

Est. 1854

THE GULLY

Public House & Garden

STARTERS

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| THE GULLY'S GARLIC BREAD roasted garlic, herbs & butter | 6 |
| ZUCCHINI & CHIA FRITTERS (VG) with corn tortilla, house made chilli jam, avocado salsa & salad | 15.5 |
| 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 |
| SWEET POTATO FRIES (V) with aioli | 8.9 |
| SEASONED POTATO WEDGES (V) with sweet chilli & sour cream | 8.5 |
| HOT CHIPS with rich brown gravy | 6.5 |

BISTRO MENU

GF - GLUTEN FREE V - VEGETARIAN VG - VEGAN

LIGHT MEALS

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| THE GULLY BURGER beef, bacon, egg, caramelised onion, beetroot, lettuce & tomato, served with fries | 19.9 |
| ROASTED PUMPKIN SALAD sumac seasoned pumpkin, rocket, feta, olives & red onion | 21 |
| LAMBS FRY & BACON (GF) served in a british-indian curry sauce on potato mash | 16.5 |
| SOUTHERN STYLE CHICKEN buttermilk marinated, spice crusted chicken, served with chipotle mayo & fries | 19.9 |

LARGER PLATES

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| RICOTTA GNOCCHI (V/GF) roasted pumpkin, spinach, pinenuts & a creamy white wine sauce | 23.9 |
| GRILLED BARRAMUNDI on special fried rice with sweet chilli & soy sauce | 26 |
| RICE NOODLE STIR FRY asian greens & mushrooms, stir-fried with rice noodles & honey chilli soy sauce | 21 |
| | ADD PRAWNS +8 ADD CHICKEN +5 ADD BEEF +6 |
| PORK BELLY & SCALLOPS pork belly, seared scallops, pea purée & asian greens in a plum sauce | 28 |
| SLOW COOKED LAMB SHOULDER with chargrilled summer vegetables & chimichurri sauce | 28 |

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CLASSICS

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| 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 | |
| STEAK SANDWICH | 24 |
| minute steak, egg, caramelised onion, lettuce, tomato & aioli, served with fries | |
| 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 | |
| RIB EYE STEAK 500G | 46 |
| rib-eye steak served on the bone, with creamy mash & seeded mustard glaze | |

TO SHARE

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| THE GRAZER | 32 |
| hot wings, sweet potato fries, southern fried chicken, salt & pepper squid, zucchini fritters & sauces | |
| SEAFOOD PLATTER | 69 |
| whole prawns, panko prawns, pickled octopus, smoked salmon, grilled fish, salt & pepper squid, battered fish & scallops, served with sauces, salad & fries | |
| SLOW ROASTED LAMB SHOULDER (2-4 PEOPLE) | 48 |
| nostimini seasoned lamb, cooked on the bone, served with roasted new potatoes, summer tomato salad & flat bread | |

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DESSERT

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| ICE CREAM SANDWICH white chocolate & raspberry ice cream between two choc chip cookies | 3 EACH |
| CHOCOLATE BROWNIE with salted caramel sauce & vanilla bean ice cream | 9 |
| HOT JAM DONUTS | 2.8 EACH |
| THE GULLY'S CHEESECAKE ask staff for today's flavour | 9 |

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