

DRINKS

WINE

GLUHWEIN <i>Germany</i>	10
(mulled wine served warm)	
HOUSE WINE <i>South Australia</i>	
Sparkling Brut	8 / 38
WHITE - Sauvignon Blanc	8 / 38
RED - Shiraz	8 / 38
SPARKLING / CHAMPAGNE	
NV Mascareni Prosecco <i>ITALY</i>	11 / 52
NV Veuve Clicquot <i>FRANCE</i>	120
WHITE	
Four Winds Riesling	11 / 49
<i>Canberra District ACT</i>	
Craggy Range Te Muna Rd Sav Blanc	64
<i>Martinborough NZ</i>	
Villa Sandi Pinot Grigio	12 / 55
<i>Veneto ITALY</i>	
Courabyra 1 of 11 Pinot Gris	50
<i>Tumbarumba NSW</i>	
Mountadam Chardonnay	11 / 51
<i>Barossa Valley SA</i>	
Silkman Chardonnay	67
<i>Hunter Valley NSW</i>	
RED	
Cake Rose	9 / 42
<i>Adelaide Hills</i>	
El Desperado Pinot Noir	10 / 49
<i>Adelaide Hills</i>	
Baby Doll Pinot Noir	52
<i>Malborough NZ</i>	
Printhie 'Mt Range' Merlot	10 / 49
<i>Orange NSW</i>	
Dal Zotto Sangiovese	52
<i>King Valley VIC</i>	
Atkins Farm Shiraz	12 / 55
<i>McLauren Vale SA</i>	
Barossa Babe Shiraz	95
<i>Barossa Valley SA</i>	
Mojo Cabernet Sauvignon	11 / 50
<i>McLaren Vale SA</i>	

SCHNAPPS

WILDBRUMBY <i>Snowy Mountains</i>	8
Pear William	Pink Lady Apple
Butterscotch	Devils Tongue (Chili)
Sour Apple	Peach Nectar
GERMAN SCHNAPPS	
Jägermeister	9 Caramel Specht
Woodka Honey	10 Goldwieser 22 Karat
ITALIAN SCHNAPPS	
Black Sambucca	9 White Sambucca
White Sambucca	9

COCKTAILS

APEROL SPRITZ aperol + soda water + sparkling wine	16
OMG&T gin + tonic + elderflower liqueur + berries	15
WOO WOO vodka + peach schnapps + cranberry juice	16
JUST PEACHY BELLINI peach schnapps + sparkling wine	13
MARGARITA tequila + lime and triple sec mix + ice	14
ALL FIRED UP fireball + lemonade + grenadine	13
MOCKTAILS	
SHIRLEY TEMPLE orange juice, + ginger ale + grenadine	8
STRAWBERRY DELIGHT fresh strawberries + lemon juice, + lemonade + elderflower	10
CRANBERRY FIZZ cranberry juice + ginger ale + lemon juice	8

BEER

TAP BEER	
Burger Bar Lager <i>ABV 4.2%</i>	8
BOTTLED BEER	
Peroni <i>ABV 5.1%</i>	9
Corona <i>ABV 4.5%</i>	9
Reschs Pilsener <i>ABV 4.4%</i>	8
CRAFT BEER	
Kosciuszko Pale Ale <i>ABV 4.5%</i>	9
Stone & Wood, Pacific Ale <i>ABV 4.4%</i>	10
Crankshaft, Cranking IPA <i>ABV 5.8%</i>	13
Bent Spoke EASY Cleansing Ale <i>ABV 3.5%</i>	9
Guinness Draught Stout <i>ABV 4.2%</i>	9
MAISEL'S WEISSE (Germany)	
Dunkel (Dark) 500ml <i>ABV 5.2%</i>	14
Kristall 500ml <i>ABV 5%</i>	14
Alcohol Free 500ml <i>ABV 0%</i>	10
'NOT QUITE' BEER	
ALPINE CIDER	
Pink Lady Apple Dry <i>ABV 5.9%</i>	10
Pink Lady Apple Sweet <i>ABV 4.5%</i>	9
Apple Thief William Pear Cider <i>ABV 4.5%</i>	9
Lick Pier Ginger Beer <i>ABV 4%</i>	12
Pimms, Lemonade & Ginger Ale <i>ABV 4%</i>	9

