



THE CHERRY TREE HOTEL

SNACKS AND STARTERS

BEER BATTERED FRIES

with vegan aioli and tomato sauce **11**

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

DIPS AND GARLIC BREAD

w housemade red pepper hummus **12**

BUFFALO CHICKEN WINGS

covered in Franks Hot Sauce **6 for 12**

SALT 'N' PEPPER CALAMARI

tossed in chickpea flour, butterbeans, rocket and yuzu mayo **13/19**

POPCORN CHICKEN

with chipotle mayo **12**

VEGAN POPCORN CHICKEN

with chipotle mayo **12**

STEAM BAO BUNS **all 5**

*PULLED PORK

coleslaw, coriander, spring onion, chilli jam

*VEGAN PULLED PORK

king oyster mushroom, Asian slaw and chilli jam

*BBQ CHICKEN

celery, kewpie mayo and walnut

*BEEF BRISKET

red cabbage, pickle and BBQ sauce

SIDE SALADS

GARDEN SALAD **9**

ROCKET & PARMESAN SALAD **10**

BABY COS SALAD **13**

w croutons, bacon, parmesan (add chicken 5)

HOUSE MADE COLESLAW **12**

with kewpie mayo

KIPFLER POTATO SALAD **13**

with seeded mustard, capers, pickles, parmesan

TUSCAN BREAD & ROAST VEG **12**

with balsamic and parmesan

DESSERTS

STICKY DATE PUDDING

w butterscotch sauce and double cream **12**

NEW YORK BAKED CHEESECAKE

w raspberry couli and vanillabean icecream **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/ jalapeños 1.50)

PORTERHOUSE STEAK

300g black angus grassfed porterhouse, red wine jus,

garlic butter, garden salad w/chips or kipfler potatoes **32**

BABY BARRAMUNDI

deep fried barra w corn & lime salsa, coconut rice,

green bean and kipfler potato salad **28**

ASIAN PULLED PORK

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

SLOW BRAISED 500g BEEF RIB

cooked overnight in stout w mash, green beans & horseradish cream **29**

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, buffalo chicken wings, potato salad, coleslaw, bread **90 (or 50 for the half feast)**

SOUP OF THE DAY SEE SPECIALS BOARD

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 wecos lettuce, tomato, red cabbage,

jalapeños and chipotle 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**

ROAST VEGETABLE garlic base, marinated tofu,

rocket and balsamic reduction **18**

(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