
MENU

Sparkling

Aurelia Prosecco

150ml / 9.5 | B / 35

The Lane Lois Blanc de Blancs

150ml / 11 | B / 42

Bird in Hand

150ml / 12 | B / 47

Hancock & Hancock Sparkling Shiraz

Piccolo / 14

Croser Sparkling Pinot Noir Chardonnay

B / 50

Mumm Cordon Rouge

B / 95

Rosé

Rameau d'Or Petit Amour Rosé

150ml / 10 | 250ml / 13.5 | B / 39

Squealing Pig Rosé

150ml / 10 | 250ml / 13.5 | B / 37

Rockford Alicante Bouchet

150ml / 15 | 250ml / 21 | B / 59

White

Amberley Kiss & Tell Moscato

150ml / 8.5 | 250ml / 11.5 | B / 33

Giesen Sauvignon Blanc

150ml / 8.5 | 250ml / 11.5 | B / 33

Grant Burge Pearl Sauvignon Blanc

150ml / 9 | 250ml / 12 | B / 34

Squealing Pig Sauvignon Blanc

150ml / 10 | 250ml / 13.5 | B / 37

Shaw & Smith Sauvignon Blanc

150ml / 15 | 250ml / 20.5 | B / 58

Bleasdale Chardonnay

B / 52

The Lane Block 1A Chardonnay

150ml / 11 | 250ml / 15 | B / 42

Vickery Watervale Riesling

150ml / 10 | 250ml / 13.5 | B / 37

Rockford Hand Picked Riesling

150ml / 16 | 250ml / 22 | B / 63

Pikes Traditionale Riesling

B / 51

Wicks Pinot Gris

150ml / 11 | 250ml / 15 | B / 41

Pikes Luccio Pinot Grigio

150ml / 10.5 | 250ml / 14.5 | B / 39

Miss Zilm Fiano

B / 47

Red

Riposte The Dagger Pinot Noir

150ml / 10 | 250ml / 13.5 | B / 37

Robert Oatley

Signature Series Pinot Noir

B / 42

Elvarado Tempranillo Grenache

150ml / 9 | 250ml / 12 | B / 34

Octogenarian Grenache

B / 48

Rymill Dark Horse Cabernet

150ml / 9.5 | 250ml / 13 | B / 36

Jim Barry Cover Drive

Cabernet Sauvignon

B / 44

Bremerton Tamblyn

Cabernet Shiraz Malbec Merlot

150ml / 9.5 | 250ml / 13 | B / 36

Wirra Wirra Church Block

150ml / 11 | 250ml / 15 | B / 42

Robert Oatley GSM

150ml / 11 | 250ml / 15 | B / 41

Grant Burge Hillcot Merlot

B / 39

St Hallett Black Clay Shiraz

150ml / 9 | 250ml / 12 | B / 34

Villain & Vixen Shiraz

150ml / 11.5 | 250ml / 16 | B / 44

Willunga 100 Shiraz

150ml / 12.5 | 250ml / 17 | B / 48

Pepperjack Shiraz

150ml / 12.5 | 250ml / 17 | B / 48

Mitchells Peppertree Shiraz

B / 52

Shares

Garlic & Herb Bread | 8

- add cheese +2 (v)

Vegan Garlic Bread | 11

It's not only vegan, it's also gluten free! (v, vg, gf)

Chips & Gravy | 11 (gf, vo, vgo)

- swap to vegan gravy +2

Seasoned Wedges | 12

Served with sweet chilli & sour cream (v)

Dips & Bread | 12

Grilled pita bread, sweet potato hummus, olive tapenade
& garlic tzatziki

- add extra pita +3

Buttermilk Fried Chicken

3 pcs 15 | 6 pcs 23 | 12 pcs 30

Maple whiskey, Korean or hot & spicy

Served with aioli plus your choice of sauce

- make it a meal with chips & salad +7

Honey Prawns | 14

Tempura prawns served with Chinese honey, aioli
& toasted coconut

Halloumi Chips | 14

Crumbed halloumi, romesco & aioli (v)

Truffle Arancini | 14

Mixed forest mushrooms, aioli, truffle oil & shaved parmigiano reggiano (v)

