FUEL RESTAURANT

DINNER MENU

SMALL PLATES
Garlic bread
Rosemary & sea salt chips \$9.50 (V) Tomato sauce
Buffalo wings
Chinese noodle broth \$15 (GF) Aromatic beef broth buckwheat soba noodles spring onion bok choy chilli
SALADS & PASTAS
Beetroot hummus & haloumi salad \$17 (V) Striking hummus smear salad veg & greens la casa del formaggio haloumi grissini
Marinated chicken salad \$20 (GF) Soy infused chicken thigh Asian greens & veg crispy glass noodles sesame dressing
Green veg mac & cheese
Wild caught salmon fettuccini \$22 House made basil & spinach pesto Roma tomato wilted spinach la casa del formaggio parmesan
TRADITIONAL FAVOURITES
Beef burger \$24 All beef patty onion jam jack cheese chipotle mayo lettuce tomato rosemary & sea salt chips
Battered fish of the day\$25 Ask our friendly staff what we're serving today Coopers beer battered garden salad rosemary & sea salt chips lemon & aioli
Chicken schnitzel parmigiana \$26 Free range chicken breast with a coarse crumb garden salad with balsamic dressing rosemary & sea salt chips

FUEL RESTAURANT

DINNER MENU

FROM THE CHARGRILL

Chargrilled chicken breast \$28 (GF)Succulently cooked to order with bone attached | semi dried tomato & white wine sauce | beef fat roasted potatoes | garden salad

Our steak is sourced from the Coonawarra region of South Australia and chosen for its consistently excellent eating characteristics ${}^{\circ}$

250g Terrarossa grain-fed porterhouse steak \$33 (GF)

300g Terrarossa grain-fed scotch fillet \$44 (GF)

Steaks served with beef fat roasted potato, house made red wine jus & garden salad

DESSERT

KIDS MENU

Children under 12 years old. Comes with a free little nipper's kit.

(V) vegetarian | (GF) gluten free | (DF) dairy free