

STARTERS

BRUSCHETTA MEDLEY (gfo,v) 15.0 roma tomatoes, field mushroom, duo of cheese on sourdough topped w balsamic glaze	RICOTTA RAVIOLI (v,n) 16.0 butternut pumpkin, garden peas, pine nuts, rocket & grana padano
KOREAN FRIED CHICKEN 15.0 fried chicken w gochujang sauce & Asian slaw	ZUMAC CALAMARI & PRAWNS (gfo) 16.0 flash fried calamari w tiger prawn skewer, tartare & dressed leaves
LOADED POTATO WEDGES (av) 15.0 crispy bacon, spring onions, cheddar cheese, sour cream & cajun dust	SOUP OF THE DAY 12.0 w toasted brioche
ARANCINI (v) 15.0 pumpkin, mushroom, sage, peas, rocket, & tomato sugo w pecorino romano	GARLIC BREAD (v) 8.0 Add cheese +2.0

SALADS / BOWLS

VEGAN NOURISH BOWL (gfo,v) 24.0 homemade falafel, bean curd tofu, avocado, organic brown rice, pumpkin & cauliflower curry, potato crisps, sauteed field mushroom & broccolini	PULLED LAMB SHOULDER SALAD 28.0 eggplant puree, shaved fennel, pickled cucumber, fried chickpeas, organic brown rice, sundried tomato w macadamia dukkha & roti bread
CYPRITOT GRAIN SALAD (gfo,v,n) 24.0 dressed leaves, dried currants, freekeh, red lentils, roasted pumpkin, edamame, cauliflower puree, almonds, halloumi topped w a poached egg	

BURGERS

AMERICAN PUB BURGER 24.0 Black angus beef patty, lettuce, tomato, bacon, American Cheddar, chipotle mayo & pickles on a brioche bun w fries	VEGAN BURGER (vg) 22.0 homemade vegetable fritter, lettuce, tomato, sauteed mushrooms, avocado, vegan melt, vegan mayo on a turmeric & beetroot bun w sweet potato fries
SOUTHERN CHICKEN BURGER (gfo) 23.0 spice rubbed grilled chicken w Asian slaw, cheddar cheese, crispy bacon, black garlic aioli on a bao bun w chips & onion ring	

STEAKS all steaks are served with 2 sides & gravy of your choice

PORTERHOUSE 300gm (gfo) 38.0	sauce options : gravy, pepper sauce, garlic butter, mushroom sauce add creamy garlic prawns +8.0
GREAT SOUTHERN RIB EYE 400gm (gfo) 48.0	

POTS & PANS

ATLANTIC SALMON (gfo) 34.0 pan seared salmon fillet 250g w pumpkin & mushroom arancini, dressed leaves, chat potatoes, medley of tomato salad & romesco	SEAFOOD LAKSA (gfo) 28.0 prawns, calamari, fish fillets w mixed noodles, eggplant, tofu, bean shoots, fried shallots w roti bread
RAVIOLI PRIMAVERA (v,n) 22.0 ricotta stuffed handmade ravioli w mushrooms, butternut pumpkin, garden peas, herb butter, broccolini, shaved pecorino w creamy sauce & pine nuts	CONFIT CHICKEN (gf) 33.0 confit maryland chicken w pumpkin, mushroom, peas, spinach, sage risotto w herb butter & parmesan
PORK BELLY (n) 30.0 sticky pork belly, kimchi fried rice w Asian greens, shrimps, fried egg, peanuts & shallots	SPAGHETTI ALL AMATRICIANA 26.0 w bacon, chilli, red capsicum, olives, garlic, parmesan & herbs
CHILLI & GARLIC PRAWNS (gf) 30.0 tiger prawns, chilli red capsicum, garlic creamy sauce w steamed rice & vegetables	