COLD DRINKS/COFFEE/TEA

Coke, Coke Zero, Sprite, Lift	5
OJ, Apple Juice, Cranberry Juice	5
Lemon, Lime & Bitters	5.5
Ginger Beer, Pink Lemonade	5.5
Mt Franklin Bottled Still water 600ml	4.5
Capi Sparkling 250ml / 750ml	5 / 10
<i>(COFFEE Regular size & Full Cream Milk ONLY)</i>	
Espresso, Macchiato, Piccolo	4
Latte, Cappuccino, Flat White, Long Black	4.5
Hot Chocolate, Mocha	5.5
English Breakfast, Earl Grey	4.5
Peppermint, Green	4.5

SPIRITS

HOUSE SPIRITS	
Vodka 9	Scotch 9
Gin 9	Jim Beam 9
Rum 9	Tequila 9
VODKA	
Grey Goose 11	Wildbrumby 12
GIN	
Bombay 10	Hendricks 13
Wildbrumby Pink Gin	12
SCOTCH	
Johnnie Walker Black	10
WHISKEY	
Fireball 9	Chivas Regal 10
Jamiesons 10	Highland Park 12yo 12
Highland Park Valkyrie	14
BOURBON	
Jack Daniels 10	Makers Mark 11
Canadian Club 9	Southern Comfort 9
Bakers 7yo 12	Knobb Creek 14
RUM	
Sailor Jerry 9	Captain Morgan Spiced 10
Barcadi 9	Malibu 9
TEQUILA	
1800 Reposado 10	Jose Cuervo 9

SHOTSKI'S

Hit me with your best shot schnapps 9	
COWBOY -Baileys & Butterscotch Schnapps	
SUNBURN -Fireball Whiskey & Malibu	
CARAMEL APPLE -Butterscotch & Apple	
PAINTBALL -Crème de menthe & Baileys	
MICHAEL JACKSON -Black & White Sambucca	
MINI BEER 10	
Licor 43 (vanilla) topped with cream	

NO SPLIT BILLS

1.5% Merchant fee applies to all credit/debit card transactions

15% public holiday surcharge

*GF option with GF Bun/NO pickle relish /onion jam/wafer

*VE Vegan upon request

TAKEAWAYS AVAILABLE

Phone to Order

02 6457 6844

For Restaurant reservations

CALL 02 6457 6844**BURGER BAR**

Knickerbocker, Thredbo

OPENING HOURS

Monday TAKEAWAYS ONLY

Tuesday, Wednesday, Thursday

DINNER from 5pm

Friday, Saturday, Sunday

LUNCH & DINNER from 12noon

APPETIZERS**CRISPY ONION RINGS v 9**
battered crispy rings ADD aioli \$2**CHARRED CORN GF, V, *VE 7**
grilled and rolled in paprika butter**CHICKEN WINGS OR
TEMPURA CAULIFLOWER 20**
half kilo tossed in one of our special
sauces with carrot & celery sticks and
blue cheese aioli*SAUCES (choose one)***HICKORY & BOURBON BBQ GF**
MAPLE AND BACON GF
KICKIN' SPICY BUFFALO**SALAD****THE BONDI HIPSTER**
GF, V, *VE 21
quinoa, goat's cheese, roasted
beets & carrots, toasted almonds,
Spanish onion, citrus dressing**add grilled chicken breast 8**
add grilled Portobello mushroom 8**KIDS****CHICKEN NUGGETS 14**
served with fries and tomato sauce**KIDS DRINKS****MILK 4**
chocolate, strawberry, caramel**COLD DRINKS**
coke, sprite, lift, OJ, apple juice 3.5
pink lemonade, lemon lime & bitters 4**ICE CREAM FLOATS 8**
KOSI coke and vanilla ice cream
FIRE TRUCK red lemonade & ice cream**KIDS DESSERT****KIDS ICE CREAM AND TOPPING GF 6**
two scoops of vanilla ice cream with the
choice of chocolate, strawberry or
caramel topping and sprinkles**FROG IN THE POND GF 5**
chocolate frog sitting on a pond of
green jelly and sprinkles**LUNCH MENU****BEEF BURGERS**pasture fed black angus beef on a charcoal brioche bun
ADD FRIES see list**CHEESEY *GF 14**
beef patty with double cheddar cheese, tomato
sauce, american mustard on a milk bun**BB CLASSIC *GF 17**
beef patty with lettuce, tomato, pickle relish, tomato
sauce, american mustard**THE BLUES BROTHERS *GF 19**
beef patty, king island blue cheese, onion jam,
tomato, blue cheese aioli, rocket**THE FIRECRACKER *GF 19**
beef patty, chef's flamin' HOT (yes its hot!) chili jam,
cheese, tomato, lettuce, sour cream**TRUFFLE SHUFFLE *GF 19**
beef patty, rocket, tomato, parmesan, onion jam,
black truffle aioli**CHICKEN / VEGETARIAN / VEGAN**

