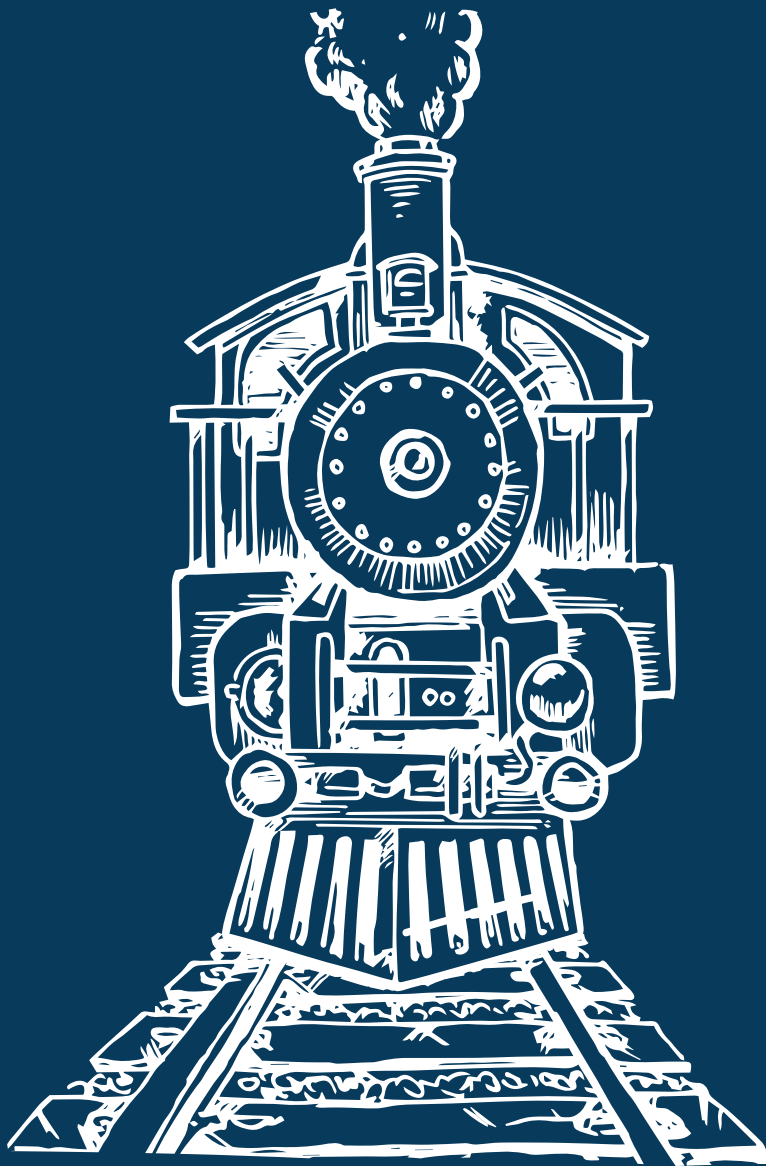




BISTRO MENU



BISTRO MENU

 Members
 Guests















STARTERS

		
GARLIC BREAD 	9	10
Add cheese • \$2		
Add cheese & bacon • \$4		
BOWL OF CHIPS   	9	10
SWEET POTATO FRIES   	12	13
SALT & PEPPER CALAMARI 	15	17
Buttermilk marinated calamari w/ lemon & tartare sauce		
SOUTHERN FRIED CHICKEN STRIPS 	16	18
w/ Ranch		
BRUSCHETTA  	16	18
Confit truss tomatoes, onion, feta & basil oil on toasted sourdough		
CRISPY CHICKEN WINGS 		
Buffalo, Smokey BBQ or Curry coconut		
1/2 kg	17	19
1kg	22	24
BEEF RAGOUT 	18	20
12hr slow cooked beef brisket, charred sourdough & sour cream		
SHAKSHUKA   	18	20
Middle Eastern baked egg, capsicum, tomato & charred sourdough		

BURGERS

		
CHEESE BURGER 	20	22
Beef patty (150g), cheese, pickles, onion, tomato & mustard on a lightly toasted milk bun		
SOUTHERN FRIED CHICKEN BURGER 	22	24
Crispy fried chicken, bacon, cheese, lettuce, BBQ & aioli on a lightly toasted milk bun		
VEGO BURGER 	22	24
Smokey kale and quinoa patty, aioli, rocket & avacado on a lightly toasted milk bun		
THE BRADY'S BURGER 	26	26
Two beef patties (150g), cheese, bacon, lettuce, tomato, onion & chipotle mayo on a lightly toasted milk bun		
Add egg	\$2	
Add bacon	\$3	
Add gluten free bun	\$4	
Add extra beef patty	\$7	

