

Freight Restaurant Menu

STARTERS

FR8 Buffalo Wings	6 - \$10	12 - \$15	20 - \$20
choose your sauce – FR8 hot sauce, smokey chipotle or FR8 BBQ sauce			
Garlic Bread (V)			\$9
Garlic and Cheese Bread (V)			\$10
BB Fries with tomato sauce aioli (V)			\$9
Seasoned wedges with sweet chilli and sour cream (V)			\$10
House-made Sausage Rolls with tomato relish (3)			\$8
Pumpkin Soup with freshly toasted Turkish bread			\$8
Sweet Potato Shaker Fries with paprika			\$9

KIDS MENU \$8.50

Kids Fish with chips with salad
Kids Schnitzel with chips and salad
Kids Chicken Nuggets with chips and salad
Kids Pasta: gnocchi with Napoli sauce (V)
Kids Pizza: Ham and pineapple pizza

KIDS DESSERT \$4.50

Ice cream and topping
Frog in snow

BURGERS all burgers served with BB fries on a locally made milk bun

Big FR8: 250g Beef Pattie, dill pickles, lettuce, cheese, tomato sauce, American mustard	\$23
Slow Cooked Pulled Brisket: with creamy FR8 slaw, cheese, chipotle BBQ sauce	\$22
Southern Fried Chicken: lettuce, aioli, pickled onions and FR8 BBQ sauce	\$22
Chief Burger: Freight beef pattie, Southern fried chicken, pulled brisket, double cheese, FR8 slaw and FR8 BBQ sauce	\$27
Veggie Burger: Beetroot and goats' cheese pattie, spinach, aioli, smokey red pepper jam (V)	\$20

PIZZAS

Garlic, Potato & Rosemary with sour cream and sweet chilli	\$17
Tandoori Chicken: spinach, red onion and yoghurt	\$22
Salami: bacon, brisket, red capsicum and caramelised onions	\$23
Roasted Pumpkin: roast pumpkin, spinach, red onion and pesto (V)	\$20
Slow cooked lamb: spinach, rosemary, Meredith goats' fetta with sour cream and sweet chilli	\$22

MAINS

Eye Fillet with charred onion puree, fire roasted vegetables and creamy whiskey green peppercorn sauce	\$39
300g Porterhouse Steak with chips and salad, choice of red wine jus or pepper sauce	\$32
Cottage Pie house-made cottage pie served with buttered mash and steamed vegetables	\$27
Chicken Parmigiana with chips and salad	\$23.5
Slow Cooked Lamb Shoulder with buttered mash, steamed vegetables and honey & rosemary jus (GF)	\$31
Chicken Breast filled with roasted pumpkin, goats' cheese & sage, with buttered mash, steamed vegetables and red wine jus (GF)	\$27
Miso Roasted Pumpkin with Japanese pickled daikon and carrot salad, shichimi togarashi and fried shallots (GF)(VE)	\$20
Chicken Gnocchi Chicken breast, mushroom, pesto, charred peppers in a garlic white wine cream sauce	\$23
Open Steak Sandwich with bacon, cheese, caramelised onions, lettuce and sliced tomato with BB fries	\$22.5
Beer Battered Fish & Chips Barramundi fillets served with chips and salad	\$23
Salt & pepper Calamari with chips and salad	\$22.5
Salt & Pepper Calamari Salad on purple cabbage, charred peppers, miso roasted pumpkin with a Dijon vinaigrette	\$22.5
Seafood Basket Beer battered barramundi (2), salt & pepper calamari (6) with chips and tartare sauce	\$28

DESSERTS \$9

Almond Panna Cotta with mixed berry compote and vegan shortbread (VE) (GF)	
Chocolate Brownie with hazelnut cream and coffee & hazelnut crisp (V)	
Maple and Pecan Pie with vanilla ice cream and old bay maple candied pecans (V)	
Dessert Tasting Board selection of above 3 desserts	\$20

Wine List	Gls	Btl		Gls	Btl
White			Red		
House Sauvignon Blanc	\$7.5	\$30	House Shiraz	\$7.5	\$30
Scotchmans Hill Sav Blanc	\$9	\$40	Amherst Shiraz (Pyrenees)	\$10	\$45
House Chardonnay	\$7.5	\$30	La Vue Pinot Noir (Nagambie)	\$9	\$40
La Vue Pinot Gris (Nagambie)	\$9	\$40	Glen Lofty Cab Sav (Pyrenees)	\$9	\$40
Fowles Moscato	\$8	\$37	Peerick Cab Sav (Pyrenees)		\$50
Clarnette & Ludvigsen Rose	\$10	\$45	Tyrells Lunatiq Shiraz (Heathcote)		\$70
Jean Paul Chardonnay (Mt Alexander)		\$45	Scotchmans Hill Pinot Noir		\$60
Sparkling					
Morgans Bay Brut	\$7.5	\$30	Sam Miranda Prosecco	\$9	\$40
Chandon Brut	\$10	\$50			