Flamed grilled chicken breast on milk bun

CHOOK NORRIS *GF 18
chicken, lettuce, tomato, cheese, aioli, onion Jam**BUFFALO BILL *GF 18**
chicken breast marinated in our hickory & bourbon
bbq sauce, BB house made slaw, tomato, lettuce,
peri peri sauce**B.L.A.T. *GF 19**
chicken, bacon, lettuce, smashed avo, tomato, aioli**MUFFLE *GF, V 19**
grilled portobello mushroom, rocket, tomato,
parmesan, onion jam and black truffle aioli**VEGAN 25**
grilled Portobello mushroom, eggplant, rocket,
tomato, Spanish onion, tomato chili jam, vegan aioli
on gluten and dairy free bun**FRIES**

SERVES UP TO 2

SKINNY FRIES GF 8
lightly salted OR cajun spiced**SWEET POTATO CUTS GF 9**
cinnamon seasoning**ONION RINGS 9**
battered crispy rings**ADD SAUCES**tomato or bbq sauce GF 1
aioli GF 2
buffalo sauce (spicy) 3
black truffle aioli GF 4**STRIPPER / ADD ONS****STRIPPER** any burger of your choice (same
price) served with NO BUN and extra salad**BURGER ADD ONS**gluten and dairy free bun 4
pineapple or beetroot 1
cheese 2
fried egg 3
smashed avocado 4
crispy bacon 4
extra black angus beef patty 8
extra portobello mushroom 8**DESSERT****JAMES BROWNIE 14**
warm nutella brownie topped with
vanilla ice cream, toasted hazelnuts
and chocolate fudge sauce**VANILLA BEAN PANNA COTTA GF 14**
with salted caramel & crushed
honeycomb**SORBET *GF, VE 12**
mango and raspberry sorbet served
with toasted coconut and wafers**AFFOGATO 9**
espresso shot + vanilla ice cream**ADD** a shot
frangelico, baileys or kahlua 8

NO SPLIT BILLS

1.5% Merchant fee applies to all credit/debit card transactions

15% public holiday surcharge

*GF option with GF Bun/NO pickle relish /onion jam/wafer *VE Vegan upon request

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Sour Apple	Peach Nectar
GERMAN SCHNAPPS	
Jägermeister 9	Caramel Specht 10
Woodka Honey 10	Goldwieser 22 Karat 10
ITALIAN SCHNAPPS	
Black Sambucca 9	White Sambucca 9

COCKTAILS

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Bombay 10	Hendricks 13
Wildbrumby Pink Gin	12
SCOTCH	
Johnnie Walker Black	10
WHISKEY	
Fireball 9	Chivas Regal 10
Jamiesons 10	Highland Park 12yo 12
Highland Park Valkyrie	14
BOURBON	
Jack Daniels 10	Makers Mark 11
Canadian Club 9	Southern Comfort 9
Bakers 7yo 12	Knobb Creek 14
RUM	
Sailor Jerry 9	Captain Morgan Spiced 10
Barcadi 9	Malibu 9
TEQUILA	
1800 Reposado 10	Jose Cuervo 9

SHOTSKI'S

Hit me with your best shot schnapps 9	
COWBOY -Baileys & Butterscotch Schnapps	
SUNBURN -Fireball Whiskey & Malibu	
CARAMEL APPLE -Butterscotch & Apple	
PAINTBALL -Crème de menthe & Baileys	
MICHAEL JACKSON -Black & White Sambucca	
MINI BEER 10	
Licor 43 (vanilla) topped with cream	

NO SPLIT BILLS

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15% public holiday surcharge

*GF option with GF Bun/NO pickle relish /onion jam/wafer

*VE Vegan upon request

TAKEAWAYS AVAILABLE

Phone and order

02 6457 6844

For Restaurant reservations

CALL 02 6457 6844

MENU

OPENING HOURS

Monday TAKEAWAYS ONLY
 Tuesday, Wednesday, Thursday
 DINNER from 5pm
 Friday, Saturday, Sunday
 LUNCH & DINNER from 12noon