Salt & Pepper Squid | 16

Served with tartare & lemon (gf)

Pork Belly | 14

Served with chilli caramel & pickled slaw (gf)

Chicken Wings

6 pcs 14 | 12 pcs 22 | 18 pcs 28

Salt & pepper, bbq or buffalo

Served with aioli plus your choice of sauce

Pulled Pork Nachos | 25

Corn chips, pulled pork scotch, cheese, guacamole, sour cream, chipotle mayo, fresh tomato & jalapeño salsa

Vegan KFC | 16

Authentic Korean fried "chicken" tossed in sweet chilli sauce served with vegan aioli, sesame & coriander (gf, v, vg)
- make it a meal with chips & salad +7

gf - gluten free, v - vegetarian, vg - vegan, o - option available

Please note that all our food is prepared in the same kitchen where common allergens are present. While we take steps to avoid cross contamination, we cannot 100% guarantee that any dish will not contain traces of milk, soy, wheat, eggs, peanuts, tree nuts, fish, shellfish, sesame and gluten.

10% surcharge on public holidays

Burgers

Double Cheeseburger | 25

2 x 120g Angus beef patties, tomato relish, lettuce, tomato, cheddar & kewpie mayo, served on a potato bun with chips (gfo)

- add bacon +3
- make it a triple +6
- add guacamole +3
- add onion rings +4

Southern Fried Chicken Burger | 21

Smokey bbq sauce, cheese, lettuce, guacamole & aioli, served on a potato bun with chips

- add bacon +3
- add onion rings +4

Halloumi Burger | 21

Lettuce, tomato, red onion & balsamic mayo, served on a potato bun with chips (v)

- double halloumi +6
- add guacamole +3
- add onion rings +4

Vegan Cheeseburger | 22

Plant based beef patty, lettuce, tomato, tomato relish, vegan cheddar & vegan aioli served on a potato bun with chips (v, vg, gfo)

- make it a double +6
- add guacamole +3
- add onion rings +4

- swap any bun to gluten free +4

Bowls

Thai Noodle | 20

Tofu, lettuce, crispy noodles, cherry tomato, cucumber, red onion & cashews in a sweet & spicy Thai dressing (gfo)

- add vegan kfc +6
- add bbq chicken +6
- add salt & pepper beef +6
- add popcorn prawns +6

Satay Kebab | 25

Grilled chicken kebabs, brown rice, tomato, cucumber, red onion, garlic tzatziki, chilli sauce & pita bread

- add extra pita +3
- double kebabs +6

Crumbed Halloumi | 23

Crumbed halloumi, lettuce, spiced seeds, red onion, cherry tomato, cucumber & balsamic mayo (v)

- add BBQ chicken +5
- add guacamole +3
- double halloumi +6

Vegan | 23

Brown rice, broccoli, baby carrots, sweet potato hummus, rocket, crispy chickpeas, balsamic caramel & lemon (vg, gf)

- add vegan kfc +6
- add vegan schnitzel +6

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Mains

300g Scotch Fillet Surf & Turf | 48

Pasture fed scotch fillet steak cooked to your liking, topped with creamy garlic prawns served with chips & choice of salad or veg (gf)

350g Rump Steak | 31

MSA rump steak cooked to your liking, basted in our house made bbq sauce with chips, gravy & choice of salad or veg (gf)

300g Porterhouse | 33

Beef striploin cooked to your liking, served with chips, gravy & choice of salad or veg (gf)

Slow Roast Pork | 28

Honey roasted carrots, potatoes, broccoli, crackling, gravy & apple sauce (gf)

Tuscan Chicken Breast | 29

Grilled butterflied chicken breast, sweet potato purée, broccolini, sundried tomato, mashed potato & spinach cream topped with fresh parmesan (gf)

Oven Baked Barramundi | 29

Dukkah baked barramundi served with mash potato, caponata, broccolini, balsamic glaze & lemon (gf)

Fettuccine Marinara | 28

Prawns, squid, fish, black mussels, garlic, cherry tomato, chilli & napolitana sauce topped with fresh parmesan & pangrattato

