

Lunch Menu

12PM TO 5PM DAILY

TO SHARE

Garlic Bread

Bowl of Chips

Garlic aioli & tomato sauce

Potato Wedges

Sour cream & sweet chilli

Grazing Platter for two

Selection of cured meats, dips, bread, pickled veg, cheese & paté

(GF on request)

SALADS

Coconut Chicken Slaw (N)

Shredded chicken breast, Tarro chips, cabbage slaw, herbs, chilli peanut praline, coconut lemongrass dressing

Vietnamese Calamari Salad (I)

Lettuce, cucumber, red onion, carrot, herbs & Nuoc Cham dressing

Caesar Salad

Baby cos lettuce, crispy bacon, croutons & egg

Add chicken

Gado Gado (GF, V, DF, N)

A mix of potatoes, green beans, bean sprouts, spinach, corn & cabbage in a peanut sauce, topped with tofu, tempeh, hard boiled eggs & prawn crackers
(Vegan on request)

MAINS

\$12 Fish and Chips (A) \$28

Battered or Grilled Flake
Fillet with garden salad & house tartar

\$14 Gourmet Burger \$28

Angus beef patty, truffle mayo, maple bacon, lettuce, tomato, cheese & burger bun

Karaage Chicken Burger \$28

Sheared cabbage slaw, pickled cucumber & Japanese mayo

Vegan Burger (VG) \$22

V2 Pattie, cos lettuce, chilli jam, tomato, cucumber & burger bun

Salad Roll (V) \$22

Mixed leaf, cheese, red onion, carrot, cucumber, tomato, pickles & seeded mustard on a white roll

Add Ham \$5

\$28 Prawn Roll (A) \$26

Local Tiger Prawns, Japanese mayo, avocado, herbs & pickled onions on a half baguette

\$5 Club Sandwich \$28

Bacon, lettuce, tomato, chicken, egg & cheese on white or multigrain bread

Add Ons to Burgers & Rolls

Chips \$3

Wedges \$4

GF Bread \$2

Extra Sauce \$0.50

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 = Australia x / 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

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DESSERTS

Flourless Chocolate Fondant (GF)
With vanilla ice cream

\$14

Coffee Crème Brûlée
With house shortbread

\$14

Vanilla Coconut Panna Cotta
(VG, GF)
With plum syrup & mixed berries

\$14

Herb Cremieux
With mango pureé, passionfruit & vanilla tuile

\$14

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)**

KID'S MENU

(For kids 12 and under)

Grilled Fish (GF, A) \$15
Mixed vegetables & mash

Battered Fish (A) \$15
Chips & tomato sauce

Cheeseburger \$15
Pattie, cheese, tomato sauce & chips

Spaghetti \$15
Your choice of Bolognese or Napoli sauce

Chicken Nuggets \$15
Chips & tomato sauce

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