

### **BLAXLAND INN**

STEAKHOUSE

# LOCALS NIGHT

-MENU-

Two course | \$49pp or Three course | \$59pp

### ENTREE

Coconut crumbed squid, bang bang sauce, lemon (GF, DF)

Italian tomato arancini, smokey BBQ aioli (V, GF, Vegan opt)

Blaxland's popcorn chicken, honey BBQ sauce (GF)

Sticky pork belly, apple maple bourbon sauce (GF, DF)

## MAIN

Sliced smoked brisket with house whiskey BBQ sauce, onion rings, creamy slaw (DF optional)

Grilled chicken breast, prosciutto, swiss cheese, creamy parmesan Dijon sauce, thyme crumb, asparagus, pencil leek (GF)

Smoked spinach and ricotta cannelloni with napolitana sauce, mozzarella and parmesan (Vegetarian)

250G Wagyu Rump (MB5+) served with creamy mash and steamed greens with red wine jus (GF)

#### DESSERT

Cheesecake pillow Sundae, coffee caramel sauce, fig and mascarpone gelato, baileys coffee jelly, strawberries

Smoked apple pie skillet, bourbon maple sauce, macadamia gelato (GF, DF optional, Vegan optional)

Chocolate chip skillet cookie, nutella, vanilla bean ice cream, strawberries

Affogato, chocolate cherry gelato, espresso shot, mini churros Add liqueur \$8