

GAS HOUND



BAR & KITCHEN

Menu

Snacks

SHOESTRING FRIES (V) (GF) 11
Gashound seasoning, garlic mayo

DIRTY FRIES (V) (GF) 18
Mozzarella cheese, fried onions, jalapeños, pickles, gashound sauce
Add smoked brisket +6

CHEESY GARLIC BREAD (V) 12
Roasted garlic, shallots, mozzarella, honey drizzle, Italian loaf

CROQUETTES 17
Chorizo, Manchego cheese, potato, herbed panko crumb, caramelised onion aioli

CHICKEN WINGS (GF) 19
Crispy onion, soft herbs
Choice of: Tequila and lime; Honey & garlic; Buffalo; Lemon pepper

POPCORN TOFU (VGN) (GF) 16
Southern fried tofu, dynamite sauce, sesame seeds, shallots

CALAMARI (GF) 18
Flash fried, marinara sauce, lemon, szechuan dust

SHRIMP PO BOY 19
Old bay dusted, panko crumbed, shredded lettuce, tomato, remoulade, cajun mayo

BARBACOA TACOS (2) (GF) 18
Chipotle slow cooked smokey brisket, chargrilled salsa verde, onion, coriander, cojita, crema, corn tortilla

CHARCUTERIE 28
Artisan cheese (1), cured meat (1), olive jam, assorted pickles, toasted breads & crackers

Handhelds

Served with Gashound seasoned fries & garlic mayo

SPICY 24
Smashed beef patty, American cheddar, grilled onions, jalapeños, spiced burger sauce

GASHOUND SMASH 27
Two smashed beef patties, American cheddar, grilled onions, pickles, gashound sauce

NASHVILLE HOT HONEY 25
Southern fried chicken, Nashville hot honey, lettuce, pickles, aioli

STEAK SANDWICH 28
Marinated flank steak, grilled peppers, caramelised onions, chimichurri, roquette leaves, smokey aioli, toasted ciabatta

HALOUMI (V) 22
Pan fried, roquette leaves, sliced tomato, onion, chilli jam, aioli

Pasta & Salads

PRAWN LINGUINI 32
Charred lemon, prawns, tomato, garlic, calabrian pepper, white wine, olive oil

BAKED GNOCCHI ALLA VODKA (V) 26
Tomato, vodka, cream, chilli, mozzarella, shallots, grated parmesan

GREEN SALAD (V) 24
Sugar snap peas, asparagus, brocolini, cucumber, red onion, rocket, pepitas, labneh, olive oil

PEACH SALAD (V) 23
Peaches, walnut, roquette leaves, tomato, mozzarella, basil, balsamic vinaigrette

GAS HOUND



BAR & KITCHEN

Menu

Mains

SIGNATURE PARM'S

Parmesan panko hand crumbed, pan fried, all served with house salad, fries, garlic mayo

Classic schnitzel; Fresh lemon **28**

Original Parm; Napoli sauce, mozzarella & parmesan cheeses **32**

Smokey Maple Parm; Proper bacon, maple glazed, Napoli sauce, mozzarella **33**

Italian Parm; Prosciutto, Napoli sauce, mozzarella cheese, fresh grated parmesan cheese **33**

Spicy Parm; chopped jalapeños, hot salami, Napoli sauce, mozzarella cheese **33**

FISH & CHIPS **29**

Beer battered snapper, thick cut chips, old bay spice, pickled salad, chunky tartare, lemon

Sides

BABY CARROTS **16**

Maple & mustard glazed, whipped goats cheese

BROCOLINI (VGN) **15**

Almond crunch, chilli, sesame

CUCUMBER SALAD **14**

Pickled sumac onions, radish, dill, yoghurt, mint

Steaks (GF)

Choice of sides (2); gashound seasoned chips, house salad, mashed potatoes, seasonal vegetables

EYE FILLET 180GRM **44**

Grass fed, British breeds, Cape Grim, MB2+

RUMP 300GRM **35**

Angus, 100 day grain fed MB2+

Choice of sauce: shiraz jus, cowboy butter, chimichurri, creamy mushroom pepper, bourbon garlic cream

Desserts

CHOCOLATE BROWNIE (GF) **14**

Honeycomb, chocolate soil, whipped pistachio cream

PEACH COBBLER **14**

Peaches two ways, rosemary biscuit crumb, vanilla bean ice cream

(CN) CONTAINS NUTS | (GF) GLUTEN FREE | (V) VEGETARIAN | (VGN) VEGAN

Food allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Customers requests will be catered to the best of our ability, but the decision to consume a meal is the responsibility of the diner. Public holiday surcharge 15%