

Main Plates

- Redoubt Pok Bowl** *GFO *V **22**
Brown rice, carrot, cucumber, edamame beans, corns, sliced avocado and salad with vietnamese sauce, garlic aioli and tomato relish
- *Choice of Free Range Chicken - Prawn - Halloumi*
- Calamari Salad** *GFO **22**
Mixed leaf salad, sliced fennel, cucumber, tomato, raisins and almonds with coriander ginger lime dressing
- Truffle Gnocchi Marinara** *V **22**
House made potato gnocchi served with tomato herb sauce, parmesan cheese and truffle oil
- *Add Free Range Chicken \$5.00*
- Fish 'n' Chips** *GFO **24**
Local catch of the day served with mix leaf salad, grilled lemon, tartare sauce and chips
- Redoubt Burger** *GFO **24**
*Choice of homemade **Angus Beef Pattie** or **Free Range Chicken** with mix leaf salad, tomato, aioli, beer battered onion rings, tomato relish, cheese, fried egg, bacon and chunky fries on gourmet bun*
- Thai Chicken Supreme** *GFO **28**
Thai red curry, rubbed free range chicken served with corn and potato rosti, wilted spinach and thai curry and coconut sauce
- House Braised Lamb Shank** *GF **30**
Served with truffle potato mash, broccolini, baby carrots, lamb jus and crushed pistachios
- Apple Cider & Fennel Rubbed Pork Belly** *GF **32**
House braised pork belly served with diced kumara, broccolini, spring onion and Vietnamese sauce
- Market Fish** **POA**
Fresh market catch served with mushroom and cheese risotto, cherry tomatoes, broccolini, pea puree and garlic butter
- From The Grill** *GF
- All our Beef Cuts are from New Zealand Silver Fern Farms, which are grass fed and aged for a minimum of 21 days.*
- 250grm Aged Sirloin Steak **32**
- 250grm Aged Scotch Fillet **36**
- Served with truffle potato mash, medley vegetables, onion rings and peppercorn jus:*
- *Add ons* - Fried Egg \$3 - Chips \$6 - Mushrooms \$6 - Mixed Salad \$6

Pizzas

*All our pizzas are house made with love,
topped with Napolitano sauce and mozzarella cheese*

Tropical Veg (V)

*Capsicum, onion, feta crumbs,
mushroom, jalapenoes, corn, tzatziki*

Thai Chicken

*Chicken seasoned in thai curry paste,
baby spinach, mushroom, spring onion,
mozzarella and sweet chilli sauce*

Poaka

*BBQ pork belly, spring onion, toasted sesame
seeds, roasted red peppers and mozzarella*

Meat Lovers

*Marinated beef, roasted chicken, bacon,
salami, red pepper, sliced onion,
topped with chipotle sauce*

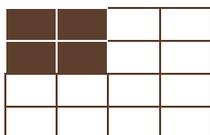
Bbq Chicken & Bacon

*Bbq chicken, diced bacon, onion, capsicum,
mozzarella and bbq sauce*

Apricot Chicken

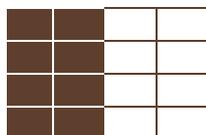
*Mozzarella, slow cooked seasoned chicken,
onion, capsicum and apricot sauce*

Quarter



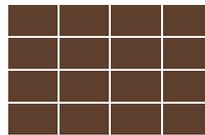
\$15

Half



\$28

Whole



\$46

GF



\$27

Sharing Plates

Chunky Fries *V - \$7.00

*Served with our homemade aioli
- Add Free Range Bacon & Cheese \$6*

Wood fired Garlic Bread *V - \$8.00

*Herb and slow roasted garlic infused butter
topped with mozzarella cheese*

Lemon Peppered Calamari *GFO - \$14.00

Lemon peppered crusted calamari with aioli

Mushroom Arancini *V - \$14.00

Mushroom and cheese risotto balls, served with basil pesto and parmesan crisp.

Mac 'n' Cheese Bites *V - \$14.00

House made macaroni and cheese balls served with tomato herb sauce

Buttermilk Chicken - \$15.00

Crispy free range chicken served with slaw, garlic aioli and chipotle

Scallops *GF - \$18.00

Bacon wrapped scallops served with pea puree and citrus fruit salsa

Mexican Nachos *GF - \$20.00

*Corn chips topped with beef mince and corn mix, melted mozzarella,
sour cream, jalapeno, guacamole and salsa*

Buffalo Chicken Wings - 1/2kg \$14.00 - 1kg \$18.00

*Chicken wings served with your choice of
bbq or hot chilli buffalo sauce*

Chicken Quesadilla - \$20.00

House seasoned chicken quesadilla, with salsa, melted cheese, guacamole and sour cream

Platter to share - \$34.00

*Selection of bbq chicken wings, crispy buttermilk chicken, calamari, arancini balls
and garlic bread served with sweet chilli and chipotle aioli*

We have plenty of Gluten Free/Dairy Free options available. Please see our Wait Staff to help you.