

LET'S BEGIN

V	GARLIC TRUFFLE, CHEESE & ROSEMARY FLAT BREAD	\$11
V	TOMATO BRUSCHETTA heirloom tomatoes, buffalo mozzarella, basil on olive bread	\$11
V	MARINATED LOCAL OLIVES toasted bread, EVO	\$12
VE	SWEET POTATO CHIPS sweet chilli, sour cream	\$12
GF	SALT & PEPPER PRAWNS chilli, coriander, aioli	\$19
	'MFC' FRIED CHICKEN PIECES spicy mayo	\$19
	CHARCUTERIE & CHEESE PLATE selection of cured meats, local cheeses, pickles, grissini sticks, crackers	\$32

MAINS

V	ROASTED BUTTERNUT PUMPKIN labneh, quinoa, seeds, grains, smoky pumpkin mayo	\$18
	BUTTERMILK CHICKEN SCHNITZEL chips, house slaw	\$26
VE	100% PLANT BASED SCHNITZEL sweet potato fries, house salad, chimichurri	\$26
	CHICKEN PARMIGIANA shaved ham, buffalo mozzarella, Parmesan, basil w chips, house slaw	\$28
	LAMB SOUVLAKI (2) classic greek salad, pita, tzatziki add lamb skewer \$6	\$29
	MARSDEN STEAM ALE BATTERED NZ LING FISH chips, garden salad, tartare sauce	\$27
	LAMB SHANKS creamy mash, peas, gravy	\$32
GF	CRISPY BAVARIAN PORK KNUCKLE creamy mash, sauerkraut, bier jus, apple ketchup	\$32
GF	HUON SALMON FILLET bean, corn & red pepper salsa, lemon, dill butter	\$34

TO SHARE

GF	1KG 12 HOUR BRAISED LAMB SHOULDER (SERVES 2-3) chimichurri, greens, wagyu fat roasted potatoes	\$72
GFM	FREE RANGE BANNOCKBURN CHICKEN chips, pita, pickles, garlic toum	
	half chicken	\$29
	whole chicken	\$42

TONDA PIZZAS

ALL PIZZAS ARE GARNISHED WITH DRIED OREGANO
GLUTEN FREE BASES AVAILABLE \$3

V	MARGHERITA buffalo mozzarella, cherry tomatoes, fresh basil	\$18
V	VEGGIE PATCH mushrooms, roasted red peppers, kalamata olives, Spanish onion, mozzarella, wild rocket, sour cream	\$19
	HAWAIIAN double smoked ham, sweet pineapple, mozzarella	\$20
	SALAMI Italian salami, mozzarella	\$22
	SUPREME double smoked ham, Italian salami, wagyu beef mince, roasted red peppers, mushrooms, kalamata olives, mozzarella	\$25
	BBQ MEAT LOVERS double smoked ham, Italian salami, seasoned chicken, wagyu beef mince, mozzarella, smokey BBQ sauce	\$25

SIGNATURE TONDA PIZZAS

	CHICKEN PARMIGIANA shaved ham, buffalo mozzarella, Parmesan, basil	\$25
	PERI-PERI CHICKEN Portuguese chicken, Spanish onion, mozzarella, wild rocket, sour cream, tangy peri-peri sauce	\$23
	CHIPOTLE PRAWNS Yamba king prawns, roasted red peppers, shallots, wild rocket, spicy chipotle salsa	\$26

FRESH PASTA

GLUTEN FREE PASTA AVAILABLE \$3

V	GNOCCHI Napoletana sauce, buffalo mozzarella, basil, Parmesan	\$23
V	MUSHROOM GNOCCHI enoki, Swiss brown & oyster mushrooms, sage butter, whipped basil ricotta	\$26
	SPAGHETTI BOLOGNESE traditional rich beef sauce, Parmesan cheese	\$21
	CHICKEN PESTO PAPPARDELLE creamy basil pesto, grilled chicken	\$25
	PRAWN LINGUINE prawns, pork chorizo, chilli, rocket	\$29

BOSS BURGERS OF SYDNEY



ALL SERVED ON SOFT MILK BUN W CHIPS | UPGRADE TO SWEET POTATO FRIES \$4

	CLASSIC CHEESE wagyu beef pattie, American cheddar, onion, pickles, American mustard, ketchup	\$19		BOSS DOG wagyu kransky, liquid cheese, bacon bits, onion, American mustard	\$21
	BOSS BURGER wagyu beef pattie, green leaf, American cheddar, tomato, special burger sauce	\$21		BUTTERMILK FRIED CHICKEN BURGER house slaw, American cheddar, pickles, spicy mayo	\$23
VE	THE BOTANICAL HARVEST GOURMET® plant-based patty, tasty cheese, lettuce, tomato, red onion & black garlic aioli served on a damper roll	\$25		SIGNATURE DOUBLE CHEESE double wagyu beef patties, American cheddar, liquid cheese, maple bacon, pickles, special burger sauce	\$25

FROM THE Paddock

ALL STEAKS ARE SERVED WITH A CHOICE OF TWO SIDES & A SAUCE

GF	250G TAJIMA WAGYU RUMP grain fed 400 days MB4+, Hay Southern NSW	\$35	GF	250G PINNACLE SCOTCH FILLET pasture fed MB2+ MSA, Western District VIC	\$45
GF	400G PINNACLE T-BONE pasture fed MB2+ MSA, Western District VIC	\$48	GF	500G RIBEYE ON THE BONE 80 day grain fed, Redfern Downs, Wombat NSW	\$55

SAUCES - HOUSE GRAVY, MUSHROOM, PEPPER, DIANE, RED WINE JUS

SIDES

GF, V	SEASONAL VEGETABLES	\$8
V	SEASONED CHIPS	\$8
GF, V	BABY COS, CUCUMBER & TOMATO SALAD	\$8
GF, V	HOUSE SLAW	\$8
GF, V	SMASHED ROSEMARY ROASTED POTATOES	\$8
GF, V	POTATO SALAD	\$8

LITTLE PEOPLE

ALL SERVED WITH JUICE POPPER

	CHICKEN SCHNITZEL & CHIPS	\$10
	SPAGHETTI BOLOGNESE	\$10
	CHEESEBURGER & CHIPS	\$10
	CHICKEN NUGGETS & CHIPS	\$10

GARDEN GREENS

V	RICE BOWL wild rice, kimchi, grilled broccolini, charred corn, pickled red cabbage, free range fried egg	\$19		CHICKEN CAESAR grilled free range chicken, baby cos lettuce, bacon, free range poached egg, sourdough croutons, house dressing	\$21
V	POKE BOWL brown rice, cabbage, edamame beans, cucumber, chilli, crispy shallots, seaweed, wasabi mayo add soy poached chicken \$6 add raw miso salmon \$7	\$21	VE	GREEN BOWL broccoli, beans, edamame, cucumber, avocado, baby zucchini, spinach, tomato, shaved almonds, citrus vinaigrette	\$22
				POACHED SALMON green leaf, shaved fenel, watercress, dill aioli	\$25

Whilst we endeavour to meet all dietary requirements we cannot guarantee the dishes do not contain traces of seafood, nuts or other allergens. Please advise staff if you have any particular dietary requirements.