APPERTIZERS

- CRISPY ONION RINGS** v 9
battered crispy rings ADD aioli \$2
- DEEP SOUTH SQUID** GF 16
cajun spiced with peri peri sauce
- MAC & CHEESE CROQUETTES** v 13
(4) with house made tomato and chili jam
- CHARRED CORN** GF, v, *VE 7
grilled and rolled in paprika butter
- CHICKEN WINGS** OR
- TEMPURA CAULIFLOWER** 20
half kilo tossed in one of our special sauces with carrot & celery sticks and blue cheese aioli
- SAUCES (choose one)*
- HICKORY & BOURBON BBQ** GF
- MAPLE AND BACON** GF
- KICKIN' SPICY BUFFALO**

SALAD

- ROCKET & PEAR SALAD** GF, v, *VE 16
rocket, parmesan, pear, hazelnuts, balsamic
- THE BONDI HIPSTER** GF, v, *VE 21
quinoa, goat's cheese, roasted beets & carrots, toasted almonds, Spanish onion, citrus dressing
- add grilled chicken breast** 8
- add grilled Portobello mushroom**
- BB HOUSE MADE SLAW** GF, v 6
classic stvle coleslaw

KIDS

- CHICKEN NUGGETS** 14
served with fries and tomato sauce
- BEEF OR CHICKEN BURGER** *GF 15
beef patty OR chicken breast, cheese, tomato sauce served with fries
- KIDS DRINKS**
- MILK** 4
chocolate, strawberry, caramel
- COLD DRINKS**
- coke, sprite, lift, OJ, apple juice 3.5
- pink lemonade, lemon lime & bitters 4
- ICE CREAM FLOATS** 8
- KOSI** coke and vanilla ice cream
- FIRE TRUCK** red lemonade & ice cream
- KIDS DESSERT**
- KIDS ICE CREAM AND TOPPING** GF 6
two scoops of vanilla ice cream with the choice of chocolate, strawberry or caramel topping and sprinkles
- FROG IN THE POND** GF 5
chocolate frog sitting on a pond of green jelly and sprinkles

OUR FAVOURITES**RIBS** GF 42

Tender, meaty pork ribs, slow-cooked then grilled and basted with our special hickory, bourbon BBQ sauce teamed with BB house made slaw and shoestring fries

THE HEART ATTACK BURGER *GF 28

Double Black Angus beef patty, double cheese, double bacon, relish with our special hickory and bourbon BBQ sauce on a charcoal brioche bun

BEEF BURGERS

pasture fed black angus beef on a charcoal brioche bun
 ADD FRIES see list

- CHEESEY** *GF 14
beef patty with double cheddar cheese, tomato sauce, american mustard on a milk bun
- BB CLASSIC** *GF 17
beef patty with lettuce, tomato, pickle relish, tomato sauce, american mustard
- FAIR DINKUM** *GF 24
beef patty, cheese, fried egg, bacon, pineapple, lettuce, beetroot, onion, tomato, bbq sauce
- THE BLUES BROTHERS** *GF 19
beef patty, king island blue cheese, onion jam, tomato, blue cheese aioli, rocket
- TWISTED BLT** *GF 18
beef patty, crispy bacon, lettuce, tomato, aioli
- THE FIRECRACKER** *GF 19
beef patty, chef's flamin' HOT (yes its hot!) chili jam, cheese, tomato, lettuce, sour cream
- TRUFFLE SHUFFLE** *GF 19
beef patty, rocket, tomato, parmesan, onion jam, black truffle aioli

CHICKEN / VEGETARIAN / VEGAN

Flamed grilled chicken breast on milk bun

- CHOOK NORRIS** *GF 18
chicken, lettuce, tomato, cheese, aioli, onion Jam
- BUFFALO BILL** *GF 18
chicken breast marinated in our hickory & bourbon bbq sauce, BB house made slaw, tomato, lettuce, peri peri sauce
- B.L.A.T.** *GF 19
chicken, bacon, lettuce, smashed avo, tomato, aioli
- MUFFLE** *GF, v 19
grilled portobello mushroom, rocket, tomato, parmesan, onion jam and black truffle aioli
- DEEP PURPLE** *GF, v 18
grilled haloumi, eggplant, Spanish onion, tomato, aioli, rocket, tomato relish
- VEGAN** 25
grilled Portobello mushroom, eggplant, rocket, tomato, Spanish onion, tomato chili jam, vegan aioli on gluten and dairy free bun

