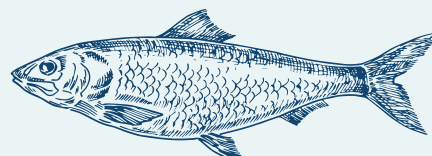


BREADS

GARLIC BREAD ■	\$10
Toasted panini bread with confit garlic butter	
GARLIC & CHEESE BREAD ■	\$12
Toasted panini bread with confit garlic butter and melted cheese	
BRUSCHETTA ■	\$17
Sourdough topped with a cherry tomato salsa, shaved parmesan and balsamic reduction	

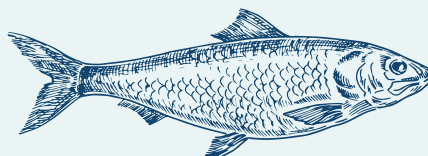
SMALL PLATES

SYDNEY ROCK OYSTERS ●	
Natural with red wine vinaigrette and lemon	
Kilpatrick	\$6 ea \$7 ea
JAPANESE SCALLOPS ▾	\$24
Served with herb and chilli butter, pea puree, topped with pangritata	
FRUTTI DI MARE ●	\$22
Crab and apple in a light curry mayonnaise, with watermelon pebbles and pappadums	
ARANCINI ■	\$16
Curried pumpkin and apple arancini served with herbed aioli	
WINGS (10 PCS)	\$26
Southern fried wings with your choice of buffalo (hot or mild) or maple glaze served with blue cheese sauce	
PRAWNS & CALAMARI ●	\$20
Dusted with house made chilli salt, served with pesto aioli	
TUNA TATAKI	\$22
Served on lavosh crackers with rocket, dill and pine nut salad and chilli oil	



GUNYAH

H O T E L



(02) 4945 4603 www.gunyahhotel.com.au
 f thegunyahhotel @gunyahhotel

■ Vegetarian ● Gluten Free ▲ Vegan
 ▾ Gluten Free Option ▼ Vegan Optional

ALLERGENS

Food sold from this premises may contain allergens or traces of allergens including fish, shellfish, nuts, tree nuts, sesame seeds, lupins, eggs, milk, soy, wheat, gluten and sulphides. If you have any questions please talk to staff.

SALADS

CHUNKY GREEK SALAD ■ ● ▼	\$20
Tomato, cucumber, olives, Spanish onion and feta, tossed with fresh mesclun and olive oil	
ROAST PUMPKIN & SPINACH SALAD ■ ● ▼	\$20
With feta, pear, avocado, praline and a honey mustard dressing	
SPICY NOODLE SALAD ■ ▲	\$20
With soba noddles, crispy asian vegetables and peanut soy dressing	
ADD CHICKEN	\$6
ADD PRAWNS	\$8

BURGERS

ALL SERVED WITH CHIPS

CHICKEN CAESAR BURGER	\$22
Chicken schnitzel, baby cos, bacon, parmesan cheese and caesar dressing	
VEGAN BURGER ■ ● ▼	\$26
Buds vegan burger, lettuce, tomato, vegan cheese and house relish, served on a gluten free bun	
DOUBLE BEEF SMASH BURGER ▾	\$24
Lettuce, tomato, pickles, cheese and bacon with house burger sauce	
SOFTSHELL CRAB BURGER ▾	\$26
Whole softshell crab, wasabi mayo and asian slaw	
ADD CHEESE	\$4
ADD BACON	\$4
ADD PICKLE	\$2
ADD BEEF PATTY	\$6

GRILL

ALL SERVED WITH YOUR CHOICE OF ANY 2 SIDES:
MASH, VEG, CHIPS, SALAD OR SMASHED CHATS
AND YOUR CHOICE OF SAUCE

RUMP 300G ▾	\$33
SCOTCH 300G ▾	\$42
RIB EYE 400G ▾	\$50

SAUCES \$3

GRAVY ●
PEPPER ●
DIANNE ●
MUSHROOM ●
CREAMY GARLIC ●
AIOLI ●
BURGER SAUCE ●

SIDES

CREAMY GARLIC MASH ■ ●	\$9
STEAMED VEGETABLES ■ ●	\$9
CHIPS ■ ▾	\$10
CRISPY SMASHED CHATS ■ ▾	\$9
GARDEN SALAD ■ ● ▲	\$9

MAINS

GUNYAH BEEF CHEEK PIE	\$33
Slow jus braised beef cheek, wrapped in puff pastry, served with garlic mash, mushy peas and gravy	
CHILLI PRAWN & CHORIZO LINGUINI	\$30
Tossed with sambal, mixed herbs, cherry tomatoes and a lemon butter sauce	
CHICKEN FLORENTINE LASAGNE	\$28
Sundried tomato, spinach and ricotta, served with salad	
EGGPLANT PARMIGIANA ■ ▾	\$22
Panko crumbed eggplant topped with mozzarella cheese and napolitana sauce, served with your choice of any 2 sides	
CHICKEN SCHNITZEL	\$25
Crumbed in house fresh chicken breast served with your choice of any 2 sides and a sauce	

TOPPERS

PARMIGIANA ●	\$6
Napolitana Sauce, ham and cheese	
GARLIC PRAWNS ●	\$11
Grilled prawns in creamy garlic sauce	
GUNYAH ●	\$7
Creamy cheese sauce with bacon and shallots	

KIDS

CHICKEN NUGGETS & CHIPS	\$12
FISH & CHIPS	\$12
LINGUINI & MEATBALLS	\$12
KIDS ICE CREAM CUP	\$4.5

SEAFOOD

BEER BATTERED BARRAMUNDI	\$28
House made beer battered market fish served with chips, salad and tartare sauce	
KINGFISH CEVICHE ▾	\$36
Coconut cream and citrus marinated kingfish with vegetable crudites and crispy tortilla chips	
TUNA NIÇOISE ●	\$34
Seared tuna fillet with niçoise salad of green beans, chats, cherry tomatoes, olives, egg and anchovies	
CRISPY SKIN BARRAMUNDI ▾	\$29
Smashed chats, beetroot puree, chilli, fennel and caramelised onion	
POT OF MUSSELS ▾	\$32
In butter and white wine sauce with chilli, garlic and onion, served with sourdough	
CREAMY GARLIC PRAWNS ●	\$30
Served with rice	
SEAFOOD TASTING PLATE	\$70
A tasting size portion of tuna tataki, frutti di mare, fried prawns and calamari, japanese scallops and kingfish cerviche	

DESSERTS

VANILLA CRÈME BRULEE ■ ●	\$14
With cointreau berries	
CHOCOLATE FUDGE BROWNIE SUNDAE ■ ●	\$19
Warmed crumbled brownies topped with vanilla ice cream, whipped cream and warm chocolate sauce	
RED WINE POACHED PEAR ■ ● ▾	\$14
Poached pear with raspberry sorbet and vanilla crumble	