BRADYS FAVORITES

		
BRADY'S SOUP	15	17
See specials board for current flavour w/ Toasted garlic bread		
BRISKET NACHOS 	22	24
Corn chips, BBQ brisket, cheese & sour cream Add guacomle • \$2		
BEEF LASAGNA	22	24
Traditional home style beef lasagna w/ chips & salad		
BRADY'S PIE FLOAT	22	24
See specials board for current flavour w/ Mash & gravy		
SALT & PEPPER CALAMARI 	24	26
Buttermilk marinated calamari w/ lemon & tartare (choice of 2 sides)		
BANGERS & MASH 	25	27
See specials board for current flavour w/ Peas & onion gravy		
RAGOUT PAPPARDELLE 	26	28
Slow cooked brisket, rosemary tomato sauce, kale and Parmesan cheese		
TONKOTSU RAMEN  	26	28
Char Siu Pork, miso broth, exotic mushrooms, soft boiled egg & green onions Add char siu pork • \$7		
HERB CRUMBED BARRAMUNDI 	28	30
Barramundi lightly crumbed in a zesty herb w/ lemon & tartare (choice of 2 sides)		
RIGATONI 	28	30
Prawn, chorizo, semi-dried tomatoes, onion, kale, garlic cream sauce & Parmesan cheese		
LAMB SHANK 	32	34
Sous Vide lamb shank, confit smashed potato, broccolini & red wine Jus Add shank • \$9		
CRISPY SKINNED SALMON  	34	36
Turmeric infused rice, steamed broccolini, coconut & lime curry sauce		
BEEF SHORT RIB 	38	40
Slow cooked short rib, sweet potato mash, broccolini, confit cherry tomatoes & red wine Jus		

Please inform our staff of any food allergies. Our kitchen is not allergen-free, but we take extra precautions to minimise cross-contamination, using separate utensils and gloves. Our updated menu reflects changes in food labeling compliance, such as Low Gluten instead of Gluten Free to ensure accuracy.

 Vegetarian  Low Gluten  Dairy Free  Vegan  Dairy Free, Vegan, or Low Gluten option available

BISTRO MENU

 Members
 Guests

BUTCHERS BLOCK

Your choice of two sides

RUMP STEAK (250G) ⊕ MB3+ 100 day grain fed Wagyu chargrilled to your preference	30	32
HALF CHICKEN ⊕ Marinated chicken roasted & chargrilled	30	32
LAMB CUTLETS (2) Crumbed lamb cutlets cooked to medium Add cutlet • \$7	33	35
RUMP STEAK (400G) ⊕ MB3+ 100 day grain fed Wagyu chargrilled to your preference	38	40
SCOTCH FILLET (300G) ⊕ MB2+ Black Angus chargrilled to your preference	46	48
PORTERHOUSE (300G) ⊕ MB4+ Black Angus, reverse seared (reccomended cooked to M/R)	52	54
SURF 'N' TURF TOPPER ⊕ Calamari & prawns cooked in a creamy garlic sauce	9	9

SAUCE

Aioli 	\$2	Diane 	\$3
Gravy 	\$2	Red wine Jus 	\$3
Peppercorn 	\$3	Onion Gravy 	\$3
Mushroom 	\$3	Creamy garlic 	\$3

SCHNITZELS & PARMIS


Your choice of two sides

CHICKEN SCHNITZEL (250G) Classic crumbed schnitzel	23	25
CLASSIC PARMI Crumbed schnitzel topped w/ Napoli, bacon, & cheese	27	29
BBQ BRISKET Crumbed schnitzel topped w/ slow cooked BBQ brisket & cheese	29	31
MEAT SUPREME Crumbed schnitzel topped w/ bacon, salami, chorizo, BBQ sauce & cheese	29	31
BOLOGENSE Crumbed schnitzel topped w/ traditonal bologense & cheese	29	31
SURF 'N' TURF Crumbed schnitzel topped w/ calamari, prawns, & garlic cream sauce	32	34

SIDES

Chips
Salad
Steamed vegetables
Creamy mash potato
Cauliflower gratin

SALADS

CEASER SALAD Cos lettuce, crispy bacon, Parmesan cheese, herbed croutons, soft boiled egg & Ceaser dressing	20	22
ROASTED VEGETABLE SALAD ⊕   Sweet potato, pumpkin, mushrooms, lentils, rocket, feta & coriander ginger dressing	22	24
LEBANESE EGGPLANT SALAD ⊕  Hummus, cucumber, mint, radish, white beans, dukkha, ginger dressing & toasted flat bread	22	24
Add grilled chicken	\$6	
Add prawns	\$8	

KIDS MEALS

w/ Chips & drink

CHICKEN NUGGETS	12	12
FISH & CHIPS	12	12
LIL BRADY'S DAWG	12	12
KID'S LASAGNA	12	12

DESSERTS

APPLE & RHUBARB CRUMBLE w/ Fresh creme anglaise & ice cream	14	16
WARM CHOC BROWNIE  w/ Berry compote, whipped cream & home made ice cream	14	16

Please inform our staff of any food allergies. Our kitchen is not allergen-free, but we take extra precautions to minimise cross-contamination, using separate utensils and gloves. Our updated menu reflects changes in food labeling compliance, such as Low Gluten instead of Gluten Free to ensure accuracy.

 Vegetarian  Low Gluten  Dairy Free  Vegan  Dairy Free, Vegan, or Low Gluten option available

LUNCH SPECIALS

Available Monday To Friday

BRADY'S PIE 18
w/ Chips & gravy

BANGERS & MASH  18
w/ Mash & gravy

CHEESE BURGER  18
w/ Chips

FISH & CHIPS 18
w/ Chips & salad

LASAGNA 18
w/ Chips & salad

RUMP STEAK (250G)  22
w/ Chips & salad

Please inform our staff of any food allergies. Our kitchen is not allergen-free, but we take extra precautions to minimise cross-contamination, using separate utensils and gloves. Our updated menu reflects changes in food labeling compliance, such as Low Gluten instead of Gluten Free to ensure accuracy.



Vegetarian



Low Gluten



Dairy Free



Vegan



Dairy Free, Vegan, or Low Gluten option available



[bradysrailwayhotel](#)



(02) 6021 4700



INFO@HARVESTHOTELS.COM.AU