

SUNDAY LUNCH SET MENU

Two courses \$30 Three courses \$40

ENTREE

Cajun coated chicken wings

Served with our homemade ranch dipping sauce

Crumbed Camembert

House crumbed camembert served with Barkers delicious plum sauce

MAINS

Ribeye Steak

Cooked to your liking, served with freshly tossed salad, steak cut fries and your choice of garlic butter, peppercorn or mushroom sauce

Southern style butterflied chicken breast

Marinated in buttermilk, coated in a southern style coating fried and accompanied with salad, crosscut fries and your choice of peppercorn, mushroom or our bourbon barbeque sauce

Apricot chicken and sage filo

Tender pieces of chicken bound in a sage, onion and cream cheese sauce wrapped in filo pastry, cooked to golden brown and accompanied with freshly tossed salad and fries

Crispy slow cooked pork belly

Accompanied with a whipped chive potato mash, seasonal vege, fried apple fritter and an apple cider jus

Beer battered fish of the day

Freshly battered fish, served with crispy fries, salad and chunky tartare sauce

Shrimp cocktail salad

A main sized salad of juicy shrimp folded through our marie rose sauce, served with a generous portion of salad greens topped with king prawns

DESSERT

Chocolate and raspberry brownie

Bullocks decadent chocolate brownie warmed through and served with vanilla ice cream and a rich chocolate sauce

Sticky date pudding

Served with gooey caramel sauce and vanilla bean ice cream





