



Dinner

ENTREE M / NM

GARLIC BREAD \$7 \$7

Add Cheese +\$2

Add Cheese & Bacon +\$5

PHILLY CHEESE STEAK TACOS (3) \$23 \$23

Mini soft taco, diced brisket, peppers, onions, American cheese, chipotle mayo.

DUCK & HOISIN GYOZA (5) \$16 \$16

Slow cooked duck and roast vegetable fried dumpling with soy dipping sauce.

SMOKEY BBQ PORK BELLY BITES \$16 \$16

Served with ranch dip.

CHEESE + BACON COB LOAF \$16 \$16

Creamy cheese and bacon cob loaf topped with cheese.

BOWL OF CHIPS \$8 \$8

CRISPY CHILLI & MANGO PRAWNS (5) (I) \$15 \$15

Served with mixed leaf and lemon aioli.

CHICKEN M / NM

CHICKEN SCHNITZEL \$25 \$31

Served with choice of sides.

CHICKEN PARMIGIANA \$29 \$35

Schnitzel topped with napolitana sauce, ham, and cheese. Served with choice of sides.

CHICKEN AMERICANA \$29 \$35

Schnitzel topped with bbq sauce, bacon and cheese. Served with choice of sides.

CHICKEN HAWAIIAN \$30 \$36

Schnitzel topped with napolitana sauce, ham, cheese and pineapple. Served with choice of sides.

GRILLED CHICKEN BREAST \$25 \$31

Sous vide with garlic and thyme butter, finished on the chargrill. Served with choice of sides.

CHICKEN M / NM

CHICKEN BACON AVO PARMIGIANA \$30 \$36

Schnitzel topped with avocado, bacon, cheese. Served with choice of sides.

CHICKEN CAESAR PARMIGIANA \$29 \$35

Schnitzel topped caesar sauce, bacon, chopped egg, parmesan, finished with garlic croutons. Served with choice of sides.

PORK M / NM

WHOLE RACK PORK RIBS \$30 \$36

Slow cooked for 12 hours, Served with chips and slaw.

ROAST PORCHETTA \$28 \$34

Served with mash, seasonal vegetables, wholegrain mustard cream and crispy cabbage.



A surcharge of 10% applies on all public holidays.

ENTREE

M / NM

GARLIC BREAD

Add Cheese +\$2
Add Cheese & Bacon +\$5

CHEESE + BACON COB LOAF

Creamy cheese and bacon cob loaf topped with cheese.

BOWL OF CHIPS

\$7 \$7

\$16 \$16

\$8 \$8



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M / NM

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Served with choice of sides.

\$25 \$31

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\$29 \$35

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\$30 \$36

GRILLED CHICKEN BREAST

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\$30 \$36

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\$29 \$35

PORK

M / NM

WHOLE RACK PORK RIBS

Slow cooked for 12 hours, Served with chips and slaw.

\$30 \$36



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LAMB

M / NM

CRUMBED LAMB CUTLETS

\$34 \$40

Crumbed cutlets served with choice of sides.

Hungry? Add extra cutlets \$10 each.

GRILLED LAMB CUTLETS (3)

\$36 \$42

Grilled lamb cutlets served with choice of sides.

LAMBS FRY & BACON

\$18 \$24

Served pink with mash, vegetables and gravy.

SLOW COOKED LAMB SHANK

\$25 \$31

Served with mashed potato, vegetables, and herb gravy.



Dinner

FISH

M / NM

BEER BATTERED BARRAMUNDI (I)

\$20 \$26

Beer battered Barramundi served with choice of sides, lemon and tartare.

GARLIC AND CHILLI SALMON FILLET (A)

\$30 \$36

Served with lobster mac and cheese, sundried tomatoes, pickled onions, crispy leeks, snow pea tendrils, Capers

SALT AND PEPPER SQUID (I)

\$21 \$27

Served with choice of sides, lemon and tartare.

BEEF

M / NM

150G BLACK ANGUS RUMP

\$16 \$22

100 day grain fed premium black angus, served with choice of sides.

300G BLACK ANGUS RUMP

\$27 \$33

100 day grain fed premium black angus, served with choice of sides.

350G BLACK ANGUS SCOTCH

\$35 \$41

100 day grain fed premium black angus
Served with choice of sides.

400G MARINATED BLACK ANGUS PRIME RIB

\$40 \$46

120 day grain fed premium black angus
MSA graded 4* prime rib. Served with choice of sides.

RIB AND RUMP

\$36 \$42

250g 100 day grain fed premium black angus rump, half rack of bbq ribs.
Served with chips and slaw.



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PASTA & RISOTTO

M / NM

PENNE CARBONARA

\$20 \$26

Creamy garlic and bacon sauce,
topped with parmesan. GF available
Add Chicken +\$6

PULLED LAMB, ROASTED CHERRY TOMATO AND ROSEMARY RISOTTO

\$23 \$29

Creamy Lamb and roasted cherry
tomato risotto topped with parmesan
and feta.

PENNE BOLOGNESE

\$20 \$26

Penne topped with a rich hearty meat
sauce with onions, garlic, carrot, and
tomatoes. GF available.

ROAST PUMPKIN AND GOATS CHEESE PENNE

\$18 \$24

Roasted pumpkin, pumpkin puree, confit
garlic, cherry tomatoes, caramelised onions,
topped with parmesan and goats cheese. GF
available.

Add chicken +\$6



Dinner

BURGERS

M / NM

CHICKEN SCHNITZEL BURGER

\$24 \$30

Potato bun, cheese, mustard mayo,
lettuce, tomato, beetroot, pickle. Served
with chips.

CHEESE & BACON BURGER

\$21 \$27

Potato bun, house made 200g beef patty,
cheese, bacon, mustard mayo, lettuce,
tomato, beetroot, pickle. Served with
chips.

SLOW COOKED BRISKET BURGER

\$21 \$27

Potato bun, sliced black Angus brisket
American cheese, caramelised onion,
pickle, mustard mayo. Served with chips.

SALADS

M / NM

CLASSIC CAESAR SALAD

\$20 \$26

Crispy bacon, parmesan, garlic
croutons, mixed leaf, chopped egg
finished with housemade caesar
dressing.

Add Chicken - \$6

ROAST PUMPKIN AND GOATS CHEESE SALAD

\$18 \$24

Roasted pumpkin, cherry tomatoes,
caramelised onion, mixed leaf finished with
Goats cheese and pine nuts, Garlic and
lemon vinaigrette

Add chicken +\$6



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