

MENU

PLEASE NOTE ALL FOOD ITEMS ARE SERVED TOGETHER - EXCLUDING PIZZAS

v - vegetarian I vo - vegetarian option available I vg - vegan I vgo - vegan option available I gf - gluten free I gfo - gluten free option available -

LITTLE BITES

Add Chicken

CHIPS	12
Served with aioli (gf)	
SWEET POTATO WEDGES	16
Served with chipotle mayo	
CHORIZO	19
Pan-fried chorizo with lemon (gf)	
SAUTEED BROCCOLINI	19
With smoked feta labneh, herb oil, and crispy shallots (gf, v, v	go)
MUSHROOM TACO (2)	17
Sauteed mushrooms, soy sauce, sriracha aioli, crispy shallots	(v, vg)
SATAY CHICKEN SKEWERS (3)	21
Crispy shallots, fried garlic, candied chilli (gf)	
OVEN ROASTED CORN	16
With gochujang glaze, kimchi and toasted macadamia (v)	
CHILLI GARLIC PRAWNS	25
Cooked in chilli tomato sauce served with bread (gfo)	
FRIED CHICKEN WINGS	19/29
Served with your choice of spicy or BBQ sauce 500g or 1kg	
QUINOA SALAD	14
Spiced Quinoa salad with a citrus vinaigrette, leafy greens, to cucumber (vg, gf)	mato,

BIG BITES

COCONUT PRAWN CURRY

Sauteed Prawns in a mild coconut curry sauc papadums (gf, vo, vgo)	ce, served with rice,
GRILLED BARRAMUNDI	40
With creamy garlic pearl cous cous, broccolir	ni
320G SIRLOIN STEAK	42
With salad, slow roasted tomato, wild mushro chimichurri dressing, jus (gf)	ooms,
Add Prawns (5) in creamy garlic sauceAdd Chips on the plate	
CHICKEN SCHNITZEL	27
With garden salad and chips	

Make it a **PARMIGIANA**, with ham cheese and napoletana sauce......5 **FISH AND CHIPS**29.5

Beer battered barramundi served with garden salad, lemon and homemade tartare sauce (gfo option: Grilled Fish)

STEAK SANDWICH 29.5

150g rump steak, bacon, beetroot, mustard relish, caramelised onion, lettuce, tomato, smokey aioli, turkish bread and chips (vo. vgo, gf option) **Veg/Vegan option** with mushroom steak

BAILEY BEEF BURGER 27.5

With bacon, cheese, pickles, tomato, gem lettuce, smokey aioli and chips (gfo)

CREAMY GARLIC CHICKEN PASTA 30

Spaghetti, chicken breast, creamy garlic and parsley sauce, parmesan (vo, vgo)

TO SHARE

Limited Numbers
Served with roasted corn, sauteed broccolini, chips and house salad.

1KG PORK RIBS

Special BBQ glazed pork ribs (gf)

56

THE BAILEY BOARD 89

Chicken parmy (1), sauteed chorizo, fried chicken wings(6) battered snapper(2), Buttermilk fried tenders (4)

SWEETS

A selection of cakes and slices are available in our cabinet. Ask our friendly staff for today's selections.

WOODFIRE PIZZA

32

NOTE: Pizzas are made in a separate area and therefore will come out separately -ALL FOOD ITEMS ARE SERVED TOGETHER - EXCLUDING PIZZAS -

JARLIC FLAT BREAD	17
.dd Cheese (gfo, v, vgo)	3
MARGHERITA	22

Napoletana sauce, fior di latte and basil (gfo, v, vgo)

VEGETARIAN

26

Mushroom, olives, artichokes, onion, courgettes and fior di latte (gfo, v)

PERI-PERI CHICKEN 28

Peri-peri marinated chicken thighs, red onion, green capsicum, spicy mayo, fior di latte (gfo)

MEAT LOVER 29.5

Chorizo, pepperoni, ham, brisket, pickles, fior di latte (gfo)

PRAWN

30

With nduja (spicy salami paste), courgette, rocket, fior di latte (gfo)

