

MENU



CHECK OUT OUR



ACCOMMODATION

SHARE PLATES | SMALL MEALS

GARLIC BREAD (v)	13
Sour dough with herb garlic butter	
SALT & PEPPER SQUID (df)	19
Salt and pepper, served with chipotle	
SOUTHERN FRIED WINGS (df)	18
Twice cooked chicken wings served with sticky BBQ chilli sauce	
ARANCINI (v)	19
Parmesan, mozzarella and chargrilled capsicum sauce	
STICKY LOCAL PRAWNS (df)	24
Yamba prawns with chilli garlic sauce served over basmati rice	
HOUSE MADE DUCK SPRING ROLLS	18
With hot honey dipping sauce	

BURGERS

KATSU CHICKEN BURGER (gf on request)	26
shredded sugar loaf cabbage, radish, pickled ginger, tonkatsu sauce and chips	
BEEF BURGER (gf on request)	27
House made Angus beef pattie, milk bun, cos lettuce, tomato, house relish, cheddar cheese, dill pickle and chips	
TRADITIONAL STEAK SANDWICH (gf on request)	28
Eye fillet medium, lettuce, tomato, beetroot, house made onion jam, cheese, served with chips	

CHEFS SELECTION

YAMBA PRAWN LINGUINE (df, gf on request)	34
Chilli, garlic, herbs, prawn oil, spinach, lemon zest	
CRISPY PORK BELLY (df, gf on request)	36
Slow roasted pork belly, crispy polenta cake, balsamic glazed red onion, king oyster mushroom, apple cider jus	
TRUFFLE MUSHROOM RISOTTO (gf, v on request)	32
Creamy black truffle, field mushrooms, arborio rice, white wine, Grana Padano cheese, spinach, truffle oil	
GRILLED CHICKEN BREAST (gf)	30
Grill Chicken Kiev cut, Truffle Potato Puree, seasonal vege, honey mustard sauce	
GRILLED FISH (gf)	35
Wild caught Cobia, truffle potato puree, asparagus, baby carrots, green beans, beurre blanc sauce	
SRI LANKAN BEEF CURRY	28
Asian spice, turmeric, garlic, lemon grass served with basmati rice	
LINGUINE ARRABIATA (v, gf on request)	27
Tomato, chilli, garlic, Napoli, spinach, olives, basil, spinach, pecorino	
SLOW COOKED LAMB RAGU	30
Slow cooked lamb, served with pappardelle, tomato, pancetta, onion, red wine, fresh herbs, parmesan	

SALADS

THAI BEEF SALAD (df, gf, v)	29
Vermicelli noodles, beef, cherry tomato, capsicum, rocket, carrot, red onion, fried shallots, peanuts, Nam Jim dressing.	
PUMPKIN FETTA AND SEED SALAD (gf, v)	26
Roast pumpkin, fetta, red onion, rocket and toasted seeds	

PUB CLASSICS

FISH & CHIPS (df)	28
Beer battered fish, green salad, chips, tartare, lemon	
CHICKEN PARMI	29
Panko crumbed chicken breast, Napoli sauce, smoked ham, mozzarella cheese, chips and green salad	
BANGERS & MASH (gf)	29
Local pork sausage, velvet truffle mash, green peas, onion jam and jus	
CRISPY CALAMARI (df)	27
Salt and pepper calamari, chips and green salad, chipotle sauce, lemon	
BEEF LASAGNE	28
House made lasagne, Angus ground beef, rich bolognese sauce, parmesan cheese, green salad	

FROM THE GRILL

250 GRAM ANGUS RUMP (gf)	30
Chips and green salad. Choice of sauce	
400 GRAM ANGUS RUMP (gf)	40
Chips and green salad. Choice of sauce	
300 GRAM ANGUS SIRLOIN MB 2 (gf)	42
Chips and green salad. Choice of sauce	
250 GRAM ANGUS EYE FILLET MB 2	50
Polenta, balsamic glazed red onion, grilled King Oyster mushroom and red wine jus	

200 GRAM ANGUS PETITE FILLET (gf)	33
Sliced fillet, velvet truffle mash, seasonal vege, red wine jus	

HOUSE DRY AGED SELECTION OF CUTS

(enquire with staff)	Market Price
Served with chips and green salad or mash and vege	
Your choice of sauce (mushroom, pepper, house jus)	
Our beef is Black Angus sourced from our beef business, processed locally at Casino and sold throughout Australia and export markets.	

SIDES

CHIPS AND AIOLI (gf, df)	10
SEASONAL GREEN VEGETABLES (gf, v)	12
ROCKET AND PARMESAN SALAD (gf, vg, v on request)	14

KIDS

SPAGHETTI BOLOGNAISE, MOZZARELLA CHEESE	12
FISH AND CHIPS	13
CHEESE BURGER (gf on request)	14

PLEASE ASK FOR OUR DESSERT MENU

(df) Dairy Free (gf) Gluten Free (v) Vegetarian (vg) Vegan

SERVICE HOURS : LUNCH 12:00 - 2:30PM | DINNER 5:30 - 8:00PM | PLEASE ORDER AT THE BAR

Surcharge - Public Holidays 10%