



THE BARTLEY
HOTEL

SNACKS

Garlic Bread ciabatta, confit garlic, parmesan & chive butter cheese +2	6
Selection of House Made Dips (VG) served with green olives & flatbread	12
Mozzarella & Pesto Arancini (V) served with Napoli sauce	14
Salt & Pepper Whitebait (GF) served with aioli	12
Half Shell Hervey Bay Scallops Kilpatrick (GF) served with bacon jam & lemon	(5) 16
Halloumi Fries (V) (GF) served with cumin yoghurt	12
Bowl of Chips (GFO) (VGO) served with aioli	6
Wedges (V) served with sweet chilli sauce & sour cream	8

BURGERS

Beef Burger wagyu beef, cheddar cheese, lettuce, tomato relish & house pickles, served with chips	21
Halloumi Burger (V) halloumi, guacamole, tomato relish, lettuce & fried egg, served with chips	18
Chicken Peri Peri crumbed chicken, house made peri peri sauce & coleslaw, served with chips	17

PASTA

Crab Linguine with tomato, chilli & garlic	24
House Made Gnocchi lamb ragu, topped with poor man's parmesan	22

CURRY

Sweet Potato, Cauliflower & Chickpea Curry (GF) (V) (VGO) served with cumin yoghurt & rice pilaf	22
Thai Green Curry (GF) with barramundi, beans & eggplant, served with rice pilaf	24

CLASSICS

Fish & Chips (GFO) served with lemon & tartare	19
Lemon Peppered Baked Barramundi (GFO) served with chips, lemon & tartare	23
Salt & Pepper Squid (GFO) served with chips & chilli lime aioli	20
Seafood Trio battered fish, salt & pepper squid & panko prawns, served with chips & tartare	26
Chicken or Beef Schnitzel served with chips & choice of sauce	20
200g Porterhouse Steak (GFO) served with chips & choice of sauce	26
Sauces gravy, mushroom, peppercorn, dienne parmigiana +3, hawaiian +3.5, surf & turf +7.5	

MAINS

Thai Salad (GF) cucumber, bean sprout, red onion, coriander, mint & fried shallot chicken +4, squid +5	18
Baked Salmon (GF) beetroot relish, onion puree roast carrot & potato cracker	26
Chicken Breast (GF) stuffed with herb butter, mash, served with hollandaise, white beans & celery salad	25
Slow Cooked Pork Belly cooked in chinese master stock served with Thai salad & rice pilaf	26
Garlic Prawns prawns with garlic sauce & fried shallots, served with rice pilaf	26
Lamb Shank Pie served with mash & jus	25
Mixed Grill (GFO) porterhouse, kangaroo, bacon, lamb shoulder, pork & fennel sausage, egg & tomato relish, served with chips & jus	34

FROM THE GRILL

all served with onion puree, salsa verde
& triple cooked potatoes

220g Kangaroo Fillet (GF)	25
350g Angus Pure Rib-Eye (GF)	36
14hr Lamb Shoulder (GF)	28

Vegetarian (V), Vegan (VG)

Gluten Free (GF), Option Available (O)