# **BUSHMAN'S ARMS** EST. HOTEL 1861

and -

# **SMALL + SHARE**

GARLIC BREAD (V) ADD CHEESE	<b>8.0</b> +2.0
OYSTERS (6) (GF) NATURAL, FRESH LIME OR KILPATICK	26.0
<b>GRILLED SA WHOLE PRAWNS (3)</b> GARLIC BUTTER, GREEN OLIVES, CURRY LEAF, TURKISH BREAD	24.0
MAC + CHEESE CROQUETTES (4) (V) SMOKED TOMATO CHUTNEY, CHIVES	14.0
ROASTED PUMPKIN HUMMUS (V) WALNUTS, SAGE, CRÈME FRAÎCHE, GRILLED TURKISH BREAD	14.0
SOUTHERN FRIED CHICKEN TENDERS BOURBON CHILLI CRUNCH, MEXICAN SLAW, RANCH	16.0
NACHOS <sup>(V, GF)</sup> GUACAMOLE, SOUR CREAM, TOMATO SALSA, CHEESE, TOMATO SUGO, JALAPEÑOS, CORN CHIPS	16.0

# CLASSICS

BUSHMANS ANGUS BEEF BURGER AMERICAN CHEESE, CARAMELISED ONION, BACON, TOMATO, ICEBERG LETTUCE, PICKLES, BUSHMANS BURGER SAUCE, BRIOCHE BUN, CHIPS	26.0
FRIED CHICKEN BURGER AMERICAN CHEESE, BACON, AVOCADO, LETTUCE, TOMATO, CHIPOTLE MAYO, CHIPS	26.0
FISH + CHIPS BEER BATTERED FISH, SALAD, TARTARE, LEMON, CHIPS	26.0
SALT + PEPPER SQUID SALAD, AIOLI, LEMON, CHIPS	24.0
<b>GRILLED CHICKEN CAESAR SALAD</b> COS LETTUCE, BACON, EGG, CROUTONS, CAESAR DRESSING, ANCHOVIES	26.0

# **SCHNITZELS**

250G SCHNITZEL CHICKEN OR BEEF, SALAD, CHIPS	20.0
400G WAGYU BEEF SCHNITZ SALAD, CHIPS	EL 32.0
500G MEGA CHICKEN SCHNI SALAD, CHIPS	TZEL 32.0
PLANT BASED SCHNITZEL (VE SALAD, CHIPS	) 20.0
ADD SAUCE	and the second states
RED WINE JUS, MUSHROOM, PEPPER,	
MUSTARD, GRAVY, HORSERADISH, CH	
HERB + GARLIC BUTTER	+4.0
HOLLANDAISE, GARLIC CREAM	+4.0
ADD TOPPING	
PARMIGIANA	+4.0
HAM, NAPOLETANA SAUCE, MOZZARI	ELLA
KILPATRICK	+4.0
BACON, ONION, KILPATRICK SAUCE, M	MOZZARELLA
HAWAIIAN	+4.0
HAM, PINEAPPLE, MOZZARELLA	
GARLIC PRAWN PRAWNS, GARLIC SAUCE	+10.0
BUSHIES WEEKLY TOPPING	MP
SEE STAFF FOR THIS WEEKS SPECIAL	

#### MAINS

CRUMBED PORK CUTLET SEEDED MUSTARD MASH, PARMESAN, CAPERS, CRISPY SAGE, ROCKET, LEMON	32.0
GRILLED SALMON <sup>(GF)</sup> SAFFRON + CORN PURÉE, HONEY ROASTED ZUCCHINI, PICKLED RAISINS	34.0
CHILLI PRAWN LINGUINE FENNEL SEED PESTO, CHERRY TOMATOES, WHITE WINE, SPINACH	32,0
CONFIT CHICKEN MARYLAND (GF) WHITE BEANS, PANCETTA, PISTACHIO PESTO, JUS	30.0
V VEGETARIAN   VE VEGAN   GF GLUTEN FREE NOT ALL INGREDIENTS ARE LISTED, PLEASE ASK FOR ASSISTANCE IF REQUIRED MANAGEMENT DOES NOT GUARANTEE MEALS ARE WITHOUT TRACES OF ALLERGY ITE MONDAY - FRIDAY ALL SENIOR CARD HOLDERS RECEVE 25% DISCOUNT ON FOOD (LUNCH ONLY, EXCLUDES STARTERS + PUBLIC HOLIDAYS)	EMS

PUBLIC HOLIDAYS INCUR A 15% SURCHARGE | CREDIT TRANSACTIONS INCUR A 1% SURCHARGE



ALL STEAK HOUSE MEALS SERVED WITH BAKED POTATO + MEXICAN SLAW OR BUSHMANS SEASONED CHIPS + CLASSIC SALAD + CHOICE OF SAUCE

# **GRILL CUTS**

250G GRASS FED RUMP (GF)	28.0
300G TEYS PORTERHOUSE (GF)	38.0
200G EYE FILLET (GF)	42.0
300G GRAIN FED SCOTCH FILLET (GF)	48.0

## **GRILLED SKEWERS**

CHARGRILLED CHICKEN (GF) SPRING ONION, PONZU GLAZE	28.0
CHARGRILLED PORK BELLY (GF) GARLIC ,GINGER, CHILLI GLAZE, PICKLED SHALLOT	30.0
SWISS BROWN MUSHROOM (V, GF) EGGPLANT, THYME	24.0

### SIDES

	and the second
ONION RINGS (V) CHIPOTLE AIOLI	12.0
CHIPS (V, GF) AIOLI, TOMATO SAUCE	10.0
GRILLED HEIRLOOM CARROTS (V, GF) BURNT HONEY, RICOTTA	12.0
STEAMED BROCCOLINI (V, GF) ALMONDS, ORANGE + GINGER DRESSING	12.0

