



# DARN GOOD EATIN'



**GF: GLUTEN FREE GFA: GLUTEN FREE AVAILABLE V: VEGETARIAN Ve: VEGAN**

Please make staff aware of any dietary requirements or allergies when ordering. Whilst we make every attempt to accommodate for allergies, we still hold many allergen containing foods in our kitchen and cannot guarantee a 100% allergy free environment. **10% surcharge applies to all food purchases on Sundays and public holidays**

## SIDES & SHARING

Garlic bread (4 Pieces) //V **\$9**

Cheese platter **\$19**

*Selection of cheeses with accompaniments*

Hot Chips //GF/V/Ve **\$10**

*Sauces: Garlic aioli, chipotle mayonnaise, tomato sauce, BBQ sauce, blue cheese, hot chili*

Jalapeno hot poppers //V **\$13**

Buffalo chicken wingettes//GF **\$16**

*With blue cheese sauce and celery sticks*

## NON-BURGERS

### MONGREL DOG \$13

Bratwurst sausage in a bun with tomato sauce, house mustard blend, hot chili sauce, raw & caramelised onion and grilled cheese

### BEEF SLIDERS \$22

Mini beef burgers topped with caramelised onion, cheese, Dijon mustard and house made burger sauce

## SOMEBODY THINK OF THE CHILDREN

Cheese burger, chips & sauce **\$10**

## BURGERS OF THE BAROSSA

Gluten free buns available: \$2.00 Dairy free (vegan) cheese available: \$2:00 Add an egg for \$2.50  
**Recommended beer pairings in bold – gluten free beer available**

### THE STEIN BURGER //GFA **\$19**

The original and the classic! A brioche bun with 2 beef patties, cheese, lettuce, tomato, red onion, dill pickle, mayo & house made burger sauce.

**Red Ale or Amber Ale**

### THE NURI STEAK BURGER //GFA **\$24**

A seeded bun with 2 pieces of porterhouse, caramelised onions, grilled haloumi, dill, aioli, roquette & Carmella's tangy tomato chutney.

**Pale Ale or IPA**

### CHIPOTLE CHICKEN BURGER **\$20**

Seeded bun with a sweet chill & corn chicken patty, cheese, chipotle mayonnaise, sweet mustard pickles, lettuce, cucumber & red onion.

**Lager or Golden Ale**

### SOUTHERN STYLE BARRA BURGER **\$18**

A seeded bun with southern seasoned Barramundi, grilled haloumi, dill, aioli, roquette & Carmella's tangy tomato chutney.

**IPA or Sour**

### VEGO BURGER //GFAN/Ve **\$23**

Seeded bun with a mixed vegetable patty, vegan cheese, american mustard, tomato sauce, red onion, tomato, baby spinach, dill pickle & roast capsicum vegan mayonnaise

**Golden Ale or XPA**

### PULLED PORK BURGER //GFA **\$20**

A brioche bun with pulled pork, melted Swiss cheese, bacon, apple slaw, BBQ sauce & chipotle mayonnaise

**Porter, Stout, or Dark Ale**

### ALOHA BURGER //GFA **\$20**

Seeded bun with 2 slices of pineapple, beef patty cooked medium, swiss cheese, bacon, lettuce, red onion, aioli, hoisin & teriyaki sauce.

**Lager, Pale Ale, IPA**