

Rebellion Bar & Grill

Sides

FRIES W' AIOLI 9

SMASHED POTATOES 9
sea salt & parsley

GARDEN SALAD 9
balsamic glaze

SEASONAL STEAMED VEGETABLES 9

To Finish

APPLE & MIXED BERRY CRUMBLE 14
salted caramel ice-cream

STICKY DATE PUDDING 16
butterscotch sauce, vanilla bean ice-cream

WHITE CHOCOLATE & BAILEYS MOUSSE 14

AUSTRALIAN CHEESE PLATE
choice of South cape brie, Mersey Valley vintage
cheddar or King Island Blue
One 11, Two 19, Three 25

To Begin

TRADITIONAL GARLIC BREAD (v) 9
mozzarella & herbs

CRAB & POTATO CAKES 15
w/ tomato salad,
pumpkin puree, white wine reduction

PRAWNS & PAPERDELLE 18
rocket, Swiss brown mushrooms,
chardonnay cream & gremolata

BRUSCHETTA 13
toasted sourdough topped with cherry
tomatoes, fetta & olive oil

TWICE COOKED PORK BELLY 16
Vichy carrot puree, grilled radicchio, white
balsamic drizzle

The Main Event

CRISPY FRIED BABY BARRAMUNDI 38
daikon radish & shallot salad,
ginger & soy dressing

PAN SEARED CHICKEN SUPREME 25
celeriac puree, baby potatoes,
shimeji mushrooms & seeded mustard jus

GRILLED LAMB FILLET 35
leek & potato mash, spinach cream,
confit peppers

NORWEST FISH & CHIPS 20
battered fish, shoestring fries & garden salad.
Tartare sauce & lemon

BAKED EGGPLANT (V) 24
Morrocan spiced chickpea & tomato ragout filling,
garlic yoghurt, hummus,
crumbled feta & charred sourdough

250GM SOUTHERN PRIME
BEEF STRIPLOIN 34
hand cut potato chips,
charred baby leek, jus

REBELLION CLUB SANDWICH 20
Turkish bread, grilled bacon, fried egg,
chicken breast, cheddar cheese, lettuce
& shoestring fries

BEEF BURGER 21
char-grilled Angus beef, crispy bacon,
pickles, tomato, lettuce, American cheese &
red onion w/ shoestring fries

LACHLAN VALLEY VEAL BACKSTRAP 33
skordalia puree, melange of mushrooms,
mushroom cream

MENU IS SUBJECT TO CHANGE

FLIP MENU TO VIEW BEVERAGE SELECTION



Sparkling Wine

	GLS	BTL
Willowglen Sparkling Cuvee	9	39
Dalzotto Prosecco	9	40
G.H. MUMM Champagne	18	120
G.H. MUMM Rose Champagne		140

Soft Drinks & Juices

Coke, Diet Coke, Sprite, Lift, Ginger Ale or Tonic Water	5
Apple, Orange & Pineapple Juice 750ml Badoit Sparkling & Evian Still Mineral Water	5 9.5

Any persons entering these premises agree to comply with the 'CONDITIONS OF ENTRY' located at the entrance to the restaurant, which have been implemented in accordance with the current NSW Public Health (COVID-19) Order relating to this premises for the purpose of keeping both patrons & staff safe.

- *Remain seated, you will be served at the table
- *Do not leave your seat to approach other tables
- *Adhere to social distancing
- *Make use of the sanitation stations throughout the property

Please be considerate of staff & one another as we adapt to the ever-changing environment.

Whilst we endeavour to meet all dietary requirements we cannot guarantee that our dishes are free from traces of any allergens.

Please advise our friendly staff of any specific dietary requirements..

ASK STAFF ABOUT OUR SPIRITS & LIQUEURS

White | Rose Wine

	GLS	BTL
Willowglen Semillon Sauvignon Blanc, Victoria	9	39
Robert Stein Riesling, Mudgee NSW	10	45
Black Cottage Sauvignon Blanc, Marlborough, NZ	11	52
Glandore Chardonnay, Tumbarumba, NSW	10	48
Down the lane Rose Gris de Gris, Riverina, NSW		48
Pedestal Semillon Sauvignon, Margaret River, WA		53
Rose Rose, King Valley, VIC	10	46
Abellio Albariño, Rias Baixas, Spain		52

Red Wine

	GLS	BTL
Willowglen Shiraz Cabernet, Victoria	9	39
Other Wine Co. Shiraz Pinot Noir	10	55
Yarram Creek Pinot Noir, Bellarine Peninsula, VIC	11	52
Rymill Cabernet Sauvignon, Coonawarra, SA		48
Lamura Nero D avola, Sicily, Italy		48
Snake & Herring Cabernet Sauvignon, Margaret River, WA	10	53
Nick O'Leary Shiraz, Canberra District, ACT		67

Bottled Beer & Cider

Hahn Superdry, NSW	9.5
Heineken Lager, NED	9.5
James Boags Premium Light, TAS	7.5
Balter XPA, QLD	10
4 Pines Pale Ale, NSW	9.5
Philter Red Session Ale, NSW	9.5
Capital Coast Ale, ACT	10
Young Henrys Cloudy Apple Cider, NSW	10