



autumn menu

SHARES AND SMALL PLATES

Wood fired focaccia (v) sundried tomato pesto, labna	12
Garlic cheese bread (v)	9
Natural oysters (GF, DF) (ea) 4 (12) 44 chilled with fresh lemon wedges	
Kilpatrick oysters (GF, DF) (ea) 4.4 (12) 48 smoked bacon, tomato, worcestershire sauce, tabasco sauce	
Wood fired baked brie (v) spiced poached pear, toasted sourdough	15
Panko crumbed calamari aioli & lemon	14
Crispy fried pork & chive dumplings ponzu	15
Tempura fried local prawns homemade sweet chilli sauce, kewpie	18
Moroccan spiced wood roasted lamb kofta (GF) whipped yoghurt, toasted pinenuts	18

SALADS

Traditional caesar salad (GFO, DFO) baby cos, lardon of smoked bacon, creamy caesar dressing, croutons, egg, anchovies & shaved parmesan	19
Cypriot grain salad of puy lentils (v, VEO) cracked wheat & pepitas, wood roasted pumpkin, caramelised spanish onion, carrots, sunflower seed pesto, sour cream	26
Marinated roasted beetroot (v, GF, VEO) balsamic glazed autumn leaves, poached pear, smoked fetta, parsnip crisp	22
Add to any salad: grilled chicken breast, panko crumbed calamari or wood roasted haloumi	7

STEAKS (GFO)

All steaks are served with chips, salad & your choice of sauce
Substitutions: mash \$2, vegetables \$2

Sirloin	Five Founders grain finished 200g (QLD)	36
Scotch fillet	Portoro grain fed 400g (Yambinya Station, NSW)	49
Rump	Grainge 120 day grain fed black angus 500g (Riverina, NSW)	45
Eye fillet	The Queenslander pasture fed 200g (QLD)	45

Sauces: mushroom | peppercorn | gravy | garlic cream (GF)
(extra sauce \$2)

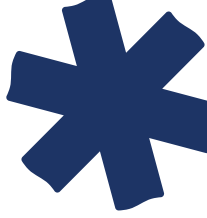
FISH AND MEAT

Crispy skin pork belly (GF) parsnip purée, bacon wrapped beans, caramelised apple & cider vinegar dressing	36
12 hour slow cooked lamb shoulder (GF) crushed vegetable mash, autumn greens, lamb gravy	38
Beer battered fish chips, salad, tartare sauce	23
Pan roasted fillet of Tasmanian salmon spanner crab arancini, leek fondue, herb salad	39

FISH OF THE DAY

market price

ask for today's special or simply enjoy the
fish grilled on the wood fire served with
chips & salad



PIZZA

Using a slow fermented fresh dough, individually hand-shaped to order, topped & cooked in our custom-built oven. Our oven's intense heat imparts a subtle smoky flavour to the thin, crispy base delivering a bubbly charred appearance that can only be achieved from an authentic wood fired experience.
(GF) base \$3

Turkish spiced lamb mince 24
smoked fetta, chilli & rosemary

Garlic prawns 29
sundried tomato pesto, ricotta, basil

Meatlovers 26
tomato base, sliced pepperoni, roast beef, red onion, prosciutto, shaved parmesan

Roasted mushrooms (v) 22
truffle cream, parmesan, rocket

Smoked chicken 25
avocado, cherry tomato, mozzarella

Crispy bacon 25
shaved cauliflower & cheddar cheese

PASTA & WOK

Chicken carbonara (GFO) 25
roasted speck, chicken breast, button mushrooms, white wine garlic cream, fettucine, shaved parmesan

Crispy fried honey chicken (GF) 34
broccoli, ginger & toasted cashews, steamed rice

Pad thai (v) 26
stir fried rice noodles, egg, tamarind sauce, broccoli, bean sprouts & shallots
add chicken 7

Seafood ravioli 32
poached local prawns, shellfish cream, herb salad

SCHNITZEL

Our schnitzels are made from fresh 250g free range chicken breast, prepared & crumbed in house daily, served with house slaw & chips
Substitutions: mash \$2, vegetables \$2

