Menu

BREADS

Sliced Seeded Sonoma Baguette (V) 9
With salted butter

Farm table garlic Sourdough (V) 13
Add parmesan, cheddar cheese - 3

STARTERS

Sydney Rock Oysters (GF,DF) 5.5
Barrel aged red wine mignonette

Salt and Pepper Squid (DFo) 21
Dill salad, tartare sauce

Duck pate (GFo) 21
Bread and butter pickles, baguette

Sesame seared tuna (GFo, DF) 22
Soba noodles, chives, soy, mirin dressing

Pumpkin and rosemary arancini (GFo, V) 22
Chimichurri

Beef Rendang bao buns 21
Pickled onions, coriander

Hungerford Meat Co. Mortadella (DF, GF) 19
chilli oil, mixed marinated olives

French Bistro Three cheese souffle (V) 21
Caramelised walnut salad

Pulled Mozzarella (GF,V) 16
Alto extra virgin lemon olive oil

MAINS

300g char-grilled sirloin (GF, DFo) 42
Chips, garden salad, Cafe De Paris

Pan-fried local Jewfish (GF,DF) 39
Currants, Lemon, almonds, lightly dressed leaves

Miso marinated salmon (GFo, DF) 38
Udon noodles, snow peas, white sesame

Chermoula spiced chicken (GFo) 38
Garlic, spinach, tomato, sage, potato gratin

Double Chicken noodle soup (GF,DF) 25
Fried onions, rice noodles, pak choy, chilli, coriander, mint

Mushroom and tarragon lasagna (V) 29
Parmesan, garden salad, radish

Toulouse Sausages (GF) 34
Mashed potato, kale, dutch carrots, onion gravy

Braised Lamb Shank (GF) 32
Olives, tomato, parsley, mashed potato

Vegan Tikka Masala (DF,GF,V,VE) 32
Coconut cream, jasmine rice, tofu

SIDES

Bowl of fries (GF, DF, V, VEo) 13
Sumac salt, aioli

Sweet potato fries (V, DF0) 15
Sour cream, sweet chilli

Green beans (GF, DFo, V, VEo) 13
Garlic butter

Newcastle Farms' herb salad (GF, DF, V, VE) 13
Black sesame

SALADS

Roast pumpkin salad (GF, DFo, Vo, VEo) 22
Rocket, Danish feta, bacon, avocado, pumpkin seed

Mediterranean salad (GF, DFo, V, VEo) 22
Danish feta, tomato, cucumber, olive, capsicum, red onion, dijon dressing
Add grilled chicken (GF, DF) - 12
Add hot smoked salmon (GF, DF) - 12

BURGERS

Customs House burger (GFo + $5, DFo) 23
Seasoned wagyu beef patty, cheese, tomato, rocket, pickles, dijon mustard, onion, chips

Barra burger (GFo + $5, DFo) 23
Battered barra fillet, sriracha, slaw, pickles, tomato, rocket, onion, aioli, chips

Falafel burger (GFo + $5, DFo, V, VE) 23
Crispy falafel patty, beetroot relish, slaw, pickles, tomato, rocket, aioli, chips

BOARDS

Charcuterie board (GFo + $3, DFo) 39
Serrano ham, salami, Binnorie triple cream, Barber's cheddar, olives, hummus, balsamic onion, pickles, lavosh

Cheese board (GFo + $3, V) 29
Binnorie triple cream, Barber's cheddar, Shadows of blue, quince paste, balsamic onion, baguette, lavosh

Vegetarian grazing board (GFo + $3, DFo, V) 29
Roast capsicum, Binnoire triple cream, Barber's cheddar, olives, hummus, balsamic onion, pickles, lavosh

Add extra crackers (GFo) - 3

GF - Gluten Free / DF - Dairy Free / V - Vegetarian / VE - Vegan / o - Option
While we do strive to cater to all dietary requirements, menu items may come into contact with allergens
Menu is subject to change & availability / 10% surcharge on Public Holidays / No split bills

CUSTOMS
HOUSE HOTEL

Ebony Bennett- Yellow-faced Honeyeater Blossoms