

LUNCH MENU

HOTEL

- BREADS & SMALL PLATES -

GARLIC BREAD (v)	SML- \$5 LRG -\$9.50	LOADED FRIES -CHEESE & BACON SAUCE	\$16
- WITH CHEESE (v)	\$12	SALT & PEPPER SQUID - TARTARE	\$16
- WITH BACON & CHEESE	\$13	PORK BELLY BITES - ASIAN BBQ & SESAME SAUCE	\$21
- WITH FETTA & CARAMELISED ONION (v)	\$14	COB LOAF -BACON & 3 CHEESE WITH SOURDOUGH	\$18

- BRUSCHETTA - CHEFS RECOMMENDATION -

HEIRLOOM TOMATOES, BURRATA CHEESE, BALSAMIC, OLIVE OIL, GRILLED SOURDOUGH, PESTO (v) SERVES 1-3 PEOPLE **\$22**

- FROM THE PIZZA OVEN -

SOUDOUGH COB - HOT STONE BAKED FROM OVEN WITH CULTURED BUTTER, BALSAMIC GLAZE & OLIVE OIL (v)	\$18
ROASTED OLIVES - MIXED AUSTRALIAN OLIVES WITH CHILLI AND GARLIC SERVED WARM (v)	\$11
BRIE PIZZA - NEAPOLITAN STYLE PIZZA WITH BRIE CHEESE, HOT HONEY, ROSEMARY AND OLIVE OIL (v)	\$18

- PUB CLASSICS -

CHICKEN BREAST SCHNITZEL - PANKO CRUMBED WITH CHIPS & SALAD	\$20
VIRGIN PARMIGIANA - NAPOLETANA SAUCE, GRILLED CHEESE WITH CHIPS & SALAD	\$23
AUSSIE PARMIGIANA - HAM, NAPOLETANA SAUCE, GRILLED CHEESE WITH CHIPS & SALAD	\$23
AMERICAN PARMIGIANA - BACON, NAPOLETANA SAUCE, GRILLED CHEESE, CHIPS & SALAD	\$23
CHILLI PARMIGIANA - BACON, JALAPENOS, NAPOLETANA SAUCE, GRILLED CHEESE, CHIPS & SALAD	\$23
FLATHEAD FILLETS - BEER BATTERED, TARTARE, LEMON WITH CHIPS & SALAD	\$22
LAMB & ROSEMARY SAUSAGES - MASH & ONION GRAVY	\$21
SALT & PEPPER SQUID - TARTARE, CHIPS & SALAD	\$21
HALOUMI BURGER - GRILLED HALOUMI, LETTUCE, TOMATO, CARAMELISED ONION & BEETROOT RELISH, CHIPS (v)	\$29
SCHNITZEL BURGER - LETTUCE, TOMATO, BACON, CHEESE, BURGER SAUCE & CHIPS	\$29
LAMB CUTLETS (2) - HERB CRUMBED WITH CHIPS & SALAD	\$28
FARMERS LUNCH - SIRLOIN, LAMB CUTLET, LAMB SAUSAGE, CHIPS & PEPPER SAUCE	\$38
OPEN STEAK SANDWICH - WAGYU STEAK, CARAMELISED ONION, LETTUCE, BACON, TOMATO, CHEESE, BURGER SAUCE & CHIPS	\$38

- PASTA & RISOTTO -

ALL WITH PARMESAN

BACON CARBONARA - BACON, CRACKED PEPPER, CREAM	\$18
-ADD MUSHROOMS \$3 -ADD CHICKEN	\$5
BOLOGNESE - HOUSE MINCED BEEF AND LAMB, TOMATO, TOPPED WITH BECHAMEL SAUCE	\$22
BEEF RAGU - SLOW COOKED BEEF, PULLED LAMB, SEMI-DRIED TOMATO, FRESH PESTO, CREAM	\$23
LAMB RISOTTO - PULLED LAMB, ROAST VEGETABLES, SOFT FETTA (GF)	\$23
PRAWN RISOTTO - 6 LARGE PRAWNS, BACON, CANDIED WALNUTS (GF)	\$29
VEGETARIAN RISOTTO - ROAST VEGETABLES, TOMATO, FRESH PESTO, FETTA (v, GF)	\$22
PESTO CHICKEN PASTA - SEMI-DRIED TOMATOES, PESTO, CREAM, BABY SPINACH, CHICKEN	\$23
CHILLI PRAWN PASTA - GARLIC, TOMATO, CHILLI, 6 LARGE PRAWNS	\$29
ITALIAN STYLE MEATBALLS - 6 MEATBALLS, VODKA SAUCE, CHILLI, CHERRY TOMATOES	\$22

PLEASE advise staff of any ALLERGIES &/or DIETARY REQUIREMENTS

15% Surcharge Public Holidays & Sundays

(v) - Vegetarian
(GF) - Gluten Free

- SAUCES & CONDIMENTS -

ALL SERVED ON THE SIDE - \$3 EACH

-GARLIC SAUCE (GF) -MUSHROOM SAUCE -DIANNE (GF)
-BEARNAISE (GF) -HOLLANDAISE (GF) -GRAVY -PEPPER JUS
-GARLIC PRAWN SAUCE (GF) - \$14