FAVOURITES

PUMPKIN PIZZA (v) 18.0 tomato base, mushroom, mozzarella & basil w bocconcini	TUSCAN CHICKEN (gfo) 30.0 grilled chicken breast w sauteed field mushroom, charred halloumi & tomato medley on mash potato w garlic chilli prawns
MEAT LOVERS 22.0 tomato base, bacon, chorizo & ham topped w mozzarella & herbs	LAMB SHANKS (gf) 30.0 slow cooked lamb shanks w mash potato & vegetables
MEDITERRANEAN VEAL STACK 28.0 crumbed veal, mediterranean grilled vegetables, feta cheese w mash potato	PORK RIBS (gf) 44.0 18-hour slow cooked Texas style BBQ spare ribs w spiced chat potato, corn on the cob & coleslaw

PUB CLASSICS

CHICKEN PARMIGIANA 26.0 crumbed chicken breast, virginian ham, napoli, mozzarella cheese w chips & salad	LEMON PEPPER CALAMARI (gfo) 26.0 w tartare, chips & salad
CHICKEN SCHNITZEL 24.0 crumbed chicken breast w chips, salad & gravy	FISH & CHIPS (gfo) 25.0 beer battered hake w chips & salad

(vg) vegan, (avg) available vegan, (av) available vegetarian, (v) vegetarian, (df) dairy free, (gfo) gluten free option, (gf) gluten free, (n) nuts.
Please note: we make every effort to ensure these meals are gluten free, but our busy kitchen cannot guarantee they are allergen free

Public holiday surcharge 10% Surcharge applies to all items on public holidays I NO SPLIT BILLS

FOOD ALLERGIES: Please be aware catering for special requirements is taken with care. It must also be noted that within the premises we may handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, soy, lupin and dairy products. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner

SUGAR GUM
HOTEL



SIDES

FRIES w aioli	7.0
ONION RINGS w aioli	10.0
GARDEN SALAD	8.0
MASHED POTATO	8.0
STEAMED VEGETABLES	9.0

Kids Menu / 15.0

All kids meals come with a drink & ice-cream (juice +1.0)

CHICKEN NUGGETS w fries	FISH & CHIPS
CHICKEN PARMA w fries	CHEESEBURGER w fries
CHICKEN SCHNITZEL w fries	SPAGHETTI BOLOGNESE

Dessert Menu

STICKY DATE PUDDING w butterscotch sauce & vanilla bean ice cream	10.0
CHURROS w chocolate sauce & vanilla bean ice cream	10.0
SELECTION OF CAKES see our cake fridge	10.0

Vegan Options

VEGAN NOURISH BOWL (gf,v) homemade falafel, bean curd tofu, avocado, organic brown rice, pumpkin & cauliflower curry, potato crisps, sauteed field mushroom & broccolini	24.0
VEGAN BURGER (vg) homemade vegetable fritter, lettuce, tomato, sauteed mushrooms, avocado, vegan melt, vegan mayo on a turmeric & beetroot bun w sweet potato fries	22.0

Seniors Lunch Menu

Monday to Friday Lunch
1 course / 16.0 OR 2 course / 18.0

STARTERS

SOUP OF THE DAY
toasted focaccia

GARLIC BREAD

MAINS

CHICKEN SCHNITZEL
w garden salad, chips & gravy

CHICKEN PARMIGIANA
w garden salad & chips

LEMON PEPPER CALAMARI (gfo)
w tartare, chips & salad

BATTERED OR GRILLED FISH & CHIPS (gfo)
w garden salad, chips & tartare

CHICKEN & MUSHROOM RISOTTO (gf, av)
spinach, peas & parmesan

LAMB SHANK
w mash & vegetables

GARLIC PRAWNS (gf)
w steam vegetables & rice

LINGUINE CARBONARA
creamy bacon & egg sauce w parmesan

SPAGHETTI BOLOGNESE
napoli sauce, beef mince w parmesan

DESSERTS

WARM STICKY DATE PUDDING
w vanilla ice-cream & butterscotch sauce

CHURROS
w chocolate sauce & vanilla bean ice cream

Not available public holidays



Contactless Ordering:

- STEP 1: open camera app on a smartphone
- STEP 2: hover the camera over the QR code
- STEP 3: follow the link to order & pay

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HOTEL