

## THE BOLT INN MENU

### SNACKS AND SHARES

House baked Turkish bread, garlic and herb butter 8

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 Parmi 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 schnitty and chips

Sausage and chips

Kids Ice cream 5

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

### 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 33 GF

250g Tenderloin, pasture fed, leafy greens and fries 42 GF

350g Scotch fillet, grain fed, leafy greens and fries 45 GF

300g Wagyu sirloin, leafy greens and fries 49 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**



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