

SHARED PLATES

BEER BATTERED FRIES	12
with aioli & tomato sauce (vgo)	
NACHOS	16
with jalapeños, salsa, guacamole, beans, sour cream, Spanish onion & capsicum (v/gf/vgo)	
PANKO POPCORN CHICKEN	18
with chipotle mayo	
HOUSE MARINATED OLIVES	16
with garlic bread and hommus (v/gfo)	
LAMB CUTLETS	18
with tabouli & cucumber raita	
LEMON MYRTLE CALAMARI	18
pan fried with rocket, kimchi salad and aioli (gf)	
SMOKED CHEESE KRANKSY	16
fresh char-grilled jalapeños, mustard & onion jam (gf)	

SALADS & SIDES

GARDEN SALAD (vg, gf)	12
COS LETTUCE & PARMESAN SALAD (v, gf)	12
HOUSE MADE COLESLAW (v, gf)	12
CHARRED GREENS (vg, gf)	12

Please advise staff of any dietary requirements or allergies.
Due to the potential of trace allergens,
we are unable to guarantee completely allergy-free dining.

Menus are subject to seasonal change.

All credit card transactions incur a 1.6% processing fee.

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WOODFIRED PIZZAS

MARGHERITA	22
Napoli, fior di latte, fresh basil & tomatoes (v/vo)	
CALABRESE	23
Napoli, calabrese salami, capsicum, fior di latte & chilli flakes	
HAWAIIAN	23
Napoli, ham, pineapple, red onion & mozzarella	
CAPRICCIOSA	23
Napoli, ham, mushroom, olives, basil & mozzarella	
BROCCOLINI AND PUMPKIN	23
Walnut pesto base with feta cheese (contains nuts) (v/vo)	
PROSCIUTTO	24
Garlic, red onion, parmesan & rocket	
TEXAN BEEF BRISKET	24
Napoli, capsicum, brisket, jalapeños & mozzarella with BBQ sauce	
CAJUN CHICKEN	24
Green capsicum, red onion, rocket and ranch sauce (Gluten free bases +4.00) (Vegan Cheese +3.00)	

BURGERS

served with chips

WAGYU BEEF	25
200g pattie, lettuce, tomato, black jack cheddar, pickles & ranch sauce	
BEEF BRISKET	25
House-made coleslaw, chipotle mayo, pickles & BBQ sauce	
VEGAN EXTREME BURGER	25
Soybean, chickpea and brown rice, kimchi, tomato, rocket, hommus & vegan aioli (vg)	
SOUTHERN FRIED CHICKEN	25
with jalapeños, slaw & bbq sauce (Gluten free buns +4.00)	

MAINS

CHERRY TREE CHICKEN PARMIGIANA	29
with napoli, ham and mozzarella, chips & salad (add pineapple/jalapeños +2.00)	
PORTERHOUSE STEAK	38
250g King Island grass fed black angus with garden salad served with either chips or mash and a choice of either red wine jus or garlic butter	
TEXAN BEEF BRISKET PLATE	25
200g 10hr slow cooked smoked brisket with pickles, bread & slaw (gfo)	
BEER BATTERED FLAKE	28
with chips, salad and tartare sauce (Grilled option available/gf)	
CAJUN CHICKEN SALAD	26
with cos lettuce, cherry tomatoes, avocado, roast capsicum, red onion, cucumber & ranch dressing (gf)	

DESSERTS

STICKY DATE PUDDING	15
with butterscotch sauce & vanilla bean ice cream (v)	

SPECIALS

CHERRY TREE STAFF MEAL	15
Eat what the staff are eating, Speak to us for today's meal	

NIGHTLY SPECIALS

MONDAY \$10 PIZZAS
WEDNESDAY \$20 PARMAS
THURSDAY \$25 STEAKS

v= vegetarian vg = vegan gf = gluten free
gfo = gluten free option vgo = vegan option