CONDIMENTS - .50c EACH

-SWEET CHILLI, MUSTARD, MAYONNAISE, AIOLI, MINT SAUCE

**PLEASE SEE
SPECIALS BOARD
AND TURN OVER
FOR MORE MENU
OPTIONS**

- ARTISAN PIZZA 12" -

OUR OWN STYLE HOUSEMADE DOUGH, THIN & CRISPY, LIGHT PUFFY CRUST

COOKED WELL DONE IN ITALIAN STONE OVEN

HONEY PIG – TOMATO BASE, PEPPERONI & HOT HONEY	\$27
ITALIAN STALLION – TOMATO BASE, PROSCIUTTO, BURRATA CHEESE, ROCKET,	\$33
MARGARITA – TOMATO BASE, BASIL, BOCCONCINI	\$25
VEGETARIAN – ROAST CAPSICUM, OLIVES, MUSHROOM, SEMI-DRIED TOMATOES, BURRATA CHEESE, PESTO, BABY SPINACH (V)	\$31
HAWAII 5-0 – TOMATO BASE, DOUBLE SMOKED HAM, PINEAPPLE	\$28
VEGGIE 2.0 – RICOTTA, ROAST GARLIC, CHERRY TOMATOES, CHILLI, CARAMELISED ONION, ROCKET (V)	\$26
MEDITERRANEAN – TOMATO BASE, MUSHROOMS, DOUBLE SMOKED HAM, PEPPERONI, OLIVES, PESTO, SHAVED PARMESAN	\$27
MEATY BEASTY – HONEY BBQ BASE, DOUBLE SMOKED HAM, BACON, PEPPERONI, CHICKEN, ITALIAN SAUSAGE	\$31
BBQ LAMB – HONEY BBQ BASE, PULLED LAMB, SWEET POTATO, DANISH FETTA, BABY SPINACH, CARAMELISED ONION	\$31
GARLIC PRAWN – TOMATO BASE, 8 GARLIC PRAWNS, ROCKET, CARAMELISED ONION, GRILLED PEPPERS, DANISH FETTA, CHIPOTLE AIOLI	\$38
TIPSY PIG – VODKA SAUCE BASE, PEPPERONI, RICOTTA, PARMESAN, HOT HONEY	\$28
SATAY CHICKEN – PEANUT SATAY SAUCE, SPANISH ONION, MARINATED CHICKEN, CARAMELISED CAPSICUM, BABY SPINACH	\$28
ITALIAN MEATBALL – VODKA SAUCE BASE, 16 ITALIAN SAUSAGE MEATBALLS, CHILLI, BASIL, PARMESAN	\$27

GLUTEN FREE BASES AVAILABLE +\$2

- FROM THE GRILL -

ALL STEAKS SEASONED WITH SEA SALT AND HOUSE CRACKED PEPPERCORNS

SERVED WITH CHIPS & SALAD (GF)

(VEGETABLES INSTEAD OF SALAD + \$3)

<u>320G+ RIB EYE SCOTCH FILLET - 150 DAY GRAIN FED</u>	\$49
TENDER, JUICY, GOOD MARBLING	
<u>300G LUNCH WATERVALE SIRLOIN - 150 DAY GRAIN FED</u>	\$26
CONSISTENT FLAVOUR, TENDER	
<u>250G WAGYU MEDALLIONS TOP CAP LOIN - MB SCORE 8-9</u>	\$45
FINE MARBLE, JUICY RICH BITE, BUTTERY TASTE	
<u>200G WAGYU MINUTE STEAK - MB SCORE 4-5</u>	\$26
TENDERISED MEDALLIONS, MILD BUTTERY FLAVOUR	
<u>250G+ GRILLED HERB MARINATED CHICKEN BREAST</u>	\$23

**TURN INTO A SURF N TURF WITH GARLIC PRAWN SAUCE
AND SALT & PEPPER SQUID \$18**

- SALADS -

CARAMELISED ROAST VEGETABLE SALAD – ROAST BEETROOT, LEAFY GREENS, SWEET POTATO, RED PEPPERS, PECANS, GRILLED GREENS, SOFT FETTA, BALSAMIC GLAZE, PARMESAN (V, GF)	\$32
WAGYU BEEF SALAD – LEAFY GREENS, CHERRY TOMATOES, AVOCADO, HALOUMI, ORANGE, HOUSE ITALIAN RED WINE DRESSING (GF)	\$36

SALAD ADDITIONS:

- HALOUMI (V, GF) -\$8 • CHICKEN (GF) -\$8
- 6 PRAWNS (GF) -\$13 • SALT & PEPPER SQUID -\$9

- KIDS MENU -

WITH TOMATO SAUCE UNLESS STATED	
BATTERED FISH & CHIPS	\$12
BOLOGNESE W PASTA	\$12
SCHNITZEL & CHIPS	\$12
DINO NUGGETS & CHIPS	\$12
SAUSAGES, CHIPS & GRAVY	\$14
MINUTE STEAK, CHIPS, GRAVY	\$16