

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 leafs

MAIN

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

Barramundi with cauliflower purée, caramelised
fingerling potatoes and pink pepper butter sauce

Pappadelle with roasted field mushrooms,
truffle oil and parmesan reggiano

(shoestring fries and mixed leaf salad to share)

DESSERT

Warm sticky date pudding
with caramel sauce

Chocolate ripple marshmallow cake