EST · Old Bundy Tavern · 1915

STARTERS

BOWL OF CHIPS 13
skin on chips, gravy (LG, LD, V, VGO)

TOMATO BRUSCHETTA 18
toasted garlic bread, tomato, red onion, torn bocconcini, balsamic glaze, basil (LGO, LDO, V, VGO)

SZECHUAN PEPPER CALAMARI 19.5
szechuan pepper coating, lime aioli, lemon (LG, LD, I)

SOUTHERN FRIED TENDERS 19
sweet & spicy sauce, ranch, pickles

HERB & GARLIC BREAD 12.5 CHEF'S PICK
garlic, herb butter (LGO, LD, V, VG)

BACON & CHEESE BREAD 15
garlic, herb butter, crispy bacon, mozzarella (LGO, LDO, VO, VGO)

LOADED BBQ PULLED PORK WEDGES 20
wedges, bbq pulled pork, mozzarella, liquid american cheese, salsa, guacamole, sour cream (LDO, VO)

LOADED CHILLI BEEF WEDGES 20
wedges, chilli con carne, mozzarella, liquid american cheese, salsa, guacamole, sour cream (LDO, VO)

BOWL OF WEDGES 10
bowl of crunchy potato wedges with sour cream and sweet chili sauce (LDO, V, VGO)

BURGERS & SANGAS

BBQ ANGUS BEEF BURGER 27
angus beef patty, bacon, lettuce, tomato, cheese, onion rings & burger sauce on a toasted unseeded bun with chips (LGO, LDO)

GRILLED CHICKEN & BACON BURGER 27
chargrilled chicken, bacon, crushed avo, mixed leaf, tomato & aioli on a toasted unseeded bun with chips (LGO, LD)

VEGGIE BURGER 27
fried vegetable patty, lettuce, tomato, beetroot, vegan aioli on a toasted gluten free vegan bun with chips (LG, LD, V, VG)

STEAK SANDWICH 30
chargrilled topside steak, bacon, tasty cheese, caramelized onion, lettuce, tomato, beetroot, bbq sauce and aioli on a turkish loaf with chips (LGO, LDO)

UPGRADES:

Add Bacon +6 | Add Beetroot +2 | Add Cheese +2 | Add Dairy Free Cheese +3.5 | Add Double Pattie +5 | Add Egg +2 | Add Gluten Free Bun +5 | Add Onion Rings +6 | Add Pickles +2 | Add Pineapple +2

MAINS

FREE RANGE PORK SAUSAGE 30
free range thick pork sausages, mashed potato, green peas, onion rings, gravy (LGO, LDO)

SZECHUAN PEPPER CALAMARI - MAIN 30
szechuan pepper seasoning, chips, salad, lemon & lime aioli (LG, LD, I)

FISH & CHIPS 30
blue grenadier crumbed, battered or grilled, garlic & herb butter, chips, salad, lemon & tartare sauce (LGO, LD, A)

BUTTER CHICKEN PIE 30.5
golden pie crust, mild butter chicken, mash, peas, greek yoghurt

MISO SALMON 36
miso glazed salmon, mash potato, green beans, sake reduction (LG, LDO, A)

BEEF SCHNITZEL 36
panko crumbed grain-fed beef, chips, garden salad, gravy, lemon (LD)

BACON CARBONARA 28
garlic cream sauce, parmesan, bacon, garlic bread (VO)

BBQ USA PORK RIBS 500G 47
500g of tender bbq usa pork ribs with chips and salad (LG, LD)

BBQ USA PORK RIBS 250G 27
250g of tender bbq usa pork ribs with chips and salad. (LG, LD)

CRUMBED FISH CAKES 18
crumbed fish cakes, chips, salad, lemon wedge and lime aioli. (A)

BRISKET RAGU WITH ORECCHIETTE 23
rich brisket ragu tossed with orecchiette pasta topped with shaved parmesan (LDO)

LOUISIANA CHICKEN PENNE PASTA 23
al dente penne tossed in a creamy, garlic-infused parmesan sauce with peppers topped with char grilled cajun spiced chicken.

