



SHARING IS CARING



GF

OUR FAMOUS WINGS

Salt & Pepper \$25

w/ carolina gold
BBQ mustard (1kg)

Buffalo \$25

w/ blue cheese sauce (1kg)



Smokey BBQ \$25

w/ lime aioli (1kg)

Fire Starter \$16

w/ chipotle aioli (1/2kg)



Trio of Wings \$25

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

1kg = approx 16 - 20 wings

**quantities vary due to wing size fluctuations*

Grain Store Fries

\$13

w/ housemade lime aioli dip
[Gluten Free available - please ask staff]

Garlic & Parmesan Pizza Strips

\$17

Southern Fried Chicken Basket

\$23

w/ carolina gold BBQ mustard [Gluten Free]

Sticky Pork Bites

\$24

[Gluten Free option available]

Arancini (8)

\$21

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

Onion Rings

\$16

w/ smokey BBQ sauce

Jalapeño Cheese Bombs (10)



\$19

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

Lemon Pepper Squid

\$23

w/ slaw & lime aioli [Gluten Free]

Buffalo Cauliflower



\$17

w/ blue cheese dipping sauce [Gluten Free]

LOADED FRIES

Disco Fries

\$19

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

Buffalo Chicken Fries



\$24

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

5 Bean Veg Fries

\$21

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

Burger Fries

\$24

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

Pulled Pork Fries

\$26

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

Flamethrower Fries

\$24

w/ firestarter sauce, chorizo,
jalapeños & liquid cheese



[Gluten Free available - please ask staff]

KIDS \$15

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

\$24

Classic Cheeseburger

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

\$22

Loui Burger

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

\$24

BBQ Chicken Burger

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

\$25

WhoopAss Beef Burger

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

\$26

Plant Burger [Vegan]

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

\$25

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

\$24

Maple Pork Wrap

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

\$24

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

Gluten Free fries available @ NO extra cost

Vegan potato bun \$3

Gluten Free bun \$3

Add bacon to any burger \$3

[Beyond] Plant Based Burger substitute patty \$4

FRESH FROM THE GARDEN

Moroccan Lamb Salad

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

\$30

Roasted Veg & Walnut Salad

w/ sweet potato, cauliflower, beetroot, capsicum, onion, spinach topped w/ feta & walnuts & a maple balsamic dressing

\$25

Baked Pumpkin Salad

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

\$25

Classic Chicken Caesar Salad

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

\$25

[Add in] Chicken // Chorizo \$5.5

Brisket // Pulled Pork // Lamb \$7.5

THE MAIN EVENT

250g Nolan Sirloin

\$39

150-day grain-fed Nolan Sirloin from the Hunter Valley. Served w/ golden potato chats, seasonal vegetables, and porter jus.

300g Hunter Valley Wagyu Rump (MS 5+)

\$45

wagyu rump from the Upper Hunter, boasting a marble score of 5+. Served w/ golden potato chats, seasonal vegetables, and porter jus.

Confit Crispy Pork Belly

\$35

twice cooked 250g confit crispy pork belly w/ smashed chat potatoes, seasonal vegetables, caramelised apple gravy, topped w/ fresh apple

Full Rack USA Pork Ribs

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

\$62

1/2 Rack \$38

Rib & Wing Plate

\$47

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

Rump & Ribs

\$55

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

\$39

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

\$12

Steamed Season Veg

\$13

House Slaw

\$11

Cob of Street Corn

[garlic butter, paprika & topped w/ tri-cheese]

\$8

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

\$26

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

Margherita [Vegan Option available]

tomato base, basil & bocconcini

\$21

3 Little Pigs

smoked ham, pulled pork, crisp bacon, spanish onion, 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