

Welcome to

The **Goot** &
Bucket



Open Wednesday - Saturday
5pm - Late

D - Dairy Free GF - Gluten Free V - Vegetarian



*Seafood is imported unless otherwise stated

Beer matched menu, pair your meal with the suggested beverage

G&B BITES



Chunky Fries ^V
with tomato sauce & aioli

\$7



Cheese & Jalapeño Bites ^V
crumbed jalapeño & 4 cheese mix with plum sauce

\$ 10



Corn Chips ^{GF V}
with house made salsa & guacamole

\$12



BBQ Chicken Wings ^{GF}
bbq marinated wings with parmesan crust

\$12



Cheese Platter
selection of soft & hard cheese with dried
fruits & apple

\$15

FOR THE HERD

Masculine Feast

\$37

calamari, pulled pork sliders, bbq chicken wings, curry puffs, moroccan goat sausage, goat, mint & rosemary sausage & chunky fries served with chilli aioli & plum sauce



HUNGRY? WE GOAT THIS



Goat & Guinness Pie \$20
with creamy mashed potato & steamed green beans



Indian Lamb Curry \$21
with rice & raita



Little Creatures Indian Pale Ale - Citrus, aniseed and caramel blend to bring this creature to life. Bursting with bitterness and full and rich in flavour IPA won't disappoint.



One Pan Chicken \$22
grilled seasoned chicken breast with chorizo bean mix & garlic roasted cock-tail potatoes



Little Creatures Pale Ale - This creature is a blend of hops & malts from around the world culminating in a truly unique flavour that harnesses its bitterness from strong citrus and stone fruit flavours.



Italian Meatballs \$17
house made meatballs with rich tomato sauce & crusty bread



Ricotta & Potato Gnocchi [✓] \$21
cooked in parmesan cream with spinach, olives & mushroom tapenade



Goat Sausages \$18
goat, mint & rosemary & moroccan goat sausages with caramelized onions, chips & coleslaw



White Rabbit Dark Ale - crafted from roasted hops & malts from around the world this Rabbit balances sweet caramel and bitter toffee for an experience that will linger.



Salt & Pepper Squid
with apple slaw & chilli aioli

\$20



Pulled Pork Sliders
with chips & aioli

\$18



Beef Sliders
with chips & aioli

\$18



Kosciuszko Pale Ale - This Australian Pale Ale is refreshing to the pallet with rich malt flavours and a subtle fruity hopiness that is sure to bring the hop happiness.



GREAT SOUTHERN SELECTION

marble score of 2+ the ultimate in Australian grass-fed beef. Exclusive natural inspired by the lofty heights of the Great Dividing Range, 'Pinnacle' represents the best of the best.

Ribeye (450g) \$42

Scotch Fillet (350g) \$37

New Yorker (300g) \$31

Beef Fillet (300g) \$36

all steak is served with roast cock-tail potatoes, garden salad & your choice of mushroom sauce or red wine jus

BURGERS & BAGUETTES

Friend of a Goat \$25

beef patty, bacon, cheese, onion, pickles, lettuce & tomato served with sweet potato fries

Chicken Little \$22

chicken patty, bacon, cheese, onion, tomato & lettuce served with sweet potato fries

The G&B Baguette \$30

grilled marinated sirloin with apple salad served with sweet potato fries

Pepper Pig \$26

pulled pork roll with apple slaw served with sweet potato fries

SIDES

Creamy Mashed Potato ^{GF V} \$7

Steamed Green Beans ^{D GF V} \$7

Pan-fried Brussels Sprouts ^{D GF} \$8
with bacon & garlic

Garlic Roasted Cocktail Potatoes ^{D GF V} \$8
with rosemary & spanish paprika

Goat Salad \$12
orange, rocket & currants

Chunky Fries \$7
with tomato sauce & aioli

The Goot & Bucket



DESSERTS

Apple & Rhubarb Crumble
with vanilla ice cream



\$12

Profiteroles
with fresh fruit & cream



\$10

Fruit Trifle
with vanilla custard, fresh fruit, vanilla
sponge and topped with whipped cream



\$12

Death by Chocolate
flourless chocolate cake, chocolate soil,
chocolate ice-cream, chocolate fudge sauce &
chocolate wafer



\$12