BEEF RISSOLES 27
beef rissoles, mash potato, buttered peas & gravy (LG, LDO)

SALADS

CLASSIC CAESAR SALAD 25
cos lettuce, crispy bacon, parmesan cheese, croutons, egg, caesar dressing (LGO, LDO, VO)

THAI BEEF SALAD 27
mixed local lettuce, cabbage, carrot, onion, cucumber, coriander, ginger, lime dressing, steak strips, fried noodles, shallots (LGO, LD, VO, VGO)

VEGAN ELOTE SALAD 23
flavorful mexican street corn inspired salad (LG, LD, V, VG)

UPGRADES
Add Bacon +8 | Add Calamari +7 | Add Chicken +7

GRILL

Steaks are served with chips, salad & your choice of gravy: dianne, red wine jus, pepper, or mushroom sauce.

180G EYE FILLET 43
grass-fed, nsw (LG, LDO)

300G RIB FILLET 51
100+ day grain-fed. darling downs, qld (LG, LDO)

250G RUMP 34
100+ days grain-fed, kilcoy, qld (LG, LDO)

400G RUMP 47
100+ grain-fed, marble score 2+, central qld (LG, LDO)

Upgrades:
Bacon +8 | Calamari +7 | Cheese +3.5 | Chicken Tender +8 | Egg +2 | Onion Rings +6 | Pineapple +2 | Prawns +14

SIDES 1 for $11 – 2 for $17 – 3 for $21

SEASONAL GREENS lemon, olive oil, sea salt (LG, LD, V, VG)

SIDE GARDEN SALAD lettuce, tomato, cucumber, carrot, red onion, house made honey dijon dressing (LG, LD, V, VGO)

MASH POTATO & GRAVY mash potato & gravy (LG, V)

ONION RINGS onion rings with aioli (LD, V, VGO)

VEGAN ELOTE SALAD flavorful mexican street corn inspired salad. (LG, LD, V, VG)

ROAST VEGETABLE SIDE garlic roasted potato and maple pumpkin (LG, LD, V, VG)

DESSERTS

HOUSE MADE BELGIUM CHOCOLATE BROWNIE 15
chocolate ganache, vanilla bean ice cream (LG, V)

STICKY DATE PUDDING 15
butterscotch sauce, vanilla ice cream, (V)

APPLE CRUMBLE 15
custard & vanilla bean ice cream (LDO, V, VGO)

PAVLOVA 8
pavlova, whipped cream & fresh seasonal fruit (LG, LDO, V)

APPLE CRUMBLE SMALL 8
apple crumble, custard and vanilla bean ice cream. (LDO, V, VGO)

ORDER & PAY ON YOUR PHONE
We'll bring it to you. Got The Pass App?
Simply open the app & choose how to order.

LG – Low Gluten | **LD** – Low Dairy | **V** – Vegetarian | **VG** – Vegan | **LGO** – Low Gluten Option | **LDO** – Low Dairy Option | **VO** - Vegetarian Option | **VGO** – Vegan Option
Seafood Origin: **A** - Australian | **I** - Imported | **M** - Mixed
Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.
Please note: 15% public holiday surcharge applies.

PARMAGEDDON

THE PARMY | sml 24 lrg 30
napoli, shaved ham, mozzarella (LGO, LDO)

HAWAIIAN PARMA | sml 25 lrg 32.5
napoli, ham, pineapple, mozzarella, chips. salad (LGO, LDO)

THE FRENCH | sml 27 lrg 38.5
avocado, bacon, brie, mozzarella, bearnaise sauce (LGO, LDO)

THE MEXICAN | sml 27 lrg 37.5
beef chilli, mozzarella, guacamole, sour cream, tomato salsa, jalapenos (LGO, LDO)

THE OUTBACK | sml 27 lrg 37.5
pulled pork, bbq sauce, mozzarella, fried egg, onion rings (LGO, LDO)

THE SCHNITZEL | sml 23 lrg 26.5
hand crumbed chicken breast, gravy, lemon (LGO, LD)

BBQ MEAT LOVERS | sml 26 lrg 38.5
bbq sauce, salami, pepperoni, bacon, ham, mozzarella, chips, salad (LGO, LDO)

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FOOD MENU