

# Bush Inn Hotel

## ENTRÉE

Fire roasted corn and red capsicum croquettes  
with lemon, aioli and petit salad

Hawkesbury River calamari, salt and Tasmanian  
mountain pepper seasoning, rocket salad, aioli

Roasted pumpkin with ancient grains,  
toasted seeds and winter leaves

## MAIN

300g Grass fed sirloin  
with beetroot purée and red wine jus  
cooked medium rare (GF)

Barramundi  
cauliflower purée, confit of roasted fennel,  
broccolini, and lemon caper sauce (GF)

Pappadelle  
with roasted field mushrooms,  
truffle oil and parmesan reggiano (VG)

(shoestring fries and mixed leaf salad to share)

## DESSERT

Sticky date pudding  
with cream and caramel sauce

Chocolate brownie  
with cream