, chorizo, locally foraged herbs + spices



- The Big Fella** 28
house made pattie, house bbq, caramelised onion, beetroot + bush chips
- Mt Feathertop v** 28
bbq eggplant, smoky baba ganoush, pineapple salsa, crispy cos + bush chips

All sauces house made, all produce ethically sourced
gf = gluten free, vg = vegan. Our kitchen contains nuts, gluten and dairy.
Please inform our staff of any allergies and we will take extra care.

** All meals orders have an automatic \$1 donation to Betty's Place Albury
please inform the bar staff to opt out.



Garden

- Patatas Bravas** 14
roasted chili mayo, chives, parmesan
- Ancient Grain Salad** 10
confit garlic, fresh herbs + nuts
- Charred Broccoli Salad** 10
homemade ricotta, mint + pepitas
- Red Cabbage Slaw** 10
'butter chicken' yoghurt, cilantro
- Buddha Bowl** 18
quinoa, black rice, veg + avo

Sides

- Bush Chips** 12
- Potato Bun** 2
- Brioche Roll** 2
- Tortillas** 3