

Dinner Menu

5PM TO 8PM DAILY

ENTRÉE

- Indonesian Fried Chicken/Ayam Tangkap Aceh (N)** \$15
Marinated chicken with peanut sauce, kaffir lime & curry leaf
- Southern Fried Crocodile (A)** \$18
With garlic aioli
- Chicken Liver Paté** \$21
House made paté with port jelly & crispy croutons (GF on request)
- Tofu & Soba (GF, VG)** \$25
Confit tofu soba noodle, wakame, cabbage, carrot, noir salt & sesame seed dressing
- Pork Belly (GF)** \$28
Crispy skin pork belly, carrot & ginger puree & red wine jus
- Calamari & Mango Salad (S,I)** \$28
Crispy calamari with mango jalapeno salad, pickled onion & lime herb aioli

SHARES

- Garlic Bread** \$12
- Bowl of Chips** \$12
With garlic aioli and tomato sauce
- Potato Wedges** \$14
With sour cream and sweet chilli
- Grazing Platter for 2** \$45
Selection of cured meats, dips, breads, pickled veg, cheese & paté

MAINS

- Fish and Chips (A)** \$28
Battered or grilled flake fillet with garden salad & house tartar
- Mushroom Tom Yum (GF, VG, DF, S)** \$28
House made vegan tom yum, with mushrooms, bean shoots, rice noodles, tomatoes & herbs
- Gnocchi Alla Vodka (V)** \$28
House made Gnocchi with onion, tomato, cream, vodka, herbs & parmesan herb crumb
- Duck Curry (GF, N)** \$40
Confit duck Maryland with Panang curry sauce, charred bok choy & steamed rice
- Humpty Doo Barramundi (A, GF)** \$40
Pan seared Barramundi, crispy Kipfler potatoes, green beans & black garlic cream
- Tiger Prawn Capellini (S, A)** \$36
Local grilled prawns, thin spaghetti, chilli, parsley, cherry tomatoes & butter white wine sauce
- Gourmet Burger** \$31
Angus beef patty, truffle mayo, maple bacon, cheese, lettuce, tomato and chips
- Braised Beef Short Rib (MO, S)** \$48
With creamy mash potato, XO sauce & chilli green beans
- Lamb Rack (GF)** \$55
Sous vide lamb with Harissa sauce, baby beetroot & zucchini

Please enquire with waiting staff if you have dietary requirements:

N = Nuts / GF = Gluten Free / DF = Dairy Free / V = Vegetarian / VG = Vegan / S = Spicy

A = Australian / I = Imported / MO = Mixed Origin

0.9% surcharge applies for all credit cards. 15% surcharge applies to all public holidays. Menu is subject to change.

3 SIXTEEN
BAR & BISTRO

26-5396-PD

FROM THE GRILL

Rib Eye Steak \$63

Sirloin Fillet \$55

All steaks come with either red wine jus or Chimichurri & your choice of two sides

SIDES

Three grilled Tiger Prawns (GF, DF, A) \$13

Chips with Rosemary Salt \$13

Green beans with chilli oil (GF, DF) \$13

Steamed Asian greens with sesame seeds (GF, DF) \$13

Mixed leaves with avocado dressing (GF, DF) \$13

KID'S MENU

(For kids 12 and under)

Grilled Fish (GF, A) \$15

Mixed vegetables and mash

Battered Fish (A) \$15

Chips and tomato sauce

Cheeseburger \$15

Pattie, cheese, tomato sauce and chips

Spaghetti \$15

Your choice of Bolognese or Napoli sauce

Chicken Nuggets \$15

Chips and tomato sauce

DESSERTS

Flourless Chocolate Fondant (GF) \$14
with vanilla ice cream

Coffee Crème Brûlée \$14
With house shortbread

Vanilla Coconut Panna Cotta (VG, D, GF) \$14
With plum syrup & mixed berries

Herb Cremieux \$14
With mango puree, passionfruit & vanilla tuile

Build Your Own Cheese Plate

1 piece of cheese \$23

2 pieces of cheese \$30

3 pieces of cheese \$37

Local Tablelands Cheese

Choose from:

Misty Mountain Vintage

Gallo Italian Brie

Cracked Pepper

Gallostello Blue

All plates served with crackers, fruit paste & fresh fruit (GF on request)

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