14hr Lamb Shoulder | 28

Baba ghanoush, tomato, quinoa, pomegranate, molasses, chickpeas, garlic tzatziki & red wine jus (gf)

Con Pollo Fettuccine | 26

Chicken, bacon & broccoli in a creamy garlic sauce topped with fresh parmesan

Pizza

Margherita | 22

Tomato base, roma tomatoes, fior di latte & basil (v, vgo)
- add ham +4

Sopressa Salami | 24

Tomato base, chilli, salami, fior di latte, mushrooms, olives & basil
- add jalapeño +3

BBQ Meatlovers | 24

Smokey bbq base, Spanish sausage, salami, pulled pork & ham

Chicken Hawaiian | 24

Tomato base, roast chicken, ham, pineapple, mushroom & capsicum, finished with bbq sauce

Truffle Mushroom | 22

Black truffle aioli base, mushrooms, cherry tomato, fried kale & house made parmesan (v, vg)
- add Spanish sausage +4

Prosciutto | 24

Tomato base, cherry tomato & fior di latte with prosciutto, wild rocket & pistachio

The Gully | 24

Tomato base, ham, salami, mushroom, capsicum, pineapple & olives

*make any pizza gluten free +4

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Pub Classics

350g Chicken Schnitzel | 26

House seasoned, served with chips, gravy & choice of salad or veg

Beef Topside Schnitzel | 27

Served with chips, gravy & choice of salad or veg

Vegan Schnitzel | 26

Plant based chicken served with chips, vegan gravy & choice of salad or veg (vg)

Beer Battered Flathead | 27

Served with chips, tartare, lemon & salad (gfo)

Seafood Basket | 30

Battered flathead, tempura prawns, salt & pepper squid, chips, tartare, lemon & salad (gfo)

Salt & Pepper Squid | 26

Served with chips, tartare, lemon & salad (gf)

Sauces & Toppings

Gravy, Mushroom, Diane, Pepper Sauce or Vegan +3

Parmi +3.5

Hawaiian +3.5

Kilpatrick +3.5

Garlic Cream +4

Creamy Garlic Prawns +7

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Kids

All kid's meals include a soft drink

Chicken Nuggets | 9.9

Tempura nuggets with chips & tomato sauce

Cheeseburger | 9.9

Angus beef patty, cheese & tomato sauce with chips

Chicken Schnitzel | 9.9

With chips & gravy

Fish & Chips | 9.9

Battered hoki with chips & tomato sauce (gfo)

Pasta Napoletana | 9.9

Fettuccine with tomato sauce & parmesan

Ham & Pineapple Pizza | 9.9

Vegan Burger | 9.9

Plant based patty, tomato sauce & chips (vg)

Vegan Schnitzel | 9.9

Plant based chicken, tomato sauce & chips

Kid's Dixie Cup | 3.5

Choice of topping & sprinkles

Dessert

Pavlova | 6.9

Served with berry compote & whipped cream (gf)

White Chocolate Brûlée | 9.9

Traditional French brûlée infused with Belgian white chocolate (gf)

Sticky Date | 9.9

House baked sticky date pudding served with butterscotch & vanilla bean ice cream (gf)

Nutella Brownie | 9.9

Served warm with chocolate fudge, chocolate soil & vanilla bean ice cream (gf)

Vegan Choc-Coco Brownie | 9.9

Served with berry compote, coconut ice cream & freeze dried raspberries (vg, gf)

Banoffee Biscoff Sundae | 12

Banana, dulce de leche, biscoff crumbs, vanilla bean ice cream & whipped cream (gfo)

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What's On

DJs in Mr Jones

Friday & Saturday 7pm - Late

Happy Hour

Monday - Friday 5pm - 7pm in the front bar

Saturday 12pm - 4pm in the front bar

Sunday 2pm - 4pm in the front bar

Pint & Parmì \$20

Weekdays 12pm - 2.30pm in the front bar

Schnitzels from \$15.90

Wednesday Night

Bottomless Tacos \$20

Saturday 12-3pm in the Beer Garden

Functions

Whether you're after a quality dining experience, a venue to celebrate a milestone or a casual beer with friends, you'll find what you're after at The Gully PHG.

*View our
functions
packages
here*

