



THE  
**BRUNSWICK HOTEL**  
COACHING INN • SINCE 1836

## Mains

Doo Town Venison Sausages 28.5 <i>w/ colcannon mash, jus &amp; black cherry relish</i>	Sheffield Lamb Rump 29.5 <i>in preserved lemon, rosemary &amp; garlic w/ greek salad, lemon potato &amp; garlic yogurt</i>
Scottsdale Char Siu Pork Ribs 29.5 <i>w/ Asian slaw &amp; Sweet Potato Scallops</i>	Butternut Pumpkin Steak 28 <i>w/ falafel, snow pea tendril salad, tomato capsicum coulis &amp; truffle oil</i>
Chargrilled Pumpkin Salad 19 <i>w/ chorizo, semi dried tomato, feta, walnuts, red onion, coriander &amp; a lemon cumin dressing</i>	English Style Fish & Chips 23.5 <i>w/ mushy peas, lemon &amp; dill aioli, malt vinegar &amp; lemon</i>
Add Chimmi Churri Chicken 4.5	Market Fish <i>see 'chef's additions'</i> POA

## Share Platters

### Entrée Share Platter

Buffalo Wings  
Vegetable Bhaji  
Halloumi Bites  
Battered Prawns  
Duck Spring Rolls  
Jalapeno Poppers

**For 2** 22

**For 4** 40

### Main Share Platter

Bruny Island Wallaby Schnitzel  
Nichols Chimmi Churri Chicken  
Scottsdale Crispy Skin Pork Belly  
Doo Town Venison Sausages  
Sheffield Lamb Rump  
King Island Beef Burger Patty

*served w/ Chips, Slaw*

**For 2** 80

*Both platters are served with a selection of condiments*

## Grill

*All steaks served w/ thick cut chips or stuffed potato, slaw & red wine jus*

### King Island Angus Reserve

Scotch Fillet	Large	43	Sirloin	Large	39
	Small	34		Small	32

### Mount Roland Premium

Eye Fillet	Large	45	Rib Eye	500gm	48
	Small	34	<i>on the Bone</i>		

### Steak Toppers 6.5

Beer Battered Onion  
Garlic Prawns  
Cajun Scallops

### Steak Butter 2

Roasted Garlic  
Black Truffle  
Diamans Chilli

### Sauces 3.50

Gravy, Mushroom, Pepper & Creamy Blue Cheese

### Sides Plates 9

Roasted Mediterranean Vegetables    Coleslaw  
Creamy Potato Mash    Thick Cut Chips *w/ aioli*  
Greek Salad    Pan Fried Mushrooms *w/ truffle butter*

**One Bill Per Table**

*Gluten free menu available on request*