

SHARING IS CARING

GF

OUR FAMOUS WINGS

Salt & Pepper \$23

w/ carolina gold
BBQ mustard (1kg)

Buffalo \$23

w/ blue cheese sauce (1kg)



Smokey BBQ \$23

w/ lime aioli (1kg)

Fire Starter \$16

w/ chipotle aioli (1/2kg)



Trio of Wings \$23

Buffalo, Smokey BBQ, Salt & Pepper (1kg)
w/ ranch dressing & blue cheese sauce

1kg = approx 16 - 20 wings

*quantities vary due to wing size fluctuations

Grain Store Fries

w/ housemade lime aioli dip

\$11

Sweet Potato Fries [Gluten Free]

w/ house ranch dressing

\$14

Garlic & Parmesan Pizza Strips

\$16

Southern Fried Chicken Basket

w/ carolina gold BBQ mustard [Gluten Free]

\$20

Sticky Pork Belly Bites

[Gluten Free option available]

\$24

Arancini (8)

of pumpkin & 3 cheese served w/ pesto,
parmesan cheese & aioli

\$19

Onion Rings

w/ smokey BBQ sauce

\$15

Jalapeño Cheese Bombs (10)

bite sized crumbed mozzarella cheese filled
w/ jalapeño & corn salsa, w/ chipotle aioli dip

\$17

Lemon Pepper Squid

w/ slaw & lime aioli [Gluten Free]

\$22

Buffalo Cauliflower

w/ blue cheese dipping sauce [Gluten Free]

\$16

LOADED FRIES

Disco Fries

topped w/ melted cheese & gravy,
topped with liquid cheese drizzle

\$17



Buffalo Chicken Fries

w/ buttermilk fried chicken, melted
cheese, blue cheese sauce + our
famous buffalo sauce

\$21

5 Bean Veg Fries

w/ BBQ baked beans, veg, corn &
pesto + aioli [Vegan option available]

\$18

Burger Fries

w/ ground wagyu beef, ketchup &
liquid cheese topped w/ diced onion &
sliced pickles

\$22

Pulled Pork Fries

w/ BBQ Maple (12hr slow cooked)
pork, cheese & chipotle aioli

\$23

Flamethrower Fries

w/ firestarter sauce, chorizo,
jalapeños & liquid cheese

\$21



*Make them [Gluten Free]

w/ Sweet Potato Fries **ADD \$3**

KIDS \$14

Chicken Nuggets w/ fries

Cheeseburger

w/ beef, cheese, ketchup & served w/ fries

Chicken Tender Wrap

w/ chicken, lettuce, aioli & served w/ fries

Ham & Cheese Pizza

Chicken Salad [No dressing]

Includes complimentary ice block & activity pack

Please see staff at bar

THE BURGER LIST

ALL SERVED W/ FRIES & LIME AIOLI DIP

Grain Burger

w/ ground wagyu beef patty, bacon, lettuce, tomato, american cheddar, coney island mustard, pickles & Grain sauce

\$22

Classic Cheeseburger

w/ ground wagyu beef patty, onion, pickles, american cheddar, american mustard & ketchup
Add extra pattie \$5

\$20

Loui Burger

w/ crispy fried louisiana chicken, lettuce, creamy blue cheese sauce & spicy buffalo sauce

\$22

BBQ Chicken Burger

w/ fried chicken thigh fillet, bacon, american cheddar, house slaw & smokey BBQ sauce

\$23

WhoopAss Beef Burger

w/ ground wagyu beef patty, bacon, lettuce, tomato, american cheddar, onion rings, jalapeños, buffalo & smokey BBQ sauce

\$23

Plant Burger [Vegan]

w/ plant based patty [love buds], lettuce, tomato, pickles, mushrooms, red capsicum & tomato chutney on Vegan potato bun

\$24

Spiced Lamb Wrap

w/ sliced lamb medallions, lettuce, beetroot, spanish onion, cucumber, feta & tzatziki

\$26

Buttermilk Chicken Wrap

w/ Grain Store fried chicken, cos lettuce, house slaw, cheese & smoked tomato chutney

\$21

Maple Pork Wrap

w/ 12hr slow roasted pork shoulder, liquid cheese, baby spinach, chipotle slaw & sliced apple

\$23

Pulled Brisket Wrap

w/ 12hr slow cooked brisket, slaw, onion rings, bacon, liquid cheese & smokey bbq sauce

\$24

**ALL BURGERS
& WRAPS SERVED
W/ AIOLI DIP & FRIES**

LOAD 'EM UP!! **\$5**
Add liquid cheese, bacon
& gravy to your fries

*** [Beyond] Plant Based Burger substitute patty \$4**

***Substitute to the Sweet Potato Fries**

***Gluten Free bun & GF sweet potato fries**

*** Vegan potato bun**

***Add bacon to any burger**

Add \$3

FRESH FROM THE GARDEN

Moroccan Lamb Salad

w/ sliced lamb medallions, mix leafs, spanish onion, beetroot, cucumber, feta & olive oil dressing topped w/ tzatziki

\$28

Chicken & Ranch Salad

w/ buttermilk fried chicken, bacon, cos lettuce, slaw, tomato, spanish onion & crispy potato

\$23

Baked Pumpkin Salad

w/ spinach, cucumber, spanish onion, sun-dried tomato, pine nuts, feta, sweet potato crisps, honey-mustard dressing & balsamic glaze

\$22

Classic Chicken Caesar Salad

w/ buttermilk fried chicken, crispy bacon, cos lettuce, croutons, egg & house caesar dressing

