

THE BOLT INN MENU

SNACKS AND SHARES

- House baked Turkish bread, garlic and herb butter 8
- Hummus, macadamia dukkah, olive oil and Turkish bread 14 GF/DF
- Burrata, roasted beetroots, caramelised red onion, radicchio and pistachio dressing 19 GF
- Salt and pepper calamari, fennel salt, lime and aioli 17 GF/DF
- Beef fillet tartare, cornichons, parmesan, truffle aioli and crispbread 17
- Fried hot wings, fermented chilli sauce and pickles 16
- Grilled haloumi, local honey, oregano, lemon and flatbread 18 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, kimchi slaw, pickles and chipotle mayo, fries 25  
Add bacon 3
- Grilled mushroom burger, salsa verde, haloumi, aioli and fries 24 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

Dining hours  
Lunch 12noon – 2:30pm (dessert until 3pm)  
Dinner 5:30pm – 8:30pm (dessert until 9pm)  
Please order at back bistro

\*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
- Seafood linguine, prawn, mussels, calamari, cherry tomatoes, garlic, chilli and white wine 38
- 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, dianne, peppercorn, beef jus, hot english mustard  
Add prawns 8

SIDES

- Fries with aioli 9
- Grilled broccolini, pomegranate molasse, brown butter and almonds 12 GF
- Fried cauliflower, ras el hanout, lemon tahini, parsley and crispy cauliflower leaves 14
- Potato puree 9 GF

DESSERTS

- Chocolate and tahini mousse, dulce de leche, vanilla ice cream, honeycomb and hazelnuts 16 GF
- Vanilla crème caramel, saffron and cardamon 14 GF
- Ginger and date pudding, medjool dates, butterscotch and toffee ice cream 16
- Apple and rhubarb spiced crumble, ice cream and apple custard 16



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