

## **STARTERS + SHARE PLATES**

ONION, LEEK + POTATO SOUP \$14

Served with a warm crusty baguette

[ASK FOR VEGAN BUTTER FOR VEGAN VERSION - CAN BE DONE GLUTEN FREE  
WITHOUT BREAD]

**GARLIC BREAD \$7**

[VEGAN]

**FRIED SMASHED POTATOES + AIOLI \$9**

[VEGAN] [GLUTEN FREE]

**SOUTHERN FRIED CAULIFLOWER WINGS \$9**

Served with sriracha mayo

[VEGAN]

**STOCKMANS PLATTER \$19**

In-house meatloaf, aged cheddar, mushroom pate,  
caramelised onion, sauerkraut and warm baguette

[CAN BE GLUTEN FREE WITH RICE CRACKERS]

**THE ZEN BOARD \$19**

Smokey carrot gravlax (*plant-based version of  
smoked salmon*), hummus, mushroom pate, warm  
marinated olives, rosemary + olive oil infused feta, sun-dried  
tomato + pepper cashew 'cheeze', apricot + ginger 'cheeze'

served with crackers and bread

[VEGAN] [ASK FOR GLUTEN FREE]

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[VEGAN] [ASK FOR GLUTEN FREE]

**STEAMED BBQ JACKFRUIT BAO BUN \$11**

Two steamed bao buns served with BBQ jackfruit and coleslaw  
[VEGAN]

**SMOKEY BLACK BEAN NACHOS \$12**

De-constructed nachos served with corn tortilla chips, jalapeno  
infused cheese sauce, smokey black beans and roast capsicum and  
tomato salsa  
[VEGAN] [GLUTEN FREE]

**SNOWY MOUNTAINS SMOKED TROUT \$22**

Local smoked trout [whole fish not de-boned] served with olive  
tapenade, cream cheese, capers, lemon and rosemary crackers  
[ASK FOR GLUTEN FREE]

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**SIDE DISHES OR CREATE YOUR OWN STARTER**

WARM OLIVES \$4

HUMMUS \$4

MUSHROOM PATE \$4

CARROT GRAVLAX \$4

RICE CRACKERS \$3

HALF BAGUETTE \$3

AGED CHEDDAR CHEESE \$4

TOMATO CASHEW 'CHEEZE' \$3

APRICOT + GINGER 'CHEEZE' \$3

CARAMELISED ONIONS \$4

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CARAMELISED ONIONS \$4

## **MAINS**

### **STEAK AND VEGETABLE STOCKPOT \$20**

A big bowl of grass-fed beef stockpot served with warm baguette  
[GLUTEN FREE WITHOUT BREAD]

### **MINI MUSHROOM + ALE POT PIE \$14**

Served with rustic mash + mushy peas  
[VEGAN] [GLUTEN FREE WITHOUT PIE TOP]]

### **VEGETARIAN LASAGNE \$19**

Roasted vegetables with lasagne sheets and plant-based cheese served  
with side salad  
[VEGAN] [GLUTEN FREE]

### **LOADED MAC + CHEEZ \$18**

Creamy mac and cheez topped with tomato mayo and plant-based  
smokey chorizo  
[VEGAN]

### **VEGAN REUBEN + SOUP ON TOASTED RYE \$19**

In-house seitan with sauerkraut, vegan cheese and sriracha mayo. Served  
with potato and onion soup.  
[VEGAN]

### **SEASONAL GREENS \$9**

Steamed seasonal greens with butter and a little salt  
[VEGAN + GLUTEN FREE]

**\*FOR CHICKEN DISH SEE SPECIALS**

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## **DESSERTS**

LIME CHEESECAKE **\$8**  
[VEGAN] [GLUTEN FREE]

SNICKERS SLICE **\$8**

Served with either soy ice-cream or full cream dairy  
ice-cream  
[VEGAN WITH SOY ICE-CREAM]

SNOWBALL **\$15**

The Jindy Inn's secret Alcoholic Adults Thick shake  
[VEGAN WITH SOY ICE-CREAM]

### **FOR THE KIDS (under 12 only)**

Kids can have any half-serve of a main dish for **\$8**

Cheesy and delightful mac + cheese **\$8**  
[ASK FOR TOMATO SAUCE OR BBQ SAUCE ON THE SIDE]

Plain ice-cream [soy or dairy] with topping **\$5**

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## TONIGHT'S SPECIALS

### **MEDITERRANEAN CHICKEN ROULADE \$20**

Oven roasted chicken breast wrapped in bacon, filled with fetta, spinach, onion, cherry tomatoes, kalamata olives and basil. Served with maple sweet potato mash and blanched beans

### **VEGETABLE GYOZA \$8**

6 steamed vegetable gyozas served with soy sauce and wasabi  
[VEGAN]

### **Best Ever! TOASTED FALAFEL WRAP \$12**

Served with Kale Tabouli, hummus and tahini  
[VEGAN]

### **ROBERT OATLEY CHARDONNAY**

Glass \$5 OR Bottle \$20

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## INTRODUCING VEGAN BANQUET

### A TASTY COMBINATION OF

*BBQ JACKFRUIT BAO BUNS  
VEGETABLE GYOZA'S  
FALAFEL + KALE TOUBOULI WRAP  
CAULI WINGS*

### *ZEN BOARD WHICH INCLUDES*

*Smoked Carrot-Lox, Mushroom Pate, Warm  
Marinated Olives, Rosemary Feta Cheeze, Sun-  
Dried Tomato Cheeze, Apricot + Ginger Cheeze,  
Hummus + Baguette*

**“SIT + GRAZE”**

*\$50 for the platter*

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