

folly

FOOD MENU

CALAMARI RINGS	20	FOLLY CHICKEN BURGER	25
Breaded and fried, served with a lemon wedge and our house-made tangy pesto sauce for dipping.		Golden brioche burger bun layered with honey mustard filled with spicy mayo crispy chicken topped with arugula & creamy cabbage salad. Crispy onion rings on top.	
NACHOS	25	ZUCCHINI CHIPS	15
Crispy tortilla chips piled high and smothered with layers of melted cheese & jalapeños for a spicy kick. Tenderised beef strips, corn & kidney beans through a creamy guacamole & cool sour cream.		Thinly sliced zucchini rounds seasoned & fried to crispy perfection served with a yoghurt garlic sauce.	
DRAGON WINGS 🌶️🌶️	30	RANGER VALLEY STEAK DF	39
Hot & spicy chicken wings basted with honey & soy coated with chef's special spicy sauce.		Premium flank cut with black pepper sauce and chef's green salad.	
BOURBON WINGS 🌶️🌶️	30	LAMB RIBS GF DF	30
Hot & spicy chicken wings basted with honey & soy coated with a Bourbon whisky-based BBQ sauce.		Slow cooked Lamb flank with homemade chimichurri and chef's green salad.	
LOADED FRIES VO	15	CREAMY PRAWN SPAGHETTI	25
Overloaded fries with crispy bacon, cream cheese, jalapeño, cheddar cheese & sour cream.		Carbonara-style spaghetti tossed in garlic & herb-infused cream sauce, prawns, and a sprinkle of Parmesan cheese.	
CAESAR SALAD GFO V	20	ONION RINGS	10
Baby gem lettuce tossed in a creamy Caesar dressing topped with parmesan cheese, egg, bacon, anchovies, crispy kale & croutons.		CHIPS	10
<i>Add on: smoked chicken \$5, prawns \$5</i>		MISO CAPPUCCINO GFO V	25
QUINOA SALAD VGO V GF DFO	25	Miso brûlée sprinkled with vanilla crumble, topped with vanilla ice cream and espresso foam.	
Tossed with crisp cucumber, cherry tomato, crunchy bell pepper, creamy avocado & feta cheese crumble. Dressed with a zesty lemon vinaigrette & pomegranate molasses.		CHEESEBOARD GFO	30
STEAK BAGUETTE	25	Selection of cheese, quince paste and lavosh. Serves 2 people.	
Tender slices of steak, artisanal bread coated with honey mustard. Pickled onions & earthy mushrooms with capsicum, melted brie and drizzled with aioli.			
<i>Add on: chips \$5, onion rings \$5</i>			

V vegetarian VO vegetarian option VG vegan VGO vegan option GF gluten free GFO gluten free option DF dairy free DFO dairy free option

IMPORTANT NOTICES

Food allergy statement

Please be aware that our products may contain or are produced in kitchens which contain/use allergens. Whilst we endeavour to cater for all food allergies, we cannot guarantee any of our products are 100% allergen free.

Surcharges

A transaction fee is applicable for all payments by credit card: Visa/MasterCard 1.29%, AMEX 2.05%, Diners 2.93%. A surcharge of 15% is applicable on public holidays.

Menu changes

Menu prices and menu items are subject to change without prior notice.

