

Small Plates

Pickle Chips w/Kim Chi mayo \$8 (v)

Hand Cut Chips w/roasted capsicum aioli \$8 (v)(gf)

Pork Belly bites w/smoked apple chutney \$13

Mushroom & Thyme Arancini w/ blue cheese sauce \$13 (v)

Free-Range Chicken Buffalo Wings w/ spicy chilli OR smoky BBO sauce \$14 (Blue Cheese dipping sauce - add \$1)

Zucchini & Corn Fritters w/tzatziki \$12 (v)

Burgers

Served with choice of chips or salad (or both - add \$2) (House smoked bacon - add \$2)

Beef Burger w/ caramelised onion, beetroot, Swiss cheese, tomato chutney, mixed lettuce, house pickles and aioli \$19

Haloumi Burger w/ beetroot relish, mixed lettuce and tomato chutney \$17 (v)

Sriracha Chicken Burger w/ marinated free-range chicken tenderloin, mixed lettuce, tomato, cucumber, dill and Sriracha mayo \$18

Cheeseburger w/ house pickles, American mustard, ketchup and diced onion \$17

Vegan Burger w/ lentils, chickpeas, cauliflower & pumpkin w/beetroot jam, tomato, mixed lettuce & green tomato chutney \$17

Big Plates

Served with your choice of two sides & sauce

300g Rump Riverina Grass fed \$24

220g Eye Fillet Pinnacle MSA Grass fed \$33

300g Scotch Pinnacle MSA Grass fed \$34

400g Rib Eye Pinnacle MSA Grass fed \$37

Homemade Free-range Chicken Schnitzel \$20

Chicken Parmigiana w/ free range ham \$23

Dill & Beer Battered Fresh Fish of the Day w/homemade tartare sauce \$21

Rare Pan-fried Kangaroo fillet w/ beetroot jam \$25

Vegetarian Lasagne w/ grilled eggplant, capsicum, zucchini, spinach, fresh ricotta & basil \$18 (v)

Sides

(All \$8 as Small Plates)

Hand Cut Chips Mixed Green Salad

Garlic Mash Jamaican Green Apple Slaw

Green Beans Corn on the Cob w/lime salt

Garlic Bread Mac & Cheese

Sauces: Mushroom, Peppercorn, Chimichurri, Café de Paris Butter, Gravy

House Smoked Meats

Served with your choice of two sides

Honey Smoked Free-Range Chicken w/ honey mustard sauce (1/2 Chook) \$20

Beef Short Ribs w/ house BBO sauce and pickle \$28

Kiddies - All \$10

Served with your choice of chips or salad and an ice cream sundae for dessert

Cheeseburger

100g Rump (cooked medium)

Homemade Free-Range Chicken Schnitzel

Battered Fresh Fish of the Day

Platters to Share

Vegan Platter

\$28

Grilled chilli tofu w/kecap manis, quesadilla w/vegan cheese & bean filling, Corn chips topped w/black bean, corn & tomato salsa, house-made chermoula hummus w/dukkah & dipping bread

Ploughman's

\$29

Free range leg ham, mature cheddar, boiled egg, pickled cucumber, smoked apple chutney, slaw & sourdough baguette.



info@oldcanberrainn.com www.theoldcanberrainn.com.au

\$15 Lunch Specials

(Monday - Friday 11.30am-3pm)

(Public holidays excluded)

250g Rump with choice of sauce: Mushroom, Peppercorn, Chimichurri or Café de Paris Butter

Dill and Beer Battered Fresh Fish of The Day with homemade tartare sauce

Vegetarian Lasagne w/grilled eggplant, capsicum, zucchini, spinach, fresh ricotta & basil (v)

Beef Burger w/ caramelised onion, beetroot, Swiss cheese, tomato chutney, mixed lettuce, house pickles and aioli

Cheeseburger w/ house pickles, American mustard, ketchup and diced onion

Free-Range Chicken Schnitzel Burger w/ Jamaican green apple slaw, lettuce and aioli Sriracha Chicken Burger with free range chicken tenderloin, mixed lettuce, tomato, cucumber and dill w/ Sriracha mayo

Haloumi Burger w/ beetroot relish, mixed lettuce and tomato chutney (v)

Lentil & Chickpea Burger w/ beetroot jam, tomato and mixed lettuce (Vegan Roll, Brioche Bun or No Bun)

All served with your choice of chips or salad (or both - add \$2)

(House smoked bacon - add \$2)