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WINE BY THE GLASS

RED

Mawson Wrattonbully Cab. Sauv S.A \$7.5

Taylor's Crooked Horse Shiraz S.A \$7.5

Jed Malbec Medoza Argentina \$8

Meerea Park Cabernet Merlot Young NSW \$8

Kingston Est Merlot Barossa Valley S.A \$8

Little Yering Pinot Noir Yarra Valley VIC \$7.5

WHITE

Haselgrove 'Bella Vigna' Chard Adelaide Hills S.A \$8

Ara Single Estate Sauv Blanc Marlborough QLD \$7.5

Taylor's Crooked Horse S/S/B Margaret River WA \$7.5

David Hook Pinot Grigio Hunter Valley NSW \$8

Swinging Bridge Rose Orange NSW \$8

Heathvale Riesling Eden Valley S.A \$7.5

STARTERS / SHARE PLATES

Caramelised garlic & mozzarella pizza *v* \$7

Chilli & mozzarella pizza *v* \$7

Marinated Sicilian & kalamata olives \$6

Caramelised leek & goats cheese arancini & aioli *v* \$9

Cheeseburger Sliders on brioche (3) *with relish & cheddar* \$11

Salt & pepper calamari, chips, chilli mayo, shallots & lemon \$13

Southern fried Chicken wings & white barbecue sauce \$10

Ploughman's board *selection of cold meats, antipasto & bread* \$18

Beer battered chips with smokehouse seasoning & dipping sauce *v* \$7.5

PIZZAS *Flourless bases avail add \$2*

Maghertia - heirloom tomatoes, mozzarella & basil *v* \$16

Venice - shaved prosciutto, tomato, mozzarella, baby rocket & pecorino \$18

Lamb - Harrisa rubbed lamb, haloumi, peppers, salad & relish \$22

Pepperoni - pepperoni, chilli, tomato, mozzarella & basil \$16

Chicken - perinaise, chicken, onion, shallots, roasted peppers & coriander \$19

BBQ - sopressa salami, slow cooked leg ham, bacon & hickory BBQ sauce \$18

Mushroom - sautéed mushrooms, taleggio & pinenuts *v* \$17

Potato - sliced potato, rosemary, garlic, mozzarella, sour cream & sweet chilli *v* \$16

SALADS

Chicken, lettuce, alfalfa sprouts, pistachio crumbs, maple bacon & egg, pecorino & avocado vinaigrette \$17

Honey pumpkin, candied walnuts, crisp cucumber, quinoa, tomatoes, feta, mixed fresh leaf lettuce & walnut vinaigrette *v* \$16

SANDWICHES / BURGERS

All served with our beer battered chips

Blue Gum beef burger \$17
Hereford Prime beef pattie' with lettuce, vine ripened tomatoes, cheddar, beetroot, our BBQ sauce & mayo

Chicken Burger \$16
Southern spiced chicken breast, avocado, lettuce, cheddar cheese, mayo & tomato relish

Steak sandwich \$18
Sirloin steak with mayo, cheese, baby rocket, semi dried tomatoes, with a tomato & onion relish on toasted artisan sour dough with beer battered chips

FUNCTION ROOMS AVAILABLE

Finger food, cocktail parties, work functions. We cater for any occasion. Please enquire for more information

STEAKS

All of our steaks are carefully selected to ensure the highest eating quality. Please enjoy

200g Eye fillet wrapped in bacon *Kitchen BBQ*
Pasture fed, Inverell NSW \$26 \$21

300g Wagyu Rump,
Marble score 9+, Darling Downs, NSW \$31 \$26

600g T-bone 'Rockdale beef'
150 day grain fed, Riverina district NSW \$33 \$28

400 g OP Rib Eye Cutlet
*'Certified Australian Angus Beef'
Murry Darling region, NSW* \$36 \$31

350g 'Riverine premium' Scotch fillet
*MSA 3, 120 day grain fed, marble score 2+
Riverine district, NSW* \$29 \$24

Steaks are served with either beer battered chips or potato mash or salad

Choice of sauce:

Pepper, mushroom, maple jus, Hickory BBQ, liquid chilli fire sauce, chimmi churri or café de paris butter

MAINS

Hand crafted Lamb, marrow & root veg pie \$23
with minted pea coulis & potato mash

Herb & cheese crumbed chicken schnitzel \$20
with salad, chips, lemon & aioli

American spiced BBQ pork ribs *full \$34*
with sticky BBQ sauce & beer battered chips *half \$27*

Twice cooked Stilton Souffle *v* \$18
with garden greens & pistachio crumbs

Slow roasted crispy pork belly \$24
with potato mash, vanilla apple sauce, pickled cabbage & dark ale maple jus

'Coopers' beer battered Flathead fillets \$20
with chips, lemon & tartare sauce

Tasmanian Atlantic salmon \$25
with smashed new potatoes, oven dried tomatoes, chives & crab meat

SIDES \$5

Asparagus, caramelized onion & toasted almonds Whipped potato mash

Baby carrots, honey & sesame Kitchen's salad

Beer battered chips

'Our commitment to delivering the freshest meals is such that every meal is prepared to order. Therefore, meals will be served in around 20 minutes from the time you order, longer depending if your steak is cooked beyond medium. Obviously during busier periods it may take up to 45 minutes to have your meals served. We appreciate your patience & understanding'

DESSERTS \$10

Available to order @ the bistro or bar

Mars Bar calzone *with caramel fudge & vanilla bean ice cream* Ice Cream Brownie Sandwich *with salted caramel sauce*

Orange & cardamon Brulee *with Biscotti* Eton Mess *Rhubarb compote, meringue, sugared almonds & double cream*

Sticky date pudding *with toffee sauce & vanilla bean ice cream*

COFFEE \$3.5

Cappuccino, Flat White, Macchiato, Long Black or Short Black

TEA \$3.5

Green, Peppermint, Earl Grey, English Breakfast or Chamomile



KIDS MENU \$9 *with drink & dessert \$12*

Fish & chips Steak & chips

Mini cheeseburgers & chips Vegemite & cheese pizza

Ham & cheese pizza Chicken, egg & lettuce salad

Mini choc dipped gelato cone \$2

under 12's only, all served with activity bag

THE BLUE GUM



MONDAY - THURSDAY 12-2:30 5:30-9
FRIDAY - SATURDAY 12-3 5:30-9:30
SUNDAY 12-3 5:30-8:30

Pizzas & Starters available all day Friday - Sunday

www.bluegumhotel.com.au