Plain (DFO) 25
lemon & gravy

Parmy 29
shaved ham, mozzarella, napoli sauce

Frenchy 29
grilled bacon, avocado, brie, hollandaise

SIDES

Chips (v) bowl 10 | side 7
with aioli

Sweet potato fries (v) 9
with aioli

Wedges (v) 12
sour cream & sweet chilli sauce

Seasonal vegetables (v, DF, GFO, VE) 9

Buttered mash (v, GF) 8

Garden salad (v, DF, GFO, VE) 8

SWEETS

Sticky date pudding 12
toffee sauce, vanilla bean ice cream

Milk chocolate cremeux (GF) 12
cinnamon poached pear, honeycomb

Apple tarte tatin 12
vanilla ice cream

(GF) Gluten Friendly (DF) Dairy Free (V) Vegetarian (VE) Vegan (GFO) Gluten Friendly Option (DFO) Dairy Free Option (VEO) Vegan Option

While we do our best to accommodate coeliac or severe allergies, we have an open kitchen so cannot guarantee that cross contamination will not occur. Please consider this when ordering from our menu.



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AVAILABLE FOR LUNCH ONLY

Mon-Thurs 11.30am-2pm, Fri-Sun 11.30am-2.30pm

BURGERS & SANDWICHES

all served with chips

BLAT	20
grilled bacon, lettuce, avocado, tomato on toasted turkish bread	
Grilled chicken burger	22
lettuce, tomato, avocado, aioli, tasty cheese on a toasted milk bun	
Baringa burger	22
fresh double beef pattie, American cheese, grilled bacon, lettuce, tomato, house burger sauce on a toasted milk bun	
Steak sandwich	25
12 hour slow roast rib eye of beef chargrilled served with lettuce, tomato, cheese, bacon, egg, beer braised onions, bbq sauce on toasted bread	

LUNCH STEAK

Rump 250g (GFO)	27
Grainge 120 day grain fed Black Angus (Riverina, NSW) served with chips, salad & your choice of sauce	

Substitutions: mash \$2, vegetables \$2

Sauces: mushroom | peppercorn | gravy | garlic cream (GF)

Extra sauce \$2

COFFEE & TEA

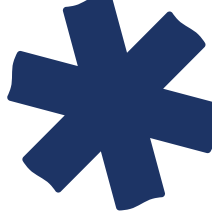
soy, lactose free, oat & almond milk available (50c extra)

Latte, cappuccino, flat white,	cup 5
macchiato, mocha, vienna,	mug 6
hot chocolate	
Irish coffee, Baileys coffee	9.5
Wide variety of teas available	5

15% surcharge on public holidays

Baringa
TAVERN

autumn menu



SENIORS MEALS – MAINS \$18

Seniors card must be presented when ordering seniors meals

Panko crumbed salt & pepper calamari

house salad, chips, aioli

Ham & mushroom quiche

house salad & chips

Bangers & mash (GFO)

traditional cumberland pork sausages, mash, peas & onion gravy

Fish & chips

panko crumbed fish fillet, tartare sauce, chips

Chargrilled chicken breast (GFO)

mash potato, broccoli, bacon, garlic cream

Pappardelle bolognese

thick ribbons of fresh egg pasta, tossed with homemade bolognese sauce & shaved parmesan

SENIORS SWEETS

Sticky date pudding

10

butterscotch sauce, vanilla ice cream

Freshly baked scones

9.5

jam & cream, your choice of tea or coffee

Cake of the day

12

with your choice of tea or coffee

KIDS MEALS – ALL \$12

For kids 3–11 years

All meals are served with tomato sauce on the side & choice of a complimentary Bulla Choc Bar or Bulla Raspberry Splits Ice Cream

Grilled cheeseburger

with chips

Ham & cheese pizza

Spaghetti bolognese (GFO, DFO)

with parmesan

Chicken nuggets

with chips

Freshly grilled chicken breast (GF, DF)

with seasonal vegetables

Battered fish

with chips

Panko crumbed calamari

with chips

Vegetarian meals are available upon request

15% surcharge on public holidays

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