

Freight Restaurant Menu

STARTERS

FR8 Buffalo Wings	6 - \$10	12 - \$15	20 - \$20
choose your sauce – hot sauce, chipotle or FR8 BBQ sauce			
Salt & Pepper Calamari with aioli and lemon	6 - \$11	12 - \$19	
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 smoked paprika salt			\$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: orecchiette with Napoli sauce (V)
- Kids Pizza: Ham and pineapple pizza

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 - GF pizza bases available \$4 extra

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

300g Porterhouse Steak with chips and salad, choice of red wine jus, pepper sauce mushroom sauce or garlic butter	\$32
Nacho Pie smokey brisket and beans topped with corn chips and served with chips, salad and sour cream	\$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)(V)	\$20
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, salad and tartare sauce	\$23
Salt & pepper Calamari with chips, salad and aioli	\$22.5
Seafood Basket Beer battered barramundi (2), salt & pepper calamari (6) with chips and tartare sauce	\$28
Confit Pork Belly with sweet potato mash, steamed greens and red wine jus	\$28
Whey Braised Western Plains Pork Neck with cavolo nero, lemon, garlic, and 1816 pangretto sourdough with orecchiette pasta (GF available upon request for \$2 extra)	\$24

DESSERTS \$9

Salted Chocolate Pot salted dark chocolate pot de crème with amaretti biscuit crumb, double cream and strawberries
Limoncello Trifle olive oil cake soaked in limoncello syrup layered with cream, lemon curd and roasted almonds