

SHARING IS CARING



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

1 kg = approx 16 - 20 wings

**quantities vary due to wing size fluctuations*

Grain Store Fries

\$13

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

Garlic & Parmesan Pizza Strips

\$17

Southern Fried Chicken Basket

\$23

w/ carolina gold BBQ mustard [GFO]

Sticky Pork Bites

\$24

[GFO 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 (1)

\$23

w/ slaw & lime aioli [GFO]

Buffalo Cauliflower

\$17

w/ blue cheese dipping sauce [GFO]

LOADED FRIES

Disco Fries

\$19

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, & melted cheese [vegan option
available]

Burger Fries

\$24

w/ ground wagyu beef, ketchup,
mustard & 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. Warning!



[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/ beef brisket smash patty, bacon, lettuce, tomato, american cheddar, coney island mustard, pickles & Grain sauce

\$24

Classic Cheeseburger

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

\$26

Plant Burger [Vegan]

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

\$25

Fish Burger (I)

w/ beer battered barramundi lettuce, cheese & house tartare sauce + lemon wedge

\$24

Seafood Origin (A.I.M)

(A) - Australian
(I) - International
(M) - Mixed

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
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, parmesan, egg & house caesar dressing

\$25

[Add in] Chicken // Chorizo \$5.5

Brisket // Pulled Pork // Lamb \$7.5

THE MAIN EVENT

250g 'Hunter Valley' Grass Fed Sirloin \$39

150-day grass-fed Hunter Valley sirloin. Served w/ golden potato chats, seasonal vegetables, and porter jus.

300g 'Jacks Creek' Wagyu Rump (MS 5+) \$45

wagyu rump from Jacks Creek, 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 \$62

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

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



New York Cheesecake GF

house baked New York cheesecake on buttery biscuit base, finished with warm raspberry sauce

Double Choc Brownie GF

w/ chocolate ganache & vanilla bean ice-cream [contains nuts]

Crispy Skinned Salmon (l) \$39

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

East End Fish & Chips (l) \$27

pale ale battered barramundi fillets served w/ fries, aioli & side garden salad

SIDES

Garden Salad \$12

Steamed Season Veg \$13

House Slaw \$11

Cob of Street Corn \$8
[garlic butter, paprika & topped w/ tri-cheese]

PIZZA

Gluten Free
bases
available
Add \$3



Baked Pumpkin \$25

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

Grain Supreme \$28

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

Pepperoni \$24

on house made neapolitan base

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] \$21

tomato base, basil, mozzarella & bocconcini

3 Little Pigs \$27

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

Tropicana \$24

smoked ham & pineapple on a tomato base

Pesto Chicken \$26

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

12" HAND STRETCHED DOUGH