



**GF** Gluten Free   **DF** Dairy Free   **V** Vegetarian



If you have food allergies be sure to let us know and we will do our best to cater for you

## SNACKS

**MINI COBB LOAF DIP**  
Baked and hollowed rye roll filled with bacon, cream cheese, cheddar & served with rustic croutons **\$9**

**WINGS** **DF**  
Boo fried chicken wings spiced with paprika, dried herbs & garlic served with smoked BBQ sauce. **\$9**

**CHILLI FRIES** **GF** **V**  
Golden shoestring fries, chilli salt & ranch sauce. **\$9**

**RUSTIC CHIPS** **V** **DF**  
Beer battered chips drizzled with aioli & our own sweet chilli sauce. **\$9**

**MAC & CHEESE BALLS** **V**  
Crumbed balls of cheesy pasta goodness, served with mustard pea puree. **\$9**

**WEDGES** **V**  
Golden potato wedges served with sweet chilli sauce & sour cream. **\$10**

**GARLIC & CHEDDAR BREAD** **V**  
Oven roasted ciabatta filled with garlic, herb & cheddar butter. **\$9**

## SALADS

**SMOKED ROASTED VEGIE SALAD** **V** **GF**  
Roasted veggies; carrot, zucchini, sweet potato & red onion with hickory smoked yogurt, goat's cheese dressing & pepper candied pecans. **\$15**

**SATAY CHICKEN RICE BOWL** **GF**  
Satay marinated chicken thigh pieces, rice pilaf, vermicelli noodles with capsicum, carrot & shallot salad. **\$16**

## FOR THE KIDDIES (UNDER 12'S ONLY)

**CHEESEBURGER** with chips **\$9.50**

**CHICKEN NUGGETS** with chips **\$8.50**

**SPAG CARBONARA** with bacon, cheese & cream **\$8.50**

**KIDS ICECREAM** 1 scoop with choice of Strawberry, Chocolate or Caramel **\$5.50**

## BURGERS

All Burgers are available in lettuce cups, Chicken burger and Lamb Burger gluten free option available upon request.

**ADD ONS** → Bacon **\$2.50** Egg **\$2** Beetroot **\$1** Mushroom sauce **\$3**

**BEEF BURGER**  
Hand rolled beef patties with lettuce, tomato, bacon, aioli, BBQ sauce & cheddar cheese. **\$16.50**

**LAMB BURGER** **GF** option  
Handmade lamb mince patty with fried capsicum & oregano with rocket leaves, our very own mint jelly, roasted red peppers, green pea & mustard puree. **\$17**

**ZUCCHINI BURGER** **V**  
Panko crumbed zucchini & corn fritter, lettuce, tomato, cheddar cheese, mild curry mayo & tomato chutney. **\$16.50**

**CHICKEN BURGER** **GF** option  
Parsley, thyme & lemon marinated chicken breast fillet, ranch sauce, lettuce, tomato, cheddar cheese & capsicum jam. **\$16.50**  
(GF option upon request and will be served on a lettuce cup)

**DOUBLE CHEESE & BACON BURGER**  
2 x beef patties, 2 x cheddar cheese, 2 x bacon, diced onion, Dijon Mustard, tomato ketchup, aioli & house made pickles. **\$20**

## MEALS

**CHICKEN SNITTY**  
Panko crumbed chicken breast served with beer-battered chips, garden salad & wild mushroom sauce. **\$17**

**PESTO GNOCCHI** **V**  
Fresh hand rolled potato pillows, rocket & hazelnut pesto, cucumber & cherry tomato salsa, parmesan & focaccia crumb. **\$17**

**CHICKEN PARMY**  
Panko crumbed chicken breast, rich tomato sauce, brown sugar & pineapple glazed ham & mozzarella served with house salad & beer-battered chips. **\$21**

**STEAK SANDWICH**  
Tender Rump cap steak marinated in lemon zest & parsley served on lettuce, beetroot, tomato, bourbon caramelised onions, cheese, smoked BBQ sauce & aioli. **\$22**

**BOO'S FISH N CHIPS**  
Lightly beer battered Cone Bay Barramundi pieces, super crunchy chips, rocket & parmesan salad served with lemongrass dipping sauce & caper mayo. **\$21**

**CRISPY SKIN PORK BELLY** **GF**  
Cider braised pork belly, mustard seed mash potato, buttered green beans, carrot & watermelon radish salad with a blackberry jus. **\$25**

**CHARRED SIRLOIN** **GF**  
Grain fed sirloin, fluffy mash potato, roasted field mushroom, herb butter, seasonal greens & a tomato jus (also available pub style with chips, salad & mushroom sauce). **\$28**



## DESSERT

**ICE CREAM SELECTION**  
A selection of ice creams with toppings & candied nuts. **\$7.50**