

Please place your
food order at the counter.

Order drinks and
coffee at the bar.

SNAKE CREEK CATTLE COMPANY

Menu

Your hotelier hosts share a real passion for the Australian bush and its people. Our menu showcases many great products being grown in the central west, including our range of SCCC sauces and condiments, an excellent compliment to our very own Certified Australian Angus beef. Our thoughtfully selected wines also are regional – from vineyards in Mudgee, Cowra and Orange.

With its terrific locals and position as the Blue Mountains gateway to the central west, The Gardners Inn has just the right atmosphere to enjoy a well portioned comfort meal. So kick back, have a few drinks, and enjoy yourself!

Damper

Durable and easily transportable goods, like flour, tea, and sugar, served as the diet staple to the isolated rural population of the Australian bush. The hearty bread of the bush became known as "damper". Our own version is baked daily, best dipped in SCCC olive oil or our sweet beef-flavoured dipping sauce.

Plain, Garlic or Chilli on request.

Starters & Salads

Soup of the Day

Made fresh daily. See specials menu.

Lucky Country Platter

A selection of marinated meats, vegetables, Australian vintage cheeses, dips and condiments. Great to share.

Check out our specials menu for other starters.

Classic Caesar Salad

Made from simple, fresh ingredients: boiled egg, baby cos leaves, bacon strips and parmesan cheese with a seasoned dressing of garlic, anchovy, SCCC premium olive oil, fresh lemon juice, Dijon mustard and Worcestershire sauce.

Grilled Chicken Caesar

Flame grilled chicken strips on top of the classic Caesar.

Harvest Salad

The flavours of the central west, with Jannei goat's cheese, walnuts, raspberry, baby spinach and roquette salad with balsamic dressing.

Marinated Lean Beef Salad

A hearty, mountain salad of tender, marinated sirloin, fresh oak leaf lettuce, shallot, coriander, cucumber and tomato with an Asian-style dressing.

Burgers

According to the late Texas historian, Frank X. Tolbert, the first sandwich of ground beef was served at the lunch counter of Fletcher Davis, a.k.a. "Old Dave", in the late 1880s. Our proudly Australian versions are served with seasoned chips.

Flame Grilled Chicken Burger

Spicy, marinated, chicken breast, bacon, baby spinach, tomato, cucumber, avocado and yogurt.

Black Angus Steak Burger

150 gram Black Angus sirloin, bacon, caramelised onions, tasty cheese, lettuce, tomato, cucumber, beetroot and house-made tomato jam.

Vegetarian Burger

House-made chickpea and lentil patty, eggplant, cucumber, lettuce and sweet chilli sauce.

Steaks



The Certified Australian Angus Beef™ production program guarantees consumers will consistently enjoy a healthy, tasty, tender, juicy and delicious beef meal every time they order Certified Australian Angus Beef™. All our steaks are prime quality, grain-fed Black Angus. Served with hand cut vegetable wedges, chips or mash and garden salad.

Grain-Fed Angus Rump

400 gram Black Angus rump, full of flavour with slightly firmer texture, flame grilled to your liking.

Ribeye

350 gram off-the-bone Black Angus Ribeye, marbled for extra tenderness with a juicy, delicious flavour.

Sirloin

250 gram Black Angus sirloin with a tender, silky texture that is simply mouth watering.

Try our Sauces on your steak:

Red Wine Gravy

Pepper and Brandy

Mushroom and Garlic

Please choose TWO accompaniments:

Chips, Garden Salad, Mash Potato,

Vegetable Wedges

and Steamed Vegetables.

Deep Dish Pies – Our House Specialty

The appetite of Diamond Jim Brady, an infamous glutton and ladies' man, was awesome. A dinner arranged by architect Stanford White was one of Brady's favourites: a huge pie was wheeled in, from which an unclothed dancer emerged, walked atop the length of the banquet table.

Red Wine, Beef and Vegetable

Chunky beef, slow-braised in red wine, seasonal vegetables until tender.

Lamb, Rosemary and Seeded Mustard

Tender, slow-braised local lamb with cream, tomato, rosemary, seeded mustard and seasonal vegetables.

Chicken Pie

Slowly braised chicken pieces cooked in a creamy basil sauce with seasonal vegetables.

Curried Sweet Potato, Chick Pea and Lentil

For the vegetarians, a hearty braised lentil and chickpea curry with caramelised sweet potato.

