

Lunch Menu

Pie of the Day 13.00

Ask our staff for today's pie of the day filling covered with puff pastry served with beer battered chips

Caesar Wrap 13.00

Lightly toasted tortilla filled with cos lettuce, crispy bacon, croutons and egg coated with Caesar dressing, served with beer battered chips

Add Chicken 3.00

B.L.T. 12.00

Lightly toasted Turkish bread topped with crispy bacon, tomato and mixed lettuce drizzled with mayonnaise, served with beer battered chips

Add Chicken 3.00

Chicken and Avocado Sandwich 14.00

Lightly toasted Turkish bread topped with grilled chicken, fresh avocado, Swiss cheese, aioli and mixed lettuce served with beer battered chips

Tandoori Chicken Sandwich 14.00

Tandoori chicken breast served in toasted Turkish bread with mixed lettuce, tomato, onion and mint yoghurt served with beer battered chips

Hamburger 14.00

Lightly toasted burger bun filled with beef pattie, lettuce, tomato, onion, cheese and BBQ sauce served with beer battered chips

Creamy Pesto Fettuccini 16.00

Mushroom, fresh herbs and pesto tossed with fettuccini cooked in a cream sauce topped with fresh parmesan cheese

Fish and Chips 17.50

Beer battered flathead tails served with beer battered chips, fresh garden salad, lemon wedge and homemade tartare sauce

Entrees

Warm Crusty Bread Rolls with Butter (2)		2.00
Garlic Bread or Herb Bread (V)		5.00
Add melted mozzarella cheese		1.50
Seasoned Potato Wedges		9.50
Fried wedges baked with cheese and bacon served with sour cream		
Arancini Balls (V)		7.50
Homemade Arancini balls filled with fresh herbs, fresh tomato, pine nuts,	feta and toss	ed in
breadcrumbs with a spiced tomato sauce		
Garlic or Chilli Prawns (Choice of) (GF)	Entrée	15.00
Pan fried Tiger prawns served with saffron infused rice cooked in:	Main	28.00
Garlic, white wine and cream sauce OR Chilli and tomato sauce		
Lemon Pepper Calamari	Entrée	15.00
Lightly Dusted calamari in lemon pepper served with fresh garden	Main	28.00
Salad, beer battered chips, lemon wedge and homemade tartare sauce		

Salads

Asian Thai Beef Salad (GF)		17.90
Tender Thai Beef marinated with hoisin sauce served on a bed of mixed salad leaves, semi-dried		
tomato, cucumber and rice noodles with a ginger, lime and coria	nder dressing	
Warm Chicken Salad (GF)		16.00
Grilled chicken pieces with mixed leaves, cherry tomato, cucumber, red onion and carrot tossed		
in a honey mustard dressing		
Caesar Salad		17.00
Cos Lettuce with crispy bacon, croutons, parmesan cheese and co	oated with Caesar dre	essing,
topped with a poached egg and anchovies	Add Chicken	3.00

From the Pan

Pasta (Choice of)

Penne, Linguini, Fettuccini

	Sauce (Choice of)	
Carbonara:	bacon and mushrooms cooked in a cream sauced topped	18.00
	with fresh parmesan cheese	
Bolognaise:	beef mince with herbs and Napoli sauce topped with fresh	19.00
	parmesan cheese	
Seafood Marinara:	mussels, fish, calamari and scallops cooked in a herb and	26.00
	tomato sauce	
Vegetable Risotto (C	GF)	18.00
Arborio rice with roa	sted capsicum, zucchini, eggplant and mushrooms cooked	
with a fresh herb and	d tomato sauce finished with baby spinach and parmesan cheese	
	Add Chicken	3.00
Paella (GF)		28.00
A mixture of the sea	food marinara and chorizo sausage with saffron spiced rice	

Mains

Chicken Parmigiana	22.50
The old time favourite, crumbed chicken breast fillet topped with homemade Napoli	
sauce, sliced Virginia ham and mozzarella, served with chips and a fresh garden salad	
Veal Scaloppini	26.00
Pan fried veal back strap with fresh herbs, mushroom and bacon cooked in a white	
wine cream sauce served on creamy mashed potato	
Chicken Pesto (GF Upon Request)	25.00
Oven roasted chicken breast filled with pesto and cheese served with roasted chat	
potatoes and broccolini topped with creamy gravy	
Barramundi Fillet (GF)	25.00
Grilled Barramundi fillet served on a bed of sweet potato puree and seasonal	
vegetables with hollandaise sauce	

with chilli, fresh tomato and peas

Grill Menu

Porterhouse Striploin

28.00

Juicy 300g Striploin steak, cooked to your liking and served with a choice of sides and sauce

Rump Steak 24.00

Tender 250g rump steak, cooked to your liking and served with a choice of sides and sauce

Lamb Rack 26.00

4 point lamb rack cooked to your liking served with a choice of sides and sauce

Please let staff know of the degree you would like your steak cooked:

(Blue, Rare, Medium Rare, Medium, Medium Well, Well Done)

Add Garlic or Grilled Prawns (3) 5.00

Served with your choice of sauce:

Rich Gravy, Tangy Tomato Relish (GF), Spicy Peppercorn Sauce Garlic Butter (GF), Hollandaise, Mushroom Sauce or Seeded Mustard (GF)

Served with your choice of two of the following sides:

Chunky Beer Battered Chips, Seasonal Vegetables (GF), Creamy Mashed Potato Seasoned Potato Wedges, Roasted Chat Potato or Fresh Garden Salad (GF)

Please allow 30 minuted for Well Done steaks

Desserts

Gulab Jamun	8.50
Milk Dumplings served with sweet sugar syrup, Chantilly cream and strawberry	
Tiramisu Mousse Traditional tiramisu with layers of mascarpone and coffee, dusted with cocoa powder, served with Chantilly cream and strawberry	9.50
Lemon Lime Cheesecake Baked Lemon and Lime Cheesecake served with Chantilly cream	9.50
Chocolate Cake (GF) Chocolate cake made with almond meal, iced with chocolate ganache and topped with a chocolate chard served with Chantilly cream and strawberry	9.50
Sticky Date Pudding (GF) Rich gluten free sticky date pudding served warm with butterscotch sauce, vanilla ice cro and strawberry	9.50 eam

Natalie's Affogato 10.00

Scoop of Ice cream
Shot of Coffee
Shot of Liqueur of your choice
Kahlua, Baileys or Frangelico

Served in individual glasses for you to layer as you choose

Kíds Menu

up to the age of 14 Years Only

9.00

Kid's meals include a soft drink

Penne, Linguini or Fettuccini with Carbonara or Bolognaise sauce

Battered fish and chips served with salad, lemon and tartare sauce

Chicken breast nuggets served with chips and salad

Cheese burger with chips and tomato sauce

Chicken schnitzel served with chips and salad

Kids Desserts 5.00

Sticky date pudding served with butterscotch sauce and ice cream

Chocolate cake served with Chantilly cream

Gulab Jamun (Milk Dumplings) served with sweet sugar syrup and ice cream

Vanilla Ice Cream with chocolate, strawberry or vanilla topping and sprinkles

Soft Drinks

Coca-Cola, Diet Coke, Sprite, Lift or Raspberry