



BURGERS

11.00AM TILL LATE

NOTE: GLUTEN FREE BUNS AVAILABLE ON REQUEST ADDITIONAL CHARGE OF \$1. ENTREE SIZE AVAILABLE \$18.90.

ROAST PORK BELLY BURGER..... \$24.90

Succulent pork belly with Asian slaw, red onions, melted smoked cheddar cheese, chipotle mayo and apple chutney. (DF, GF)

CRISPY SOUTHERN CHICKEN BURGER..... \$24.90

Tender deep fried spiced crispy chicken with bacon, brie, guacamole, lettuce, paprika aioli, and onion chili jam. (GF)

TEMPURA FISH BURGER..... \$24.90

Lightly Tempura battered white fish with lettuce, tomato, gherkins, melted cheddar cheese and tartare sauce. (GF)

BEEF TERIYAKI BURGER..... \$24.90

100% premium beef patty with sizzling Asian vege, red onion, bacon, melted cheese, teriyaki sauce, beetroot chutney and wasabi aioli.

VEGGIE BURGER..... \$22.90

Bean curd, sweet potato, warm haloumi, shredded lettuce, tomato and salsa Verde. (DF, GF)

BLACK DOOR SIGNATURE BURGER..... \$26.90

Salisbury meat patties (70 percent beef 30 percent pork) with smoked beef brisket, lettuce, tomato, bacon, red onions, double smoked cheese, mango salsa and paprika aioli. (DF, GF)



SMALL BITES

4.00PM TILL LATE

FRIES WITH AIOLI (DF, GF, V)	\$6.00
GARLIC MINI LOAF	\$12.00
Warm artisan focaccia loaf filled with cheese and garlic butter.	
ARTISAN BREAD AND DIPS	\$15.90
Toasted medley of artisan bread with accompanied chef's house made dips. (DF)	
CHICKEN CORIANDER DUMPLINGS	\$14.00
House made fresh chicken dumplings with garlic, coriander and spring onions with sweet lime chili sauce. (DF)	
BEEF CROQUETS	\$14.90
Beef croquets with plum and tzatziki dipping sauce.	
PORK BITES	\$14.00
Served on house slaw with apple chutney. (DF, GF)	
NEW ORLEANS STICKY BBQ BUFFALO WINGS	\$16.90
Chicken wings marinated overnight in smokey BBQ sauce, chili, garlic, lime, Cajun spices and paprika with ranch dressing. (DF, GF)	
TRIO OF BAO SLIDERS	\$23.90
<ul style="list-style-type: none">• Pork belly with Asian slaw, sticky chili dressing and paprika aioli.• Shredded traditional Philippine adobo chicken with soya sauce and garlic jus.• Smoked beef brisket with shredded lettuce, capsicum and BBQ sauce.	
SOUP OF THE DAY	\$12.00



DINNER

4.00PM TILL LATE

MAINS

CHICKEN SATAY \$26.90

Chicken skewers in satay sauce with steamed coconut rice and Asian sautéed greens. (GF)

ROASTED PORK BELLY \$29.90

Twice cooked pork belly with crunchy crackling served on pea puree roasted honey ginger kumara, apple chutney with a braising jus. (DF, GF)

200GM BEEF EYE FILLET \$37.90

Medium rare beef fillet wrapped in bacon served with potato and kumara soufflé, baby carrots, green beans and garlic, red wine and thyme jus. (DF, GF)

BEEF CHEEK MASSAMAN CURRY \$27.90

Slow cooked beef cheek massaman curry with gourmet potatoes and Asian sautéed greens. A mild red curry with coconut and chili, coriander and spring onion. (DF, GF)

CITRUS GRILLED SALMON FILLET \$32.90

Tamarind glazed salmon fillet served on a bed of ginger honey bok choy with coriander and prawns risotto and miso cream sauce. (GF)

SPANISH PAELLA \$32.00

Traditional Spanish Valencia saffron rice paella with chicken, mussel, prawns, peas and chorizo. (DF, GF)

BLACK DOOR MUSSELS POTS \$26.00

Black Door mussels pots of the day (subject to availability). (DF, GF)

MORE MAINS...

...MAINS CONTINUED

STICKY BBQ RIBS..... \$27.90

Slow cooked tender BBQ sticky ribs with house slaw, chargrilled corn and Cajun jacket potato wedges. (Ribs marinated in BBQ sauce, garlic, paprika, Cajun, chili, lemon, coriander.) (DF, GF)

VEGETARIAN MAIN \$25.90

King napoleon tofu, roast ginger pumpkin, spinach, haloumi with miso and coriander dressings. (DF, GF, V)

THE BLACK DOOR SIGNATURE SHARING PLATTER..... \$75.00

A combination of ribs, buffalo wings, smoked BBQ beef brisket, chicken satay, dumplings and paella served with house slaw and artisan bread and dips. (2-3 persons) (GF, DF)

SALADS

FROM 11.00AM

WARM CAJUN CHICKEN SALAD..... \$22.00

Grilled Cajun chicken served on mix greens with brie, roast pumpkin, chargrilled capsicum and coriander lime dressings. (DF, GF, V)

SZECHWAN SPICED BEEF SALAD..... \$23.00

Tender spiced beef on mix greens with spiced chilli, cashews and crunchy noodles dressed with wasabi aioli. (DF, GF)

BLACK DOOR GARDEN SALAD..... \$16.00

Mix greens with tomato, red onions and cucumber with a honey mustard dressing. (DF, G, V)

ON THE SIDE

4.00PM TILL LATE

Fries and aioli (DF, GF) \$5.00

Stir fried or steamed seasonal vegetables (DF, GF) \$5.00

House salad (DF, GF) \$5.00

Steamed rice (DF, GF) \$5.00



BLACK DOOR FINALE

9.00AM TILL LATE

VANILLA ICE CREAM..... \$9.90

Vanilla ice cream with your choice of sauce (chocolate, caramel, or berry compote). (GF, V)

BERRY SORBET \$10.90

Berry sorbet with berry compote and toasted macadamia nuts. (DF, GF, V)

STICKY DATE PUDDING..... \$12.90

Rich sticky date pudding served with vanilla ice cream and butter scotch sauce.

CHOCOLATE BROWNIES \$12.90

Chocolate brownies served with berry compote, vanilla ice cream and cream.

A.B.C. \$12.90

Apple and blueberry crumble served with ice cream.

CHEESECAKE..... \$12.90

Cheesecake of the day – as available.