

Est. 1854

THE GULLY

Public House & Garden

STARTERS

THE GULLY'S GARLIC BREAD roasted garlic, herbs & butter	6
BROADBEAN FRITTERS (V/GFA) with salad, corn tortilla, house made chilli jam & yoghurt	10.5
HOT WINGS (GF) spicy chicken wings with blue cheese dipping sauce	9.9
BBQ BOURBON WINGS (GF) sticky, sweet, american bbq bourbon sauce coated chicken wings	9.9
LOADED FRIES three cheese sauce, crispy bacon, sour cream & chives	9.9
SWEET POTATO FRIES (V) truffle aioli	8.9
SEASONED POTATO WEDGES (V) with sweet chilli & sour cream	8.5
HOT CHIPS with rich brown gravy	6.5

BISTRO MENU | STARTERS

GF - GLUTEN FREE V - VEGETARIAN VG - VEGAN



LIGHT MEALS

THE GULLY BURGER	20.5
beef, bacon, double cheese, smoked mustard, lettuce, onion, tomato, & special sauce, served with fries	
CAESAR BURGER	21
grilled chicken, bacon, cos lettuce, egg, parmesan & the gully's caesar dressing, served with fries	
LAMBS FRY & BACON (GF)	16.5
served in a british-indian curry sauce on potato mash	
SOUTHERN STYLE CHICKEN	19.9
buttermilk marinated, spice crusted chicken, served with chipotle mayo & fries	

PLATTERS

THE GRAZER	32
hot wings, sweet potato fries, southern fried chicken, salt & pepper squid, broadbean fritters & sauces	
SEAFOOD PLATTER	69
whole prawns, panko prawns, pickled octopus, smoked salmon, grilled fish, salt & pepper squid, battered fish & soft shell crab, served with sauces, salad & fries	
BUTCHERS HOOK	69
low & slow beef short rib, bbq american pork ribs, chorizo, hot wings, bbq wings, served with dipping sauces & fries	

BISTRO MENU | LIGHT MEALS & PLATTERS

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CLASSICS

FISH & CHIPS (GF)	1 PIECE 14.9
battered, crumbed or grilled fish fillets, served with salad & fries	2 PIECES 18.9
CHICKEN OR BEEF SCHNITZEL	20.5
served with fries, salad & your choice of sauce	
	ADD PARMIGIANA +3
	ADD TROPICANA +3
	ADD GARLIC PRAWNS +6.5
SALT & PEPPER SQUID	22.5
in seasoned flour, served with fries & aioli	
FRITTO MISTO	25.9
panko prawns, salt & pepper squid & battered fish, with fries & tartare	
SCOTCH FILLET	36
300g scotch fillet steak, served with fries & choice of sauce	
STEAK & EGGS	26
200g porterhouse steak, two eggs, served with fries & béarnaise sauce	
ROAST OF THE DAY (GF)	20.5
the gully's traditional carvery roast	
BRAISED BEEF & MUSHROOMS (GF)	17.9
tender beef in barossa shiraz, served with creamy mashed potato	
ITALIAN BEEF LASAGNE	18.5
layers of traditional beef ragu, béchamel, mozzarella & pasta	
GREEK LAMB SALAD (GF)	23
mixed leaves, tomato, cucumber, olives & feta with yoghurt	

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LARGER PLATES

GARDEN VEGETABLE TAGINE (V) with chickpeas, pita & yoghurt	22.9
RICOTTA GNOCCHI (V/GF) zucchini, mushrooms & baby spinach in a rose vodka sauce	23.9
HERB CRUSTED BARRAMUNDI triple cheese & herb crusted barramundi, served with fries, salad & aioli	26
SMOKED SALMON FETTUCCINE with snow peas, capers, red onion & pernod cream sauce	22
HONEY & CHILLI GLAZED PRAWNS with cherry tomato, bok choy & hokkien noodles	24
LEMON & THYME CHICKEN PENNE with roasted chicken, mushrooms, baby spinach & white wine cream	23
BUTTER CHICKEN mild spiced creamy tomato sauce with rice pilaf, yoghurt & papadum	22
CRISPY PORK BELLY (GF) candied apple, cauliflower purée & apple balsamic glaze	27
SLOW COOKED LAMB SHOULDER (GF) with roasted winter vegetables, beetroot relish & rosemary port jus	28

BISTRO MENU | LARGE PLATES

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DESSERT

RHUBARB & CHOCOLATE TART with chocolate sauce & ice cream	9
CHOCOLATE BROWNIE with salted caramel sauce & vanilla bean ice cream	9
HOT JAM DONUTS yes, they are as good as they sound...	2.5 EACH
STICKY DATE PUDDING butterscotch sauce & ice cream	9

BISTRO MENU | DESSERT

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