



◆ SHARING ◆

Basket of Fries (V/VGO/GF)	\$ 10.00
with aioli	
Garlic, Herb and Cheese Bread (V/VGO)	\$ 10.00
with whipped butter	
Bao Buns	\$ 4.50
– Southern Fried Chicken – Pork Belly /	
– Tempura Cauliflower	3 for \$12
Sticky Sesame Cauliflower (V/GF/VG)	\$ 18.00
Served with dipping sauce	
Grilled Saganaki (V/GFO)	\$ 15.00
with warm marinated olives and Born & Bread sourdough	
Seared Scallops (GF)	\$ 16.00
with cauliflower puree, fennel and lemongrass oil and preserved seaweed	
Baked Korean Style Chicken Wings	\$ 15.00
Smash cucumber, sesame BBQ glaze with spring onion	
Peruvian Style Calamari Skewers (GF)	\$ 16.00
Served with zesty dipping sauce, sesame spring onion salad	
Soft Shell Taco (VGO/GFO)	\$ 4.50
-Pulled Pork –Grilled Prawns /	
-Tempura Cauliflower	3 for \$12
The Inn Grazing Board	Small Board \$ 28.00
with 'Born & Bread' Turkish panini, 2 cheese, Large Board \$ 48.00	
beetroot hummus, basil pesto, cured meat, marinated olives, roasted capsicum, grapes, crackers, house made pickles and artichoke	

◆ CLASSICS ◆

Chicken Parma	\$ 24.00
Bannockburn free range chicken breast, confit tomato and basil sauce with greens and chips	
Vego Parma (V/VGO)	\$ 24.00
Our vego "chicken" schnitzel with greens and chips	
Chicken Schnitzel	\$ 22.00
with greens, gravy and chips	
Furphy Battered Market Fish	\$ 25.00
Grilled or fried with chips, salad and tartare	
Inn Cheeseburger and Chips	\$ 22.00
with 200g Mount Moriac Angus Beef pattie, salad and burger sauce	
Spicy Smoky BBQ Chicken Burger	\$ 22.00
Served with bacon, guacamole, slaw and the Inn sauce	
Vego Burger	\$ 24.00
Dehydrated vegetable pattie, tomato, pickles, cucumber, onion, cos and black garlic burger sauce	

◆ STEAKS ◆

250g Hanger Steak	\$ 38.00
Burnt onion and coffee, char grilled baby leeks, truffle mash	
250g Cape Grim Grass Fed Scotch Fillet	\$ 38.00

Served with chips and salad, or mash and greens.

Sauces

Gravy | Mushroom | Pepper | Red Wine Jus | Mustard

◆ MAINS ◆

Gnocchi Salsa Palermitana (VG)	\$ 26.00
Cherry tomato, olives, garlic, capers, parsley with shaved parmesan	
Prawn Risotto (GF)	\$ 30.00
Spring pea, asparagus, served with pecorino	
Braised Beef Cheek	\$ 32.00
with Middle eastern style cous cous, Dutch carrots, truffle emulsion and orange glaze	
Gourmet Bangers	\$ 26.00
Loukaniko pork sausage with mash, sage burnt butter, smash broad bean and pecorino	
The Inn Style Butter Chicken	\$ 29.00
Served with saffron rice and roti	
– Cauliflower (VO)	\$ 30.00
Pan Seared Ocean Trout (GF)	
In a mushroom and miso broth with spring onion micro salad	

◆ DESSERTS ◆

Sticky Date Pudding (V)	\$ 10.00
with butterscotch sauce and vanilla bean ice cream	
Stacked Pav (GFO)	\$ 8.00
Raspberry coulis and passionfruit with cream	

(GF)	GLUTEN FREE	(VO)	VEGETARIAN OPTION
(GFO)	GLUTEN FREE OPTION	(VG)	VEGAN
(V)	VEGETARIAN	(VGO)	VEGAN OPTION