

## THE BOLT INN MENU

### SNACKS AND SHARES

- House baked Turkish bread, garlic and herb butter 8
- Marinated alto olives, lemon, garlic, thyme 10 GF/DF
- Burrata, local Guyra tomatoes, basil, fennel and white anchovies 18 GF
- Salt and pepper calamari, fennel salt, lime and aioli 17 GF/DF
- Fried hot wings, fermented chilli and pickles 16
- Sticky glazed lamb riblets 17
- Roasted cauliflower, herb yoghurt, almonds, crispy leaves and lemon dressing 16 GF

### THE BOLT CLASSICS

- The Thunderbolt burger  
Grilled angus beef, double cheese, lettuce, tomato, onion and burger sauce, fries 25 GFO  
Add bacon or egg 3
- Fried chicken burger, cheese, slaw, pickles and chipotle mayo, fries 24
- Grilled mushroom burger, salsa verde, haloumi, aioli and fries 23 GFO
- Beer battered fish and chips with leafy greens, tartare sauce and lemon 27 DF
- House crumbed chicken schnitzel, fries, gravy and leafy greens 24
- The Bolt chicken Parmigiana 26  
Double smoked ham, Napoli sauce, mozzarella, leafy greens and fries
- Bushrangers bangers and mash 25 GF  
Cumberland pork sausages, onion gravy, mash potato

### KIDS MENU All 12

- Burger and chips
- Fish and chips
- Little schnitzel and chips
- Sausage and chips
- Kids Ice cream 5

### CHEF SIGNATURES

- Pumpkin and ricotta gnocchi, sage brown butter, Reggiano cheese 26
- Prawn spaghetti, garlic, chilli, butter, white wine and basil 36
- Pan roasted Daintree barramundi, crushed potatoes and sauce vierge 39 GF/DF
- Slow cooked Milly Hill Lamb shoulder to share with cucumber yoghurt, fries and salad 94 GF

### STEAKS

- 300g Angus rump, grain fed, leafy greens and fries 29 GF
- 250g Tenderloin, pasture fed, leafy greens and fries 38 GF
- 350g Scotch fillet, grain fed, leafy greens and fries 41 GF
- 300g Wagyu sirloin, leafy greens and fries 45 GF

*Beef aged 6-12 weeks in house*

*All steaks are served with your choice of:*

Bushranger butter, gravy, mushroom, diane, peppercorn, hot english mustard

### SIDES AND SALAD

- Fattoush salad, tomato, cucumber, capsicum, mint yoghurt dressing, fried pita bread 18 GFO
- Add grilled chicken 5 or prawns 7
- Fries with aioli 9
- Grilled broccolini, brown butter and almonds 12 GF
- Potato puree 9 GF

### DESSERTS

- Chocolate mousse, dulce de leche, roasted macadamia and honeycomb 14 GF
- Ginger and date pudding with fresh medjool dates, butter scotch sauce and salted caramel ice cream 15
- Knickerbocker glory sundae  
Berries, strawberry ice cream, meringues, vanilla cream 14 GF
- Crème caramel, saffron and cardamon 14 GF

*the*  
**BOLT  
INN**



THEBOLTINN

\*Please note that there will be a 15% surcharge on Sundays and Public Holidays