

THE OLD BAILEY

Available Monday to Friday 11am to 9pm &
Saturday & Sunday 3pm to 9pm

Starters/ Light meals

- Garlic Bread (v)** \$9.50
Freshly baked sourdough cob loaf with lashings of garlic butter
- Soup of the Day** \$12.50
Served with herb buttered toasted sourdough bread
- Chicken Liver Pate*** \$13.50
Served with port wine jelly & toasted sour dough bread
- Warm Baked Brie*** \$13.50
Served with caramelised onions, bacon jam & crackers
- Vege Croquettes (v, gf, df)** \$13.00
Broccoli & sweet potato served with a roasted cashew sauce
- Beef Stroganoff (gf)** \$15.50
Tender strips of beef, mushrooms & onion served in a rich creamy sauce on steamed rice
- Riverboat Fishcakes (gf, df)** \$16.00
Homemade fishcakes served with garden salad & a lime & chilli mayo
- Lamb Curry*** \$16.00
Rich lamb madras curry served with a warm garlic naan bread & a tamarind & coconut chutney served with rice
- Caribbean Chicken Skewers (gf, df)** \$16.00
Tender chicken thigh marinated in fresh herbs & spices then roasted served with coconut rice & a mango pineapple salsa. All drizzled in piri piri sauce

Salads

- Caesar Salad** \$18.00
Grilled chicken, anchovies, cos lettuce, bacon lardons, croutons and a soft boiled egg tossed in a Caesar dressing & parmesan cheese
- Grilled Halloumi Salad (v, gf without croutons)** \$18.00
Grilled organic Zany Zeus Halloumi salad with cherry tomatoes, croutons, roasted capsicum & walnuts in a lemon olive oil dressing
- Lamb Kofta Salad (gf)** \$18.00
Lamb kofta on a bed of mesculin, avocado, goat's cheese, toasted seeds, olives & a yoghurt mint dressing
- Roast Vege Salad Bowl (v, gf, df)** \$18.00
Roasted chickpeas & pumpkin, grilled eggplant, feta, capsicum & seed salad with a creamy hummus dressing

BLT* **\$14.50**
Bacon, lettuce, tomato and aioli in a toasted ciabatta bap served with fries

Add a side of fries to all these items for an extra \$4.00

Reggae Jerk Chicken Burger* **\$15.50**
Chicken breast marinated in jerk spices then grilled. Served on a sour dough bun with apple slaw, mango & pineapple salsa & chilli lime mayo

OB Burger **\$16.00**
House made beef & mushroom burger with red onion, lettuce, tomato, pickle, bacon jam & thousand island sauce served in a sour dough bun

Vege Burger* (vegan on request) **\$14.50**
Homemade roasted vegetable, tender chickpea, sesame & sunflower seed patty with tomato, mesculin and mango chutney served in a milk bun

Philadelphia Steak Sandwich **\$15.00**
Strips of steak, peppers, onion & a rich cheese sauce on a roll

Pulled Pork Sandwich* **\$15.50**
BBQ pulled pork served on a toasted ciabatta bap with coleslaw

Mains

Fish & Chips **\$18.50**
Fresh fish fillets in a Himalayan salt & Monteith's Radler beer batter served with tart apple slaw, fries with caper & lemon mayo

Chicken Lasagne **\$19.50**
Homemade cheese, spinach & chicken lasagne accompanied by a green salad

Pasta Fettucine **\$19.50**
Chicken & mushroom in a creamy sauce all topped with parmesan cheese

New Orleans Best Jambalaya (gf, df) **\$20.50**
Hot Rice dish loaded with scrumptious chicken & prawns, vegetables & fresh herbs

Bangers & Mash **\$19.50**
Grilled sausages, creamy mash, roasted cherry tomatoes, caramelized onion & jus

Braised Beef Cheek (gf) **\$24.50**
Served on a creamy potato & parsnip mash with orange jus

Sirloin Steak (gf, df) **\$26.50**
200g sirloin steak on crushed potatoes with steamed winter greens & red wine jus

OP Ribeye (df)** **\$31.00**
400g on the bone OP Ribeye char grilled to your liking with thick cut fries, winter salad & Chimichurri sauce

*Gluten free bread can be used to make these meals gluten free.

** Gluten free when shoestring fries are used