

# MENU



SCAN TO VIEW  
SPECIALS

## STARTERS

<b>GARLIC BREAD</b> <i>Add cheese 3</i>	10
<b>SOUP OF THE DAY</b> <i>Ask our friendly staff for todays soup! Served with garlic bread</i>	16
<b>CRISPY DUCK SPRING ROLL</b> <i>Served with Nam Jim sauce</i>	19
<b>BBQ CORN RIBS (GF) (V)</b> <i>Served with a coconut and Pandam dressing</i>	16
<b>SAGANAKI (V)</b> <i>Served with a fig relish</i>	18
<b>LEMON PEPPER CALAMARI</b> <i>Lightly fried with lemon pepper seasoning, served with a leaf salad and garlic aioli</i>	20/32
<b>DUO OF DIPS (V) (GFA)</b> <i>Chef's selection of dips served with marinated olives and chargrilled bread</i>	17
<b>SPICED PORK &amp; BEEF MEATBALLS</b> <i>With a tomato sugo and crusty bread</i>	19
<b>CRISPY TIGER PRAWNS (GF)</b> <i>Skewered prawns in a tempura batter with chilli, garlic salt, fresh lemon and aioli</i>	20

## SALADS

<b>GRILLED CHICKEN CAESAR SALAD (GFA)</b> <i>Smokey bacon, garlic croutons, Cos lettuce, Parmesan cheese, Soft boiled egg, anchovies and our House dressing.</i>	29
<b>THAI BEEF SALAD (VA PLANT BASED PATTIE)</b> <i>Sliced beef cooked medium-rare, tomato, carrot, onion, chilli, mixed leaves, rice noodles, tossed with a lime juice, fish sauce and chilli dressing, garnished with coriander</i>	30
<b>LAMB &amp; ROAST VEGETABLE SALAD (VA SAGANAKI CHEESE)</b> <i>Marinated lamb, cooked medium-rare with roasted vegetables and a yoghurt, mustard and mint dressing</i>	32



## MAIN COURSES

<b>CHICKEN SCHNITZEL (VA)</b> <i>Crumbed free range chicken breast served with chips, house salad and your choice of sauce</i>	29
<b>CHICKEN PARMIGIANA</b> <i>Crumbed free range chicken breast topped with ham, Napoli sauce and Mozzarella cheese, served with chips and house salad</i>	32
<b>FISH &amp; CHIPS</b> <i>Beer battered barramundi served with tartare sauce, chips and house salad</i>	32
<b>PAN-FRIED BARRAMUNDI FILLET (GF)</b> <i>Pan-fried barramundi served with confit potatoes, fried sprouts and a citrus and caper salsa</i>	34
<b>LAMB RUMP (GF)</b> <i>Cooked medium-rare, served with beetroot relish, confit baby potatoes, fried sprouts and red wine jus</i>	38
<b>ROAST OF THE DAY (GF)</b> <i>Please ask our friendly staff for todays roast. Served with roast potatoes, pumpkin, carrot, green beans and gravy</i>	30
<b>CHICKEN SCALLOPINI</b> <i>Thin tender chicken cutlets served in a creamy mushroom and spinach sauce, on a bed of mash potato.</i>	29
<b>FISH OF THE DAY</b> <i>Please ask our friendly staff for todays fish.</i>	MARKET PRICE
<b>BRAISED OX CHEEK</b> <i>Braised ox cheek with potato mash, seasonal greens and a sherry jus</i>	36
<b>WAGYU BURGER (VA)</b> <i>Beef pattie, American cheese, tomato, and Mac sauce, served with beer battered chips</i>	26
<b>SOUTHERN FRIED CHICKEN BURGER</b> <i>Chicken fillet, mixed leaf lettuce, American cheese and Bang bang sauce, served with beer battered chips</i>	26

## POTS & PANS

ENTREE/MAIN

<b>SEAFOOD LINGUINE (GFA)</b> <i>Morten bay bug, calamari, mussels, prawns, scallops in a choice of rich tomato and chilli sauce, white wine or cream sauce</i>	34/38
<b>SMOKED CHICKEN ORECCHIETTE (GFA)</b> <i>with broccolini, crispy bacon and Parmesan in a cream sauce</i>	28/32
<b>SPAGHETTI SPICED PORK &amp; BEEF MEATBALLS (GFA)</b> <i>In a rich tomato sugo, topped with Parmesan cheese and fresh Oregano</i>	26/30
<b>MUSHROOM RAGU GNOCCHI (V) (GFA)</b> <i>Pan-fried gnocchi with pepita seeds and Parmesan cheese</i>	26/30
<b>NASI GORENG (VA)</b> <i>Chicken, shrimp, peas, bacon, chilli, onion, bean shoots, crispy shallots tossed with a house-made sauce, topped with a fried egg</i>	29
<b>MONGOLIAN BEEF</b> <i>Stir-fried beef with Asian greens in a Mongolian sauce, served with steamed rice.</i>	28
<b>BUTTER CHICKEN</b> <i>Traditional butter chicken served with steamed rice and grilled roti bread</i>	28

## WOOD FIRED PIZZA

AVAILABLE EVERY NIGHT FROM 5:30PM & 12PM-2.30PM SAT/SUN)

