BOHLE BARN HOTEL

ENTREE
GARLIC BREAD 5
TRIO OF CHEESE BREAD 7
MAPLE SMOKED BACON AND CHEESE BREAD 8.50
CREAMY GARLIC PRAWNS (GF) 16
Pan fried creamy garlic prawns served on a bed of Jasmine rice
LEMON PEPPER CALAMARI (GF) 12.50
Flash fried lemon pepper calamari served with lime aioli and side salad
BOHLE’S ORIGINAL WINGS 10
Your choice of sauce
Texas BBQ
Louisiana
Original

KIDS MENU
ALL $9.95
CHEESEBURGER & CHIPS
SPAGHETTI BOLOGNESE & CHIPS
FISH & CHIPS
CALAMARI & CHIPS
KIDS PARMI & CHIPS
CHICKEN WEDGES & CHIPS
Includes a kids pack, soft drink and ice cream

CLASSICS
CHICKEN KEB
Chicken fillet on the bone filled with garlic and herb butter served with chips, salad and a creamy garlic sauce
THE BARN CHICKEN (GF)
Butterflied chicken breast grilled to perfection topped with a creamy garlic prawns and avocado served with chips and salad
CATCH OF THE DAY
Crumbed battered or grilled served with chips, salad, tartare and lemon
Wild Gulf Barramundi 27.90
BOHLE’S SEAFOOD PLATE
Herb crumbed Spanish mackerel, lemon pepper calamari and creamy garlic prawns served on a bed of Jasmine rice
PAPRIKA SMOKED CHICKEN, BACON AND AVOCADO SALAD (GF)
Juicy smoked chicken lightly seasoned with paprika and house spices, on a bed of mesclun, char grilled capsicum, and tomatoes, cucumber, red onion, char grilled red peppers, drizzled with a ranch dressing and topped with creamy avocado
CHICKEN PESTO PASTA SALAD
Penne pasta tossed in a pesto aioli dressing with sun-dried tomatoes, red onion, char grilled capsicum, and parmesan. Topped with roasted pine nuts and fresh basil
CAESAR SALAD
Crisp cos lettuce, bacon, aged parmesan, garlic croutons in a Caesar dressing topped with a freshly poached egg
Add chicken 4
Add calamari 4
Add anchovies 3

SHAKE PLATES
PADDOCK GRAZING PLATE 49
Lamb kofta skewers, lemon pepper chicken, sliced Tasmanian Cape Grim rump and crispy pork belly served with garlic ciabatta bread, caramelised onion, pesto, mustard and balsamic caramelised beetroot
HOT AND COLD SEAFOOD PLATE
A combination of hot and cold seafood including herb crusted Spanish mackerel, lemon pepper calamari, grilled prawns skewers, natural oysters and cooked king prawns
For one - 49
For two - 98
TASTE OF TEXAS PLATE 49
An assortment of in house smoked meats including dry rubbed pork ribs, slow cooked brisket, apple spiced smoked pork belly and chorizo served with mini potato jackets topped with sour cream, bacon, sweet chilli sauce, crunchy pickles and sweet potato crisps

LUNCH
250G CAPE GRIM RUMP 20
Cooked to your liking served with salad and chips
CHICKEN BACON AND RANCH BURGER 17.90
Grilled chicken breast, double smoked bacon, fresh cut tomato, avocado and creamy ranch sauce served on a potato bun
SOUTHERN FRIED CHICKEN BURGER 16.90
Our classic buttermilk fried chicken, house made slaw and crunchy pickles topped with smoky chipotle sauce served on a potato bun
GRILLED HALLOUMI AND MUSHROOM BURGER (V) 18.90
Grilled halloumi and mushroom, pesto, lettuce and onion topped with aioli served on a potato bun
BOHLE’S BARRA BURGER 17.90
Garlic and herb crumbed beef cutlet, barramundi, cos lettuce, thinly sliced radish, onion, tomato and tartare sauce served on a potato bun
THE STEAK BURGER 19.90
Tender rib fillet, cos lettuce, tomato, beetroot, caramelised onion, tasty cheddar and BBQ sauce on a Turkish roll
SALAD WRAP (V) 12.90
Fresh tortilla wrap with lettuce, tomatoes, cucumber, onion, sprouts and house made aioli
Add chicken or ham 4
TRIO OF TACOS 20
Crumbed barramundi, pulled pork and pulled brisket in a soft tortilla with our house made coleslaw, tomato and red onion and topped with chipotle sauce
ROAST PUMPKIN, HALLOUMI AND PESTO WRAP 15
Fresh tortilla wrap with honey and harissa roasted pumpkin, grilled haloumi, Spanish onion, rocket and pesto aioli
CHICKEN CAESAR WRAP 14.90
Fresh tortilla wrap with Southern fried chicken, parmesan and bacon
ALL SERVED WITH CHIPS
ONLY AVAILABLE FROM 11.30AM TO 2.00PM
**PIZZA & PASTA**

