

BRIARS INN MENU



TO SHARE OR TO GRAZE

Briars Damper Bread w/ butter or garlic butter	5.50
Anti Pasto Plate – Paddock	28.50
Anti Pasto Plate – Seafood	29.50
Cheese Plate	26.50
Bruschetta with cherry tomatoes, pesto and bocconcini	9.00
Bruschetta with Halumi, chorizo and capsicum	9.00
Bruschetta with grilled field mushrooms, fetta and olives	9.00
Mixed Brochette plate	25.00

STARTERS

Does NOT include the salad and vegetable bar

Calamari in spiced salt, served with aioli	17.00
Prawns Grilled and wrapped in Prosciutto on Cucumber & salad Greens	18.50
Drunken Prawns chilli & Garlic with lime Aioli	19.50
Ravioli of the day	16.50
Tempura Jumbo King Prawns served with a soy mirin sauce	18.50
Lamb Brains crumbed & served with a lemon, garlic & caper butter sauce	15.50
Soup of the day served with warm crusty bread	12.50
Vegetable Plate (help yourself to the Salad & Vege Bar!)	15.50

KIDS (12 years & under)

Fish and chips	9.50
Chicken Nuggets and chips	9.00
Kids Roast of the day	12.00
Sausages & Mash	9.00
Spaghetti & Meatballs	9.00
Hamburger & chips	10.00

BRIARS CHAR-GRILL (“cook your own”)

All “cook your own” meals come with a selection from the salad & vegetable bar

Fillet Mignon	27.50
Scotch Fillet	26.50
Rump	24.50
New York Sirloin	26.50
Briars aged steak with Chef's marinade	25.50
T-Bone 500gram	27.50
Chicken Breast with Chef's marinade	23.50
Gourmet Sausages (house made) x3 (extra sausage \$3 w/ steaks)	18.50

ROAST OF THE DAY

All Roasts come with a selection from the salad & vegetable bar

Salt crusted Pork Loin with crackling & house made apple sauce	26.50
Herb rubbed Lamb Leg served with mint sauce	26.50

MAINS

All Mains come with a selection from the salad & vegetable bar

Lamb Shanks, braised and served with creamy mash	27.00
Fish of the day	28.00
BBQ Pirri Pirri Chicken Breast with lemon and chips	27.50
Quail with orange, watercress and crispy prosciutto salad	27.50
Char-grilled Spatchcock with minted yoghurt on green salad	28.50
Briars style Chicken Ceaser salad	19.50
Briars Homemade Country Pie of the day	22.50
Vegetarian Pasta of the Day	22.00
Briars Homemade Vegetable Pie	20.50
Briars Beer Battered Fish & chips, served with house made tartare	26.00
Long Paddock Rib Eye steak on the bone with Béarnaise sauce & your choice of chips or mash	34.50
Long Paddock Porterhouse steak with Cafe d'Paris butter & your choice of chips or mash	31.00

Daily Black Board Specials also available!

SIDES

Chips with aioli	7.00
Creamy Mash Potato	6.00
Briars Damper Bread served with butter or garlic butter	5.50

DESSERT

All desserts served with cream and ice cream

Briars traditional chocolate mousse	9.50
Hazelnut Torte	10.50
Pavlova	10.50
Chocolate Mud Cake	9.50
Berry Cheese Cake	9.50
Lemon Curd Cake	10.50

Kids Dessert

Jelly & ice cream cup	4.00
Brownies with ice cream	5.00
Ice cream cone	2.00
Ice cream with topping and sprinkles	4.00

All Briars desserts are made completely in house & change with the seasons – the above is an example of what's available – enjoy!

BRIARS HISTORIC INN - OPEN 7 DAYS!

Breakfast

Lunch

Dinner