FRIES

SERVES UP TO 2

- SKINNY FRIES** GF 8
lightly salted OR cajun spiced
- SWEET POTATO CUTS** GF 9
cinnamon seasoning
- ONION RINGS** 9
battered crispy rings
- ADD SAUCES**
- | | | |
|-----------------------|----|---|
| tomato or bbq sauce | GF | 1 |
| aioli | GF | 2 |
| buffalo sauce (spicy) | | 3 |
| black truffle aioli | GF | 4 |

STRIPPER / ADD ONS

STRIPPER any burger of your choice (same price) served with NO BUN and extra salad

- BURGER ADD ONS**
- | | |
|------------------------------|---|
| gluten and dairy free bun | 4 |
| pineapple or beetroot | 1 |
| cheese | 2 |
| fried egg | 3 |
| smashed avocado | 4 |
| crispy bacon | 4 |
| extra black angus beef patty | 8 |
| extra portobello mushroom | 8 |

DESSERT

- JAMES BROWNIE** 14
warm nutella brownie topped with vanilla ice cream, toasted hazelnuts and chocolate fudge sauce
- VANILLA BEAN PANNA COTTA** GF 14
with salted caramel & crushed honeycomb
- SORBET** *GF, VE 12
mango and raspberry sorbet served with toasted coconut and wafers
- AFFOGATO** 9
espresso shot + vanilla ice cream
- ADD** a shot
frangelico, baileys or kahlua 8

NO SPLIT BILLS

1.5% Merchant fee applies to all credit/debit card transactions

15% public holiday surcharge

*GF option with GF Bun/NO pickle relish /onion jam/wafer *VE Vegan upon request

OPENING HOURS

Monday TAKEAWAYS ONLY
 Tuesday, Wednesday, Thursday
 DINNER from 5pm
 Friday, Saturday, Sunday
 LUNCH & DINNER from 12noon

TAKEAWAY DRINKS

You must be over 18yo to order
 and collect takeaway alcohol.

T/A DRINKS

PHONE TO ORDER**02 64576844****(ID will be required)****BEER**

Kosciuszko Pale Ale	ABV 4.5%	\$39 6pack	\$8.50 per bottle
Peroni	ABV 5.1%	\$37 6pack	\$7.50 per bottle
Corona	ABV 4.5%	\$38 6pack	\$8.00 per bottle
Guinness Draught Stout	ABV 4.2%	\$38 6pack	\$8.00 per bottle
Bent Spoke EASY Cleansing Ale	ABV 3.5%	\$28 4pack	\$8.00 per can

NOT QUITE BEER

Apple Thief Pink Lady Apple Cider	ABV 4.5%	\$8
Alpine Cider Pink Lady Apple Sweet	ABV 4.5%	\$8
Apple Thief William Pear Cider	ABV 4.5%	\$8
Lick Pier Ginger Beer	ABV 4%	\$10
Pimms, Lemonade & Ginger Ale	ABV 4%	\$9

WINE

COOL WOODS	\$35 per bottle
SOUTH AUSTRALIA	
Sparkling NV Brut	
WHITE	
Sauvignon Blanc	
Chardonnay	
RED	
Shiraz	
Cabernet Sauvignon	

COLD DRINKS

Mt Franklin 600ml Water	\$4.5
Capi sparkling Water 750ml	\$10
Coke 390ml	\$4.5
Sprite 390ml	\$4.5
Coke Zero 390ml	\$4.5

COFFEE / TEA**(Regular size and Full Cream Milk ONLY)**

Espresso, Macchiato, Piccolo	\$4
Latte, Cappuccino	\$4.5
Flat White, Long Black	\$4.5
Hot Chocolate, Mocha	\$5.5
English Breakfast, Earl Grey	\$4.5
Peppermint, Green	\$4.5

SCHNAPPS**SPECHT FLAVOURS**

William Pear 40ml \$9	Goldwasser (cinnamon) 50ml \$10
Pear and Apple 40ml \$9	
Raspberry 40ml \$9	Schwartzhog (Jagermeister) 50ml \$10