\$23

[Add in] Chicken // Chorizo \$4

THE MAIN EVENT

300g Wagyu Rump \$38

'Upper Hunter Wagyu - Marble Score 5+'
served w/ Grain Store fries, slaw & porter jus

250g Nolan Striploin \$42

'Hunter Valley 150 Day Grain Finished'
served w/ hand cut fat chips & seasonal veg
& topped w/ porter jus

Grilled Pork Cutlet (250g) \$33

served w/ sweet potato puree & broccolini
topped w/ a sun-dried tomato + roasted red
capsicum & mozzarella melt

Full Rack USA Pork Ribs \$58

basted in our house smokey BBQ sauce
& served w/ Grain Store fries & slaw

1/2 Rack \$34

Rib & Wing Plate \$42

w/ 1/2 rack of pork ribs & buffalo wings,
blue cheese sauce served
w/ Grain Store fries & slaw

Rump & Ribs \$51

w/ 1/2 rack of pork ribs & 150g rump
served w/ Grain Store fries, slaw & porter jus

\$14



Apple Pie

w/ caramel sauce, cinnamon sugar
& vanilla bean ice-cream

Double Choc Brownie

w/ chocolate ganache &
vanilla bean ice-cream



Crispy Skinned Salmon \$35

served w/ chat potatoes, broccolini
& a lemon butter sauce

East End Fish & Chips \$27

Pale Ale battered barramundi fillets
served w/ fries & side garden salad

SIDES

Garden Salad \$11

Steamed Season Veg \$12

House Slaw \$11

Cob of Street Corn \$7
[garlic butter, paprika & topped w/ tri-cheese]

PIZZA

Gluten Free
bases
available
Add \$3



Baked Pumpkin

sun-dried tomato, baby spinach, onion,
pine nuts & feta [Vegan option available]

\$25

Grain Supreme

buttermilk chicken, chorizo & pepperoni, house
BBQ base w/ baby spinach, spanish onion,
mushroom, red capsicum, & chipotle aioli

\$28

Pepperoni

on house made neapolitan base

\$24

Brisket & Bacon

12hr slow cooked brisket w/ spanish onion,
crispy potatoes & a smokey bbq drizzle
on a confit garlic base

\$26

Margherita [Vegan Option available]

tomato base, basil & bocconcini

\$20

3 Little Pigs

smoked ham, pulled pork, crisp bacon, spanish
onion, charred pineapple & sliced apple

\$27

Tropicana

smoked ham & pineapple on a tomato base

\$24

Pesto Chicken

w/ buttermilk chicken, onion, baby spinach,
sun-dried tomato & feta on a tomato base

\$26

12" HAND STRETCHED DOUGH

99% HUNTER VALLEY WINE LIST

REDS

WHITES

SPARKLING & CHAMPAGNE

Variety	Winery	Small Glass (150ml)	Large Glass (250ml)	Bottle (750ml)
Rosé (2021)	De Iuliis Wines	\$9.5	\$15	\$40
Moscato (2021)	Hungerford Hill	\$9.5	\$15	\$40
Grain Store Cab Sauv (2018)	Tamburlaine [Organic]	\$9	\$14	\$38
Pinot Noir (NV)	Scarborough	\$10	\$16	\$45
Falling Leaf Tempranillo (2020)	Peter Drayorn	\$10	\$16	\$45
Shiraz - Basket Press (2021)	Vinden Estate	\$12.5	\$20	\$55
Merlot (2021)	Margan Family Wines	\$10	\$16	\$45
Red (2022) Shiraz Pinot	Usher Tinkler	\$10	\$16	\$45
Charmless Man (2021) Tempranillo, Shiraz, Alicante,	Vinden Headcase	\$9.5	\$15	\$40
Cabernets (2017)	Lakes Folly (1/2 Bottle)	-	-	\$88
Cabernets (2020)	Lakes Folly	-	-	\$160
Tempranillo (2018)	Headcase by Vinden Estate	-	-	\$65
Shiraz Touriga (2019) LDR Vineyard	De Iuliis Wines	-	-	\$74
Kiss Shiraz (2016)	Andrew Thomas Wines	-	-	\$140
Graveyard Shiraz (2019)	Brokenwood	-	-	\$400
Grain Store Sauv-Blanc (2020)	Tamburlaine [Organic]	\$9	\$14	\$38
Verdelho (2022)	De Iuliis Wines	\$9.5	\$15	\$40
Pinot Gris (2021)	Gartelmann	\$9.5	\$15	\$40
Riesling (2021)	Hart & Hunter	\$10	\$16	\$45
Sémillon (2022) Synergy	Andrew Thomas Wines	\$10	\$16	\$45
Chardonnay (2019)	Scarborough	\$10	\$16	\$45
Chardonnay (2019)	Lakes Folly (1/2 Bottle)	-	-	\$78
Chardonnay (2021)	Lakes Folly	-	-	\$140
Sémillon (2007) Cellar Reserve	McLeish Estate	-	-	\$255
Prosecco - Made in Italy (DOC Brut)	Audrey Wilkinson	\$9	-	\$38
-Brut Cuvée (NV)	Peterson House	200ml		\$14.5
-Pink Blush				
-Sparkling Shiraz				
Champagne Brut	Lanson [France]	200ml		\$38
Fish Cage Sparkling Chardonnay	Hungerford Hill	-	-	\$44
Champagne Special Cuvée	Bollinger [France]	-	-	\$140