

The Post 101

Breads

Oven Baked Crusty White Roll filled with your choice of House-made Garlic or Herb Butter \$ 5.50

Entrées

Sydney Rock Oysters

Natural or Kilpatrick (both options GF) 1/2 Dozen \$ 18.00
Dozen \$ 28.00

Salt and Pepper Squid

Pineapple Cut Squid Coated in a Szechuan Pepper and Salt Flour. Deep Fried then Topped with a Rocket, Cucumber and Coriander Salad. Served with a Chilli Mirin Sauce. \$ 19.50

Thai Beef Salad

Rump Steak Strips Marinated in Our House-made Thai Sauce Tossed in a Salad of Lettuce, Tomato, Cucumber, Spanish Onion, Crunchy Fried Noodles, Nuts and Fresh Herbs. \$ 17.50

Tarragon Crab Cakes

House-made Tarragon Crab Cakes Pan Fried and served with our House-made Dill and Lemon Aioli. \$ 19.50

Warm Duck Breast Salad (GF)

Pan Fried Duck Breast served with Grilled Pears, Toasted Walnuts, Rocket and a Red Wine Vinaigrette. \$ 19.50

Roasted Mediterranean Vegetable Tart (V)

Selection of Roasted Vegetable served on a Puff Pastry Case Topped with Crumbled Feta and finished with a Balsamic Reduction. \$ 17.50

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Mains

Pork Belly **\$ 27.50**

Twice Cooked Pork Belly served on a Bed of Butternut Pumpkin, Chickpea, Cumin and Fresh Coriander. Finished with an Apple Cider Jus.

Spring Lamb Cutlets **\$ 29.50**

French Trimmed Lamb Cutlets served on a Warm Potato, Pea and Tarragon Salad.

Salmon Fillet **\$ 29.50**

Oven Baked Salmon Fillet served on a Citrus Salad Topped with Our House-made Chimmi Churri.

Scaloppini Chicken Breast **\$ 28.50**

Chargrilled Scaloppini Chicken Breast served with Chargrilled Asparagus and Roasted Smashed Chats. Topped with Our House-made Romesco Sauce and Toasted Pine Nuts.

Potato Gnocchi **\$ 26.50**

House-made Potato Gnocchi Tossed in a Creamy Mixed Mushroom Sauce and Topped with Shaved Parmesan.

2 Course / 3 Course Option

*2 Courses** **\$ 40.00**

*3 Courses** **\$ 50.00**

**From Entrées menu (dozen oysters excluded), Mains menu and Dessert board only.*

Charnwood Estate Option

Charnwood Estate Wine by the Glass with a 2 course/3course option **\$ 5.00**

Charnwood Estate Wine by the Bottle with a 2 course/3course option **\$ 32.00**

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Share Platters for 2

Lamb Shoulder \$ 55.00

Garlic and Rosemary Infused Slow Cooked Lamb Shoulder served with Roasted Chats, Greens and a Red Wine Jus.

Pork Belly \$ 55.00

Fennel and Salt Rubbed Slow Cooked Pork Belly served with Roasted Chats, Greens and an Apple Cider Jus.

Antipasto \$ 35.00

Selection of Local Cheese's, Marinated Olives, Chargrilled Capsicum, Semi Dried Tomatoes, Prosciutto, Salami and Chorizo served with Lavish Biscuits.

From The Grill

350 gram Free Range Grass Fed Scotch Fillet* \$ 35.00

400 gram Free Range Grass Fed Rump* \$ 29.00

450-500 gram Free Range Grass Fed Rib Eye* \$ 38.00

250 gram Chicken Breast* \$ 18.00

**served with your choice of sides.*

Sides \$ 6.00

Vegetables

Garden Salad

Roasted Smashed Chats

Steakhouse Chips

Creamy Garlic Mash

Sauces: *Mushroom, Pepper, Dianne, Gravy, Creamy Garlic* \$ 2.50

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Post 101 Favourites

<i>Mixed Grill: Local Beef Sausage, Bacon, Crumbed Lamb Cutlet, Steak and Egg *</i>	\$ 24.50
<i>Crumbed Lamb Cutlets*</i>	\$ 22.50
<i>House-made Beer Battered Barramundi*</i>	\$ 22.50
<i>House-made Crumbed Chicken Breast Schnitzel *</i>	\$ 21.50
<i>House-made Crumbed Chicken Breast Schnitzel Parmigiana *</i>	\$ 22.50
<i>Bangers and Mash: Local Beef Sausages served on a Creamy Garlic Mash topped with Caramelised Onion Gravy*</i>	\$ 19.50

**All served with your choice of :*

Chips or Garlic Mash

Salad or Vegetables

Burgers

<u><i>Chicken Breast Schnitzel Burger</i></u>	\$ 19.50
<i>House-made Crumbed Chicken Breast Schnitzel, Rocket, Avocado, Bacon, Cheese and a Garlic Aioli. Served with Chips.</i>	
<u><i>Post 101 Burger</i></u>	\$ 19.50
<i>House-made Beef Patty, Lettuce, Tomato, Beetroot, Cheese, Caramelised Onion and a Tomato Chutney. Served with Chips.</i>	