<b>MARGARITA (V) (GFA)</b> <i>Napoli sauce, fresh mozzarella and basil</i>	19
<b>CAPRICCIOSA (GFA)</b> <i>Napoli sauce, ham, olives, mushrooms, and Mozzarella cheese</i>	20
<b>PEPPERONI (GFA)</b> <i>Napoli sauce, pepperoni, chilli, onion and Mozzarella cheese</i>	20
<b>FIERY PRAWNS (GFA)</b> <i>Napoli sauce, prawns, chilli, garlic, Nduja, roasted peppers, and Mozzarella cheese</i>	23
<b>MIXED MUSHROOM (V) (GFA)</b> <i>With truffle paste, mushrooms, caramelized onion, Ricotta and Mozzarella cheese</i>	20

## GRILL

ALL STEAKS ARE FROM GREAT SOUTHERN GRASS LANDS OF AUSTRALIA AND GRADED UNDER MEAT STANDARD AUSTRALIA (MSA)

Cooked to your liking and served with a choice of TWO sides and a sauce.

*SIDES:* chips, garden salad, potato mash, steamed vegetables  
*SAUCE:* gravy, garlic butter, red wine jus, mushroom, peppercorn

<b>300G PORTERHOUSE (GF)</b>	48
<b>300G SCOTCH FILLET (GF)</b>	50
<b>350G RIB-EYE (GF)</b>	52



# SENIORS MENU

(MUST PRESENT VALID SENIORS CARD)

1 COURSE	20
2 COURSE	26
3 COURSE	32

## STARTERS

- GARLIC BREAD  
*Add cheese 3*
- SOUP OF THE DAY  
*Ask our friendly staff for todays soup*

## MAINS

- LEMON PEPPER CALAMARI  
*Lightly fried with lemon pepper seasoning, served with Kewpie mayonnaise and a house salad*
- BARRAMUNDI FILLETS (GFA)  
*Beer battered or grilled barramundi served with chips, salad and tartare*  
(EXTRA FISH SERVE) 5
- CHICKEN SCHNITZEL  
*Crumbed chicken breast, served with chips, house salad and gravy*  
(PARMA UPGRADE) 3
- SMOKED CHICKEN ORECCHIETTE (GFA)  
*Orecchiette pasta with mushrooms, crispy bacon, Parmesan in a cream sauce*
- LAMBS FRY & BACON (GF)  
*Served with potato mash and bacon, topped with gravy*
- ROAST OF THE DAY (GF)  
*Please ask our friendly staff for todays roast*  
*Served with roast potato, pumpkin, carrot, green beans and gravy*
- MONGOLIAN BEEF  
*Stir fried beef with Asian greens in a Mongolian sauce, served with steamed rice*
- GNOCCHI MUSHROOM RAGU (V) (GFA)  
*With pan-fried gnocchi, pepita seeds and Parmesan cheese*
- NASI GORENG (VA)  
*Chicken, shrimp, peas, bacon, chilli, onion, bean shoots and crispy shallots in a house made sauce, topped with a fried egg*
- BANGERS & MASH  
*Pork sausages served with mash potato and an onion gravy*

## DESSERTS

- STICKY DATE PUDDING  
*Served with butterscotch sauce and vanilla ice-cream*
- ETON MESS  
*Mixed berries, Chantilly cream, meringue and toasted oats*
- ICE-CREAM SUNDAE (GFA)  
*Served with whipped cream, chocolate wafer and your choice of topping*



# KIDS MENU

## (12 YEARS & UNDER)

(INCLUDES A KIDS SOFT DRINK & FROG IN A POND)

- CHICKEN NUGGETS 15  
*Served with chips*
- SPAGHETTI MEATBALLS 15  
*Served in a rich Napoli sauce*
- FISH & CHIPS (GFA) 15  
*Battered or grilled barramundi served with chips*
- BANGERS & MASH 15  
*Pork sausages served with mash potato and an onion gravy*
- CHICKEN SCHNITZEL 15  
*Served with chips*  
(PARMA UPGRADE) 3

## KIDS DESSERTS

- ICE CREAM SUNDAE 6  
*Served with your choice of topping and sprinkles*
- CHOCOLATE MOUSSE 6  
*Served with whipped cream*

## EXTRAS

CHIPS	10
SWEET POTATO WEDGES	12
MASH POTATO	8
BROCCOLINI WITH TOASTED ALMONDS (N)	12
HOUSE GARDEN SALAD	10
CONFIT BABY POTATOES	9
STEAMED VEGETABLES	8

## DESSERTS

- LEMON MERINGUE TART 16  
*With white chocolate, lemon curd and torched Italian meringue*
- STICKY DATE PUDDING 16  
*Served with butterscotch sauce, Chantilly cream, and vanilla ice-cream*
- CANNOLI WITH RICOTTA MOUSSE 16  
*With candied orange and pistachio praline*
- CHOCOLATE AND RASPBERRY FONDANT 16  
*Served with creme fraiche*
- ZEPPOLE (MINI DOUGHNUTS) 16  
*Dusted with cinnamon sugar, served with a chocolate or caramel sauce.*  
( Extra sauce \$3)



Please order together if you want to eat together &  
No alterations during busy periods

15% Public Holiday Surcharge

Members receive 5% discount

(GF) Gluten free, (GFA) Gluten free available, (V) Vegetarian, (VA)  
Vegetarian available, (N) Contains nuts

Our kitchen will make every effort to meet dietary requirements where possible, however we are unable to guarantee a completely allergen-free environment due to the possibility of cross-contamination.