Please turn over for more tempting dishes.

Gardners Inn, Great Western Highway, Blackheath, NSW 2785


www.gardnersinn.com.au Telephone 02 4787 8347

Monday-Friday – Lunch 12.00noon - 2.30pm Dinner 6.00pm - 9.00pm

Saturday-Sunday – Lunch 12.00noon - 3.00pm Dinner 5.00pm - 9.00pm 10% Surcharge on Sunday and Public Holidays

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SNAKE CREEK CATTLE COMPANY

Fish & Seafood

Beer-Battered Barramundi and Chips

Served in butcher's paper and accompanied with homemade tartare sauce, a garden salad, and fresh lemon wedges. Our chips are prepared the traditional way and seasoned with sea salt, so you get the full flavour (*Battered or Grilled*).

Seafood Selection

Our Australian seafood is healthy and nutritious, world class in quality. We select the freshest of the season, so check out the specials.

Sausage & Poultry

Old Fashioned Sausages

Although one of the oldest and most enduring form of crafting meats, sausage-making has only become a venerable and highly developed vocation during the last thousand years. Check the specials for today's handcrafted sausage, served with mash potato, peas and gravy.

Chicken Breast

A plump, juicy oven baked chicken breast.

Try our Sauces on your chicken: Please choose TWO accompaniments:

Red Wine Gravy	Chips, Garden Salad, Mash Potato,
Pepper and Brandy	Vegetable Wedges
Mushroom and Garlic	and Steamed Vegetables.

Pasta

When Italians immigrated to Australia, they brought their pasta with them and it found its way onto everyone's table as a national comfort food.

Vegetarian Penne Pasta

Char-grilled seasonal veggies with SCCC olive oil, house-made basil pesto, and Jannei goat's cheese from Lidsdale.

Pasta of the Day: check our specials for today's selection.

Side Kicks

Hand Cut Vegetable Wedges
Corn on the Cob
Fresh Steamed Veggies
Garden Salad
Chips and Gravy

Kid's Menu (for under 12's)

Our well-balanced selections are yummy and nutritious.

Sirloin with steamed veggies and mash potato.
Penne Napolitaine with parmesan cheese.
Fish, grilled or battered, with seasoned chips and garden salad.
Grilled Chicken with mash potato and peas.
Steak Burger with cheese, lettuce and tomatoes.
Jelly or Ice Cream with chocolate, strawberry or caramel sauce.

Desserts

*You'll savour every bite of our desserts.
Coffee and Tea available at the bar.*

Nanna Clarke's Apple Pie

It's a very traditional apple pie with stewed apples in a short crust pastry and served with a creamy vanilla anglaise and vanilla ice cream.

Chocolate Mud Cake

A beautifully rich indulgence for chocolate lovers, slightly warmed and served with fresh cream.

Homemade Cheesecake

Creamy cheesecake, served with a raspberry coulis.

Ice Cream: ask the staff for today's selection.

House Wine List

Red Wine

Snake Creek Cattle Company

Cabernet Merlot 2002

Farmer's Daughter Merlot 2003, Mudgee

Logan Shiraz 2001, Orange

Printhie Cabernet Sauvignon 2004, Orange

Rosemount Hill of Gold

Cabernet Sauvignon 2003, Mudgee

White Wine

Snake Creek Cattle Company

Semillon Sauvignon Blanc 2005

Farmer's Daughter Chardonnay 2003, Mudgee

Logan Sauvignon Blanc 2004, Orange

Printhie Riesling 2004, Orange

Andrew Harris Semillon 2001, Mudgee

*For a more extensive selection of wines,
please ask at the bar for the reserve list.*

Functions & Parties

We would love to host your next function. Ask our team for a functions package.

Feedback

Please let us know what we should or shouldn't change. A feedback box is located at the bar.

Family Night

Every Wednesday night is family night, with the weekly pasta special.

Accommodation

Guest rooms available.

Take-home with you our very own range of condiments & wines

Snake Creek Cattle Company has just launched a take-home range of condiments and wines. The condiments range has started off small, but over the following months, a fuller variety will be on offer. Available today: 100% extra virgin olive oil, seeded mustard, and a sensational tomato, garlic and chilli pasta sauce. In addition, our SCCC wines on the menu are also available in the bottle shop. The range will regularly change, so please ask staff for the latest product update.

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