



THE CHERRY TREE HOTEL

— SNACKS AND STARTERS —

BEER BATTERED FRIES

with vegan aioli and tomato sauce **11**

LOADED FRIES w jalapenos, salsa, avocado, sour cream and mozzarella **13**

DIPS AND GARLIC BREAD

w housemade red pepper hummus **12**

KOREAN CANDY CHICKEN WINGS

6 for 12

JAMAICAN JERK

CHICKEN DRUMETTES

6 for 12

POPCORN CHICKEN

with chipotle mayo **12**

VEGAN POPCORN CHICKEN

with chipotle mayo **12**

FLAT BREAD SLIDERS **all 6**

*PULLED PORK

with coleslaw, spring onion, mayo, chilli jam

*CHICKEN TENDERLOINS

sesame seed crumbed with mayo, lettuce and cheese.

*BEEF BRISKET

with red cabbage, pickle, bbq sauce

*PORTOBELLO MUSHROOM

with red pepper hummus, quinoa and yuzu mayo

— SIDE SALADS —

GARDEN SALAD **9**

ROCKET & PARMESAN SALAD **11**

BABY COS SALAD **12**

w croutons, bacon, parmesan **(add chicken 5)**

HOUSE MADE COLESLAW **12**

with kewpie mayo

POTATO SALAD **12**

with seeded mustard, capers, pickles, parmesan

— DESSERTS —

STICKY DATE PUDDING

w butterscotch sauce and double cream **12**

BELGIAN CHOC. BROWNIE

w chocolate sauce

and vanilla bean ice cream **12**

Please don't hesitate to speak to any of our friendly staff regarding any dietary requests that you may require. Gluten free burger and pizza base options also available.

www.thecherrytree.com.au

— MAINS —

CLASSIC CHERRY TREE CHICKEN PARMIGIANA

300g panko crumbed chicken breast w napoli, leg ham & mozzarella w/chips and salad

half 22/ full 26 (add pineapple/ jalapenos 1.50)

PORTERHOUSE STEAK

300g black angus grassfed porterhouse, red wine jus, garlic butter, garden salad w/chips or kipfler potatoes **32**

CRISPY SKIN ATLANTIC SALMON

asparagus, kipfler potatoes, sweet chilli glaze and tarragon butter sauce **25**

QUINOA & BLACK RICE SALAD

pomegranate, cashew, celery, capsicum and aioli **17**

(add chicken 5 / add pulled pork 5)

SEAFOOD SIZZLE PLATE cajun calamari & prawns

w butterflied sardines, caperberries, olives, samphire, cherry tomatoes, kohlrabi fennel slaw and garlic bread **25**

ASIAN PULLED PORK

200g Pulled pork with chilli jam and a crusty bread roll **18**

PORK RIBS 1/2 RACK

smoked ribs slow cooked with bbq sauce **19**

TEXAN BEEF BRISKET

200g 10hr slow cooked beef in smoker w/pickles **20**

THE BBQ FEAST!

200g pulled pork, 200g beef brisket, 1/2 rack pork ribs, jerk chicken wings, potato salad, coleslaw, bread **90 (or 50 for the half feast)**

— BURGERS —

(all 20 and served with chips)

200G WAGYU BEEF

bacon, cheese, pickles, peppercorn mayo and tomato relish

SLOW COOKED BEEF BRISKET

coleslaw, chipotle mayo, bbq sauce and house made pickles

PULLED PORK

coriander, spring onion, coleslaw, kewpie mayo and chilli jam

VEGAN PULLED PORK

shredded king oyster mushroom, coleslaw, yuzu mayo and chilli jam

SOUTHERN STYLE CRISPY CHICKEN

panko crumbed w/cos lettuce, tomato, red cabbage, jalapeños and chipotle mayo

PORTOBELLO MUSHROOM BURGER

with miso, smashed avo, coleslaw and yuzu mayo

CHICKEN KATSU SANDWICH

red cabbage, kewpie mayo and bbq sauce

— WOODFIRED PIZZAS —

MARGHERITA napoli, fior di latte, fresh basil and tomatoes **17**

QUATTRO FORMAGGI garlic base, mozzarella, cheddar, fior di latte, gorgonzola and thyme **17**

CALABRESE napoli, calabrese sausage, chilli and fior di latte **18**

HAWAIIAN napoli, ham, pineapple, red onion and mozzarella **18**

CAPRICCIOSA napoli, ham, mushroom, olive, artichoke, basil and mozzarella **18**

MUSHROOM FIELDS garlic base, button king oyster & enoki mushrooms w marinated tofu and samphire **17**

DEEP SEA DIVER prawns, calamari and sardines w caperberries, yuzu mayo and mozzarella **20**

(Want more toppings? 1.50 per item)

(Gluten free bases 4 extra)



THE CHERRY TREE HOTEL

SHARED PLATES and PLATTERS

SERVES 4-6

PLOUGHMANS PLATTER

Salami, Prosciutto, Ham, Cornichons, Olives,
Roast Vegetables & Sourdough Bread

\$50

CHEESE PLATTER

Aged Cheddar, Blue Cheese and Brie
w/ Muscatels, Crackers and Cheese Sticks

\$50

SEAFOOD PLATTER

Al Diablo Mussels, Salt & Pepper Calamari, Sweet Chilli Prawns

\$50

SMOKED BBQ PLATTER

10 hour slow cooked Beef Brisket, Braised BBQ St Louis Pork Ribs,
Asian Pulled Pork with Chilli Jam

\$50

CHICKEN PLATTER

Panko Breadcrumbed Popcorn Chicken,
Korean Fried chicken, Cajun Tenderloins

\$50

SWEETS PLATTER

Lemon Curd Slice, Chocolate Brownie, Sticky Date

\$50

DIPS PLATTER

3 House Made dips w/ Oven Roasted Garlic Bread

\$40

FRUIT PLATTER

Selection of Seasonal Fruit

\$40