

THE BOLT INN MENU

SNACKS AND SHARES

House baked Turkish bread, garlic and herb butter 9

Hummus, macadamia dukkah, olive oil and Turkish bread 15 GFO/DF

Burrata, roasted beetroots, caramelised red onion, radicchio and pistachio dressing 20 GF

Salt and pepper calamari, fennel salt, lime and aioli 18 GF/DF

Beef fillet tartare, cornichons, parmesan, truffle aioli and crispbread 18

Fried hot wings, fermented chilli sauce and pickles 17

Grilled haloumi, local honey, oregano, lemon and flatbread 19 GFO

THE BOLT CLASSICS

The Thunderbolt burger
Grilled angus beef, double cheese, lettuce, tomato, onion and burger sauce, fries 26 GFO
Add bacon or egg 3

Fried chicken burger, cheese, kimchi slaw, pickles and chipotle mayo, fries 26
Add bacon 3

Grilled mushroom burger, salsa verde, haloumi, aioli and fries 25 GFO

Beer battered fish and chips with leafy greens, tartare sauce and lemon 28 DF

House crumbed chicken schnitzel, fries, gravy and leafy greens 25

The Bolt chicken Parmi 27
Double smoked ham, Napoli sauce, mozzarella, leafy greens and fries

Bushrangers' bangers and mash 26 GF
Cumberland pork sausages, onion gravy, mash potato

KIDS MENU All 13

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 27

Seafood linguine, prawn, mussels, calamari, cherry tomatoes, garlic, chilli and white wine 39 GFO

Aquna Murray cod, fregula, roasted Guyra tomatoes, basil, black olives and lemon oil 42 DF

Slow cooked Milly Hill Lamb shoulder to share with cucumber yoghurt, fries and salad 95 GF

*Please note- minimum cook time is 30 minutes

STEAKS

300g Angus rump, grain fed, leafy greens and fries 34 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 10

Grilled broccolini, pomegranate molasse, brown butter and almonds 13 GF

Fried cauliflower, ras el hanout, lemon tahini, parsley and crispy cauliflower leaves 15

Potato puree 10 GF

DESSERTS

Chocolate and tahini mousse, dulce de leche, vanilla ice cream, honeycomb and hazelnuts 17 GF

Vanilla crème caramel 15 GF

Ginger and date pudding, medjool dates, butterscotch and toffee ice cream 17

Apple and rhubarb spiced crumble, ice cream and apple custard 17

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