KIDS MENU

KIDS CHEESEBURGER	15
Brioche bun, beef patty, tomato sauce, cheese and chips (gfo)	
KIDS FISH AND CHIPS	15
Battered or grilled sweetlip snapper and chips with veggie sticks (gfo)	

CRISPY CHICKEN TENDERS 15

With veggie sticks and chips (gfo)

KIDS CHEESE PIZZA 15

Add extra toppings - ham, pineapple, chicken (gfo, vgo) Choice of two toppings, extra toppings will incur additional cost

KIDS PARMY 15

Topped with ham and cheese, napoletana sauce with veggie sticks and chips

CREAMY CHICKEN PASTA 15

Spaghetti, chicken breast, creamy garlic sauce, parmesan(vo, vgo)

Save time, place your order through the QR code. located on your table number.
If you are going to the bar to order, please remember your table number.
Menu subject to change.

May contain traces of peanuts and/or tree nuts, shellfish, milk, egg, wheat and sesame.

ALL EFTPOS TRANSACTION INCUR UP TO A 1.37% SURCHARGE.

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BEERS

MID/SCH/PNT

GOLDEN ALE (4.8%)
Our Limited Release Belgian Saison territory lies within this can. With a hint of banana and touch of vanilla this yeast driven beer has something for everyone. Our Golden Ale has a fluffy white head with generous bubbles. Subtle malt and spice supported by decent hop presence will make this a quaffable summer staple.

GINGER BEER (4.0%)

This beer-based recipe packs a punch with its traditional malted flavours, made a little more interesting with a spicy yet not overpowering ginger sensation.

HAZY IPA (6.2%)

9/12/14

Aromas of tropical fruit, citrus and stone fruit. This beer has a smooth mouthfeel without any bitterness. This 'juicy' brew boasts prominent hop flavours with a strong fruity aroma.

9/12/14

RED ALE (5.8%)
Classic American Red Ale. It's our Brewer's favourite, with perfectly balanced hoppy flavours and aromas. This brew is complex with a

APPLE CIDER (4.8%)

Light in colour with a fine bead and lasting effervescence. 100% thirstquenching with a sweet yet dry finish, perfect for those looking for a beer- alternative.

DRAUGHT (4.8%)

This classic draught lager is a straightforward and uncomplicated beer, making it easy to drink. Perfect for those who appreciate a clean and simple beer without the dominating bitterness of hops.

PALE ALE (5.2%)

A popular style of beer that's hop- forward and packed with malty flavours. With a golden amber finish and a moderate strength, this one's got something for everyone.

SUMMER ALE (4.8%)

This crisp light-bodied beer is refreshing and uncomplicated, a bit like us. With light malt and subtle hops flavours, it's the ideal choice for an easy-drinking thirst- quenching brew - our GM's top pick!

Low in alcohol but high in flavour, our Mid has a delicate balance of hops and malt leaving you perfectly satisfied!

TASTING PADDLE Pick a choice of 4 beers.

WINES

150ML/250ML/BOTTLE

SPARKLING

Folklore Sparkling Brut (Multi-regional, WA)	11/-/44
Grant Burge Petite Sparkling Rose (South East AUS)	12/-/52
Da Luca Prosecco DOC (Italy)	12/-/52
Rebel Rebel Zero alcohol Blanc du Blanc Sparkling (VIC)	42
Castelli Crescendo Méthode Traditionnelle Sparkling NV (Multi-regio	nal, WA)62
Chandon Brut (Yarra Valley, VIC)	78
Veuve Clicquot Yellow Label (Reims, France)	132

WHITE

Smithbrook Estate Sauvignon Blanc (Pemberton, WA)	11/15/44
Folklore Chardonnay (Multi-regional, WA)	11/15/44
Dusky Sounds Sauvignon Blanc (Marlborough, NZ)	12/17/50
West Cape Howe Pinot Grigio (Mt. Barker, WA)	12/17/50
Moondah Brook Verdelho (Swan Valley, WA)	12/17/50
Hay Shed Hill Sauvignon Blanc Semillon (Margaret River, V	VA).13/18/52
Mount Trio Porongurup Riesling (Mt. Barker, WA)	13/16/5
Millbrooke Estate Chenin Blanc (Swan Valley, WA)	57
Flametree Estate Sauvignon Blanc Semillon (Margaret Rive	er, WA)58
Domaine Naturaliste Chardonnay (Margaret River, WA)	59

