

Gluten Free—Dinner

PORK BELLY BITES \$15-90

Twice cooked pork belly cubes caramelised with Chinese five spice and hoisin sauce garnished with fennel and apple slaw.

CHICKEN WINGS \$14-90

Oven roasted chicken wings coated in Dijon mustard and our house spice rub garnished with fresh chilli, coriander and citrus, served with lime aioli.

FRESH FISH TACOS \$21-90

Pan seared fresh fish served in three warmed soft shell corn tacos filled with salad leaves & a fresh mango, black bean, red onion, coriander and red capsicum salsa finished with a citrus wedge lime aioli.

CHICKEN TACOS \$21-90

Pan fried Mexican spiced chicken served in three warmed soft shell corn tacos filled with salad leaves, tomato, red onion, avocado and house made chilli jam with a side of sour cream.

PULLED PORK TACOS \$21-90

BBQ bourbon pulled pork served in three warm soft shell tacos filled with lettuce and an apple and fennel slaw with a side of sour cream.

BOSUNS BEEF BURGER \$24-90

Grilled prime beef patty topped with melted cheese and caramelised onion served on toasted gluten free bread layered with horseradish mayo, lettuce, tomato, red onion and gherkin served with seasoned fries.

TINKERS SALAD \$24-90

House smoked chicken, charred broccoli, dates, toasted almonds, feta and caramelised onion tossed in a pomegranate and rosemary dressing.

FRESH LOCAL CATCH \$POA

Your Inn keeper will inform you of today's creation

PRIZED PORKER \$33-90

Twice cooked pork belly served on a spring onion potato mash with seasonal vegetables and a creamy apple cider and sage sauce.

HEADLESS CHICKEN \$31-90

Pan roasted chicken breast stuffed with gruyere cheese, wrapped in streaky bacon and served on garlic herb smashed potatoes with seasonal vegetables and topped with a creamy mushroom masala sauce.

CHEEKY CHOOK \$28-90

Pan roasted tumeric coated chicken breast served on a capsicum rice risotto cake with wilted spinach, crispy pancetta and finished with a lemon and mint infused yoghurt.

GOVERNORS LAMB \$32-90

Braised lamb shoulder slow cooked in red wine and red currant jelly with mint and rosemary served with seasonal vegetables and a spring onion potato mash.

ROGUES LAMB RUMP \$32-90

Lamb rump coated in our house spice rub, pan roasted pink then sliced and served on a salad of spinach, roast pumpkin, quinoa, feta, candied pecans and sundried tomatoes topped with a paprika, chill and roasted capsicum aioli.

BILLY BONES RIBS SMALL \$27-90 LARGE \$36-90

Our infamous slow roasted pork ribs covered in house made gluten free tangy BBQ sauce served with seasoned fries and house salad.

BILLY'S RIBS AND CHICKEN \$36-90

Our infamous slow roasted gluten free pork ribs covered in house made gluten free tangy BBQ sauce and corn chip crusted chicken breast served with seasoned fries and salad garnish.

CAPTAINS EYE FILLET \$39-90

200gm Eye fillet steak served with a slow roasted tomato, wilted baby spinach, garlic Portobello mushrooms and smashed garlic and herb potatoes finished with a rice red wine onion jus.

DR SYN'S STEAKS

330gm Ribeye \$39-90 or 300gm Sirloin \$36-90

Chargrilled and served with house salad, seasoned fries and topped with your choice of home made sauces.

Creamy Mushroom, Peppercorn, Red Wine or Garlic Butter

PLEASE INFORM YOUR INN KEEPER OF ANY DIETARY OR ALLERGY CONDITIONS

Gluten Free—Lunch

PORK BELLY BITES \$15-90

Twice cooked pork belly cubes caramelised with Chinese five spice and hoisin sauce garnished with fennel and apple slaw.

CHICKEN WINGS \$14-90

Oven roasted chicken wings coated in Dijon mustard and our house spice rub garnished with fresh chilli, coriander and citrus, served with lime aioli

FRESH FISH TACOS \$20-90

Pan seared fresh fish served in three warmed soft shell corn tacos filled with salad leaves and a fresh mango, black bean, red onion, coriander and red capsicum salsa finished with a citrus wedge and lime aioli.

PULLED PORK TACOS \$20-90

BBQ bourbon pulled pork served in three warm soft shell tacos filled with lettuce and an apple and fennel slaw with a side of sour cream.

BOSUNS BEEF BURGER \$23-90

Grilled prime beef patty topped with melted cheese and caramelised onion served on toasted gluten free bread layered with horseradish mayo, lettuce, tomato, red onion and gherkin served with seasoned fries.

TINKERS SALAD \$24-90

House smoked chicken, charred broccoli, dates, toasted almonds, feta and caramelised onion tossed in a pomegranate and rosemary dressing.

FRESH LOCAL CATCH \$25.90

Today's catch pan fried and presented on potato and spring onion mash topped with a lemon caper hollandaise, served with a house salad

ROAST BEEF \$24.90

Tender roast beef ribeye served with roast kumara, potatoes and pumpkin, peas, green beans and carrots, finished with English gravy and horseradish sauce.

CHICKEN PARMIGIANA \$22.90

Corn chip crumbed chicken breast topped with a tomato and herb sauce, grilled bacon and melted cheese served with seasoned fries and house salad.

ROGUES LAMB RUMP \$29-90

Lamb rump coated in our house spice rub, pan roasted pink then sliced and served on a salad of spinach, roast pumpkin, quinoa, feta, candied pecans and sundried tomatoes topped with a paprika, chill and roasted capsicum aioli.

BILLY BONES RIBS SMALL \$26-90 LARGE \$34-90

Our infamous slow roasted pork ribs covered in house made gluten free tangy bbq sauce with seasoned fries and salad garnish.

SWASHBUCKLERS SIRLOIN \$35.90

300gm Chargrilled sirloin steak cooked to your liking topped with your choice of sauce, seasoned fries and salad garnish

SAUCES:

Creamy Mushroom, Peppercorn, Red Wine or Garlic Butter

PLEASE INFORM YOUR INN KEEPER OF ANY DIETARY OR ALLERGY CONDITIONS