TAKEAWAYS

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T/A MENU

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CRISPY ONION RINGS v 9

battered crispy rings ADD aioli \$2

DEEP SOUTH SQUID GF 16

cajun spiced served with peri peri sauce

MAC & CHEESE CROQUETTES v 13

(4) with house made tomato and chili jam

CHARRED CORN GF, V, *VE 7

grilled and rolled in paprika butter

CHICKEN WINGS OR

TEMPURA CAULIFLOWER 20

half kilo tossed in one of our special sauces with carrot & celery sticks and blue cheese aioli

SAUCES (choose one)

HICKORY & BOURBON BBQ GF

MAPLE AND BACON GF

KICKIN' SPICY BUFFALO

SALAD

ROCKET & PEAR SALAD GF, V, *VE 16

rocket, parmesan, pear, hazelnuts, balsamic

THE BONDI HIPSTER GF, V, *VE 21

quinoa, goat's cheese, roasted beets & carrots, toasted almonds, Spanish onion, citrus dressing

add grilled chicken breast 8

add grilled Portobello mushroom 8

BB HOUSE MADE SLAW GF, V 6

classic style coleslaw

KIDS

CHICKEN NUGGETS 14

served with fries and tomato sauce

KIDS DESSERT

KIDS ICE CREAM AND TOPPING GF 6

two scoops of vanilla ice cream with the choice of chocolate, strawberry or caramel topping and sprinkles

FROG IN THE POND GF 5

chocolate frog sitting on a pond of green jelly and sprinkles

CHICKEN / VEGETARIAN / VEGAN

flamed grilled chicken breast on milk bun

CHOOK NORRIS *GF 18

chicken, lettuce, tomato, cheese, aioli, onion Jam

BUFFALO BILL *GF 18

chicken breast marinated in our hickory and bourbon bbq sauce served with BB house made slaw, tomato, lettuce, peri peri sauce

B.L.A.T. *GF 19

chicken, bacon, lettuce, smashed avo, tomato, aioli

MUFFLE *GF, V 19

grilled portobello mushroom, rocket, tomato, parmesan, onion jam and black truffle aioli

DEEP PURPLE *GF, V 18

grilled haloumi, eggplant, Spanish onion, tomato, aioli, rocket, tomato relish

VEGAN 25

grilled Portobello mushroom, eggplant, rocket, tomato, Spanish onion, tomato chili jam, vegan aioli on gluten and dairy free bun

OUR FAVOURITE

RIBS GF 42

Tender, meaty pork ribs, slow-cooked then grilled and basted with our special hickory, bourbon BBQ sauce teamed with BB house made slaw and shoestring fries

BEEF BURGERS

pasture fed black angus beef on a charcoal brioche bun

ADD FRIES see list

CHEESEY *GF 14

beef patty with double cheddar cheese, tomato sauce, american mustard on a *milk bun*

BB CLASSIC *GF 17

beef patty with lettuce, tomato, pickle relish, tomato sauce, american mustard

FAIR DINKUM *GF 24

beef patty, cheddar cheese, fried egg, bacon, pineapple, lettuce, beetroot, onion, tomato, bbq sauce

THE BLUES BROTHERS *GF 19

beef patty, king island blue cheese, onion jam, tomato, blue cheese aioli, rocket

TWISTED BLT *GF 18

beef patty, crispy bacon, lettuce, tomato, aioli

THE FIRECRACKER *GF 19

beef patty, chef's flamin' HOT (yes its hot!) chili jam, cheddar cheese, tomato, lettuce, sour cream

TRUFFLE SHUFFLE *GF 19

beef patty, rocket, tomato, parmesan, onion jam, black truffle aioli

FRIES

SERVES UP TO 2

SKINNY FRIES GF 8

lightly salted OR cajun spiced

SWEET POTATO CUTS GF 9

cinnamon seasoning

ONION RINGS 9

battered crispy rings

ADD SAUCES

tomato or bbq sauce GF 1

aioli GF 2

buffalo sauce (spicy) 3

black truffle aioli GF 4

ADD ONS

BURGER ADD ONS

gluten and dairy free bun 4

pineapple or beetroot 1

cheese 2

fried egg 3

smashed avocado 4

crispy bacon 4

extra black angus beef patty 8

extra portobello mushroom 8

DESSERT

JAMES BROWNIE 14

warm nutella brownie topped with vanilla ice cream, toasted hazelnuts and chocolate fudge sauce

1.5% Merchant fee applies to all credit/debit card transactions

15% public holiday surcharge

*GF option with GF Bun/NO pickle relish /onion jam/wafer

*VE Vegan upon request