

BREADS & BITES

- Garlic & herb bread** V \$8.00
- Cheesy garlic bread** V \$9.00
with a duo of cheeses
- Mozzarella & bacon bread** \$10.00
Crispy bacon smothered in melted mozzarella
- Beer battered chips** V \$8.00
with garlic aioli
- Vegetarian spring rolls (4)** V \$12.00
with sweet chilli dipping sauce
- Crispy prawn twists (6)** \$14.00
with house tartare & lemon



Crumbed lamb cutlets

Garden fresh

- Smoked salmon & avocado salad** GF DF \$20.00
Smoked salmon & smashed avocado with mixed salad cuts, Japanese mayo & lemon
- Crispy beef salad** GF DF \$22.00
Marinated scotch fillet strips, flash fried, with seasonal salad cuts, sweet soy, crushed peanuts & house aioli
- Coconut prawn salad** \$23.00
Coconut battered prawns on crisp salad cuts with garlic aioli & fresh lemon
- Zucchini & corn fritters salad** GF V \$20.00
Stacked zucchini & corn fritters with salad greens, beetroot hummus, feta, balsamic & macadamias



Slow cooked lamb shank

PADDOCK TO PLATE

- USA style pork ribs (650g)** GF \$34.00
12hr slow cooked pork ribs with a smoky BBQ marinade served with chat potatoes & coleslaw
- Slow cooked lamb shank** GF \$25.00
with mashed potato, vegetable medley & Diane sauce
- Crumbed lamb cutlets (3)** \$29.00
with mashed potato, steamed vegetables & gravy
- Rib fillet (250g)** \$29.00
MSA Grade served with chat potatoes & coleslaw or chips & salad plus your choice of sauce
- Smoked sirloin (300g)** \$33.00
Locally smoked sirloin steak served with chat potatoes & coleslaw or chips & salad plus your choice of sauce

Sauces

- Gravy GF DF
- Peppercorn GF
- Diane GF
- Garlic cream GF
- Creamy wild mushroom GF

STEAK DISHES ARE GLUTEN FREE WHEN SERVED WITH CHAT POTATOES & COLESLAW

BURGER BAR

ALL BURGERS SERVED WITH BEER BATTERED CHIPS

- Beef burger** \$19.00
Black Angus beef pattie, cheddar cheese, lettuce, tomato, beetroot, pickle & burger sauce
- Peri Peri crumbed chicken burger** \$19.00
Chicken schnitzel, cheddar cheese, lettuce, tomato & Peri Peri sauce
- Pork belly burger** \$19.00
Twice cooked pork belly, house slaw, lettuce, tomato, sweet soy & Japanese mayo
- Veggie burger** VG \$19.00
Plant based pattie, lettuce, tomato, pickle & smashed avocado



Beef burger



Spinach & ricotta tortellini

FROM THE OCEAN

- Atlantic salmon** GF \$28.00
Oven baked, with roasted chat potatoes, seasonal vegetables & hollandaise sauce
- Hand crumbed calamari** \$20.00
Tender calamari, crumbed on site, served with chips, salad, lemon & house tartare
- Tempura snapper** \$24.00
Battered snapper served with chips, salad, lemon & house tartare
- Garlic prawns** GF \$27.00
Pan fried king prawns in a creamy white wine & garlic sauce with steamed jasmine rice

SCHNITZELS & PARMIS

- Chicken breast schnitzel** \$20.00
with chips, salad & your choice of sauce
- Traditional parmigiana** \$23.00
Chicken schnitzel topped with bacon, cheese & Napoli sauce served with chips & salad
- Hawaiian parmigiana** \$24.00
Chicken schnitzel topped with bacon, pineapple, cheese & Napoli sauce served with chips & salad
- Fire breather parmigiana** \$25.00
Chicken schnitzel topped with pepperoni, mozzarella, Napoli sauce & sriracha served with chips & salad
- Schnitzel oscar** \$26.00
Chicken schnitzel topped with rasher of bacon, smashed avocado & creamy garlic sauce served with chips & salad

All things carbs

- Beef ragu** \$20.00
Slow cooked pulled beef in an Italian red wine Napoli sauce with linguini & Parmesan Cheese
- Bacon & mushroom linguini carbonara** \$19.00
in a creamy garlic, white wine sauce with shaved parmesan
- Tuscan linguini** VG \$18.00
with olives, capers, red onion, spinach, garlic & Napoli sauce
- Spinach & ricotta tortellini** V \$19.00
in a creamy pesto garlic sauce, cherry tomatoes, baby spinach & parmesan
- Plum & ginger pork belly** GF DF \$23.00
Twice cooked pork belly in a plum & ginger sauce with steamed jasmine rice & crushed peanuts
- Honey sesame chicken** GF DF \$22.00
Supreme cut chicken in a sticky, honey sesame sauce with steamed jasmine rice

\$16 Seniors specials

- Pork sausages** GF
with mashed potato, vegetables & gravy
- Roast of the day** GF DF
with vegetables & gravy
- Crumbed flathead**
with chips & salad
- Hand crumbed calamari**
with chips & salad

PLEASE PRESENT CURRENT SENIORS CARD WHEN ORDERING



Beef ragu

DIETARY REQUIREMENTS

- V VEGETARIAN
- VG VEGAN
- GF GLUTEN FREE
- DF DAIRY FREE