SWEET, ROSÉ, SKIN CONTACT & CHILLED RED

Deep Woods Harmony Rosé (Margaret River, WA)	11/15/44
West Cape Howe Cape to Cape Moscato (Mt. Barker, WA)	12/17/50
Risky Business Pinot Noir Rosé (Mt. Barker, WA)	13/18/52
Marquis De Pennautier Rosé (Languedoc, France)	55
Goon Tycoons "Red Headed Step Child" Orange Wine (Frankland Rive	er, WA)58
Blonde Crow Pinot Shiraz - Chilled Red - (Mt. Barker, WA)	68

RED

Smithbrook Estate BDX Blend(Pemberton, WA)	11/15/44
Mount Trio Pinot Noir (Mt. Barker, WA)	11/15/44
Cheeky Devil Cabernet Sauvignon (Margaret River, WA)	12/17/50
Ferngrove Reserve Shiraz (Frankland River, WA)	13/18/52
Hay Shed Hill Cabernet Merlot (Margaret River, WA)	13/18/52
Risky Business Shiraz Tempranillo Grenache (Margaret River, WA).	13/18/52
Argento Organic Malbec (Mendoza, Argentina)	14/19/57
Millbrook Regional Tempranillo (Geographe, WA)	55
Kalleske Moppa Shiraz 2021 (Barossa Valley, SA)	67
Vasse Felix Filius Cabernet Sauvignon (Margaret River, WA)	69

COCKTAILS & SPRITZ'S

BERRY LYCHEE BREEZE

London dry gin, strawberry & lychee liqueur, lemon sour

PASSIONFRUIT FIESTA

PINEAPPLE MERINGUE

Blanco Tequila, Ancho Reyes chilli liqueur, fresh citrus & passionfruit

Vodka, The Grove Distillery coconut rum, vanilla, charred pineapple

topped with a citrus foam LIMONCELLO SPRITZ

Zonzo Estate limoncello, Victorian prosecco served over ice with fresh lemon & mint

COCKTAIL JUG

GINBERRY FIZZ

Bailey Brewing Co. Ginger beer, Forty Spotted classic gin, raspberry, and fresh lime

SPIRITS

range of local and international premium craft spirits available	
louse Spirits	11.5
remium Spirits	13
dd Premium Tonic	
ong Rays Dark Soda or Pacific Tonic	+3

NON ALCOHOLIC

MOCKTAIL

14.5

Mixed fruit mocktail

SOFT DRINK

Coke, Coke Zero, Sprite, Lift, Dry Ginger Ale, LLB	4.5/13
Cascade Ginger Beer	6
CAPI Pink Grapefruit, Blood Orange, Lemon Soda	
CAPI Sparkling Mineral Water 500ml	6.5
Red Bull	

JUICES

5.5/8/18

Fresh cold-pressed orange or apple juice - Sizes kids, regular or carafe

COFFEE/HOT DRINKS

All coffees are served in takeaway cups

Flat white, cappuccino, latte, long black, long mac, chai latte, hot chocolate

SMALL (I SNOT)	4.5
LARGE (2 Shots)	
Espresso	
Babyccino	
Extra Shot	
Add Soy, Oat or Almond Milk	
Add Syrup - vanilla, caramel, hazelnut	
ICED DRINKS	7.5

Iced Coffee, Iced Chocolate, Iced Mocha, Iced Chai

Served in a teapot for one Earl Grey, English Breakfast,

Lemongrass & Ginger, Green Tea, Peppermint

MILKSHAKES Strawberry, chocolate, or vanilla - Sizes in kids & regular

SMOOTHIES

Peanut Butter Banana

10

5

6/8

Banana, dates, oats, cinnamon, peanut butter and almond milk

Tropical Berry

Strawberries, banana, pineapple, mango and coconut water (gf) **Green Passion**

Papaya, pineapple, mango, banana, passionfruit, spinach, coconut and coconut water (qf)

01/11/2024