**PIZZA**

- **THE WHOLE BARN**
  - 12-hour slow cooked house smoked brisket, smoked bacon, red onion, ground beef, smoked sausage and mozzarella on a BBQ base

- **TASTE OF THE SEA**
  - Calamari, Spanish mackerel, prawns, baby spinach and red onion on a creamy garlic sauce base topped with mozzarella

- **THE RINGER STINGER**
  - Smoked pork and fennel sausage, bacon, ground beef, sliced jalapeños, onion and mozzarella on a Napoli base topped with siracha and a drizzle of sour cream

**PASTA**

- **BEF Lasagne**
  - House made beef lasagne using premium beef mince, house made Napoli and fresh lasagne sheets served with chips and salad

- **SEAFOOD MARNARA**
  - Calamari, Spanish mackerel, prawns, mussels and baby spinach in a creamy Napoli sauce topped with aged shaved parmesan

- **CHICKEN CARBONARA FETTUCCONE**
  - Chicken breast, bacon, onion and mushrooms in a creamy garlic sauce

**PASTA OF THE DAY**

- **HAWAII 2.0**
  - House made Napoli, butcher’s ham, pineapple and mozzarella

**SANS**

- **PEPPER, MUSHROOM, GRAY, DIANNE, CREAMY GARLIC CHILLI, MOLLANDAISE, BEARNAISE, RED WINE JUS & BOURBON AND BACON**

**DIET OFF THE GRILL**

- **250G EYE FILLET**
  - Precinct meats, as tender as it gets

- **400G GREENHAMS T-BONE**
  - 100% grass fed rump from the grassy field of Cape Grim, Tasmania

- **180G EYE FILLET**
  - Precinct meats, as tender as it gets

- **400G CAPE GRIM RUMP**
  - 100% grass fed rump from the grassy field of Cape Grim, Tasmania

- **300G RIB FILLET**
  - Precinct meats, as tender as it gets

- **BOHLE’S SIGNATURE RIB FILLET**
  - 300g Premium Bindaree rib fillet, dry rubbed in a house blend of herbs and spices and grilled how you like it

**SAUCES**

- **YOUR CHOICE OF SALAD AND CHIPS OR MASHED POTATO AND STEAMED VEGETABLES**

**STEAK TOPPERS**

- **Garlic prawns**
  - 8

- **Lemon pepper calamari**
  - 6

- **½ kg Bohle wings**
  - 5

- **Death by garlic (prawns, calamari and mackerel in a creamy garlic sauce)**
  - 12

- **Onion rings**
  - 5

- **Eggs**
  - 3.50

- **Mushrooms**
  - 3

- **Pulled brisket and peppers**
  - 7

**CHEF’S SELECTIONS**

- **BRAISED BEEF CHEEK**
  - Tender and juicy 12-hour slow braised beef cheek, served on a bed of creamy garlic mash with caramelised onion rosette and steamed broccoli

- **SALMON (GF)**
  - Crispy Atlantic salmon served on a bed of butter & thyme roasted chat potatoes, grilled asparagus spears served with lemon and dill sauce

- **PORK BELLY**
  - Crispy skin pork belly served on a bed of mash with pan fried cherry tomatoes, green with apple and peppercorn jus

- **PORK CUTLET**
  - Barkers Creek honey and rosemary marinated pork cutlet served with crispy smashed potatoes, seasonal vegetables and your choice of sauce

- **PORK RIBS**
  - Juicy pork ribs smoked in-house glazed in our own Texas sauce served with potato wedges and coleslaw

- **BRISKET**
  - Cape Grim brisket smoked in-house served with mac and cheese and Granny Smith apple slaw

Please be aware that all care is taken when catering for special requirements. It may be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.