

STARTERS

SOUP OF THE DAY <i>see specials board</i>	\$10
GARLIC BREAD (V) <i>add cheese \$2 add bacon & cheese \$4</i>	\$11
BRUSCHETTA (V) tomato, basil, red onion, feta, balsamic glaze	\$15
LEMON PEPPER CALAMARI (GFO) lemon pepper seasoning, aioli	\$16
ARANCINI (4) (VGO) (V) pumpkin, feta, tomato, rocket, shaved parmesan	\$16
CHICKEN WINGS (10) (GF) oven baked, coated with your choice of bbq or buffalo hot sauce	\$16
VEGETARIAN SPRING ROLLS (5)(V) sweet chilli sauce	\$15

SIDES

BOWL OF CHIPS (GF, V)	\$10
SEASONED WEDGES (V)	\$15
GARDEN SALAD (GF, V,)	\$8
ONION RINGS (V)	\$9
ROASTED SEASONAL VEG (GF, V)	\$8
MASHED POTATO (GF, V)	\$8

PIZZAS

Choice of base
traditional, thin crust, gluten friendly \$5

MARGARITA (V) mozzarella, tomato, basil	\$18
TROPICAL mozzarella, tomato, shaved ham, pineapple	\$20
MEAT LOVER mozzarella, tomato, shaved ham, bacon, salami, pork sausage, bbq sauce	\$25
THE LOT mozzarella, tomato, shaved ham, salami, mushrooms, onion, pineapple, shrimp, olives, anchovies	\$26
VEGETARIAN (V) mozzarella, tomato, mushroom, onion, eggplant, red pepper, pineapple, olives	\$24

MAINS

CHICKEN SCHNITZEL panko crumbed chicken breast, chips, salad, gravy	\$27	ROAST OF THE DAY <i>see specials board</i>	\$26
CHICKEN PARMIGIANA panko crumbed chicken breast, napoli, ham, cheese, chips, salad	\$29	BEEF RISSOLES mashed potato, gravy	\$26
LEMON PEPPER CALAMARI (GFO) lemon pepper seasoning, chips, salad, aioli	\$27	BEEF BURGER (GFO) our locally sourced beef patty, chips, milk glazed bun, lettuce, tomato, cheese, burger sauce, mustard, pickles <i>add extra beef patty \$5</i>	\$24
BEER BATTERED FISH & CHIPS (GFO) chips, salad, lemon wedge, aioli <i>*also available grilled</i>	\$27	FRIED CHICKEN BURGER (GFO) free range chicken breast marinated in buttermilk & secret spice, southern fried to perfection, chips, milk glazed bun, lettuce, tomato, cheese, chipotle aioli <i>*grilled option available add extra chicken breast \$5</i>	\$22
GRILLED SALMON (GF) lemon wedge, mashed potato, broccolini, hollandaise sauce	\$32	THAI BEEF SALAD (GF) marinated beef strips, lettuce, cherry tomato, cucumber, red onion, shallots, fresh chilli, coriander, ginger & lime dressing	\$29
GARLIC PRAWNS (GF) creamy garlic sauce, onion, parsley, basmati rice	\$29	CAESAR SALAD (GFO) baby cos lettuce, crispy bacon, croutons, anchovies, parmesan, poached egg, caesar dressing <i>add grilled chicken \$8 add lemon pepper calamari \$9</i>	\$23
SWEET CHILLI PRAWNS (GF) sweet chilli sauce, parsley, fried shallots, basmati rice	\$29	GREEK SALAD (GF, V) cucumber, cherry tomato, feta, kalamata olives, red onion, lemon dressing <i>add grilled chicken \$8 add lemon pepper calamari \$9</i>	\$20
SPINACH & RICOTTA RAVIOLI (V) basil pesto, parmesan cheese	\$26		
GREAT SOUTHERN STRIPLOIN (GF) 300g grassfed, cooked to your liking, chips, salad, choice of sauce	\$46		
GREAT SOUTHERN BEEF RIBEYE (GF) 400g grassfed, cooked to your liking, chips, salad, choice of sauce	\$54		

SAUCE OPTIONS

- gravy
- mushroom
- hollandaise
- pepper
- garlic butter

TOPPER OPTIONS

- creamy garlic prawns \$9
- onion rings \$5

**add extra sauce \$2*

DESSERTS

all served w/ whipped cream | add ice-cream +\$2

CHOCOLATE MOUSSE	\$10
APPLE PIE	\$14
STICKY DATE PUDDING	\$14
CHOCOLATE SELF SAUCING PUDDING	\$14

KIDS MEAL

*12 & Under | *soft drink included | All meals \$15*

FISH & CHIPS SCHNITZEL & CHIPS NUGGETS & CHIPS PIZZA <i>margherita tropical vegetarian</i> CHEESEBURGER & CHIPS DESSERTS \$3 VANILLA BEAN ICE-CREAM sprinkles & choice of topping (chocolate, strawberry) CHOCOLATE MOUSSE served w/ whipped cream add ice-cream \$2

SENIORS MENU

1 course \$20 | 2 course \$24 | 3 course \$28

ENTREE

GARLIC BREAD

ARANCINI **(3) (V) (VGO)**

pumpkin, fetta, tomato, rocket, shaved parmesan

SOUP OF THE DAY

see specials board

VEGETARIAN SPRING ROLLS **(3) (V)**

sweet chilli sauce

MAINS

FISH & CHIPS

lemon wedge, aioli

CHICKEN SCHNITZEL

chips, gravy

LEMON PEPPER CALAMARI

chips, salad, aioli

BEEF RISSOLES

mashed potato, gravy

ROAST OF THE DAY

see specials board

GARLIC PRAWNS

creamy garlic sauce, onion, parsley, basmati rice

DESSERT

CHOCOLATE MOUSSE

APPLE PIE

served w/ whipped cream | add ice-cream \$2

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered for to the best ability, but the decision to consume a meal is the responsibility of the diner.

VO = Vegetarian Option Available

V = Vegetarian **GFO** = Gluten Friendly

VGO = Vegan Option Available

GFO = Gluten Friendly Option Available

Terms & Conditions Apply
15% surcharge applies on public holidays