

Entrees

Warm Crusty Bread Rolls with butter (2) **2.50**

Garlic or Herb Bread (V) **6.50**
Add Cheese **1.50**

Trio of Dips **6.50**
Trio of Dips served with Pita Bread and French stick with olives

Bruschetta **6.50**
Toasted ciabatta top with diced tomato, onion, basil dress with Olive oil, parmesan cheese and balsamic glaze

Soup of the day **7.50**

Garlic Prawns **Entrée 14.90**
Pan fried Tiger prawns served with rice cooked in: **Main 26.90**
Garlic, white wine cream sauce and salad

Seafood basket (for two) **20.90**
Crumbed prawns, calamari, and fish served with beer battered Chips, garden salad and tartare sauce

Salads

Traditional Caesar Salad **15.90**
Cos lettuce with crispy bacon, parmesan cheese, croutons coated with Caesar dressing and topped with a poached egg and anchovies
Add Chicken **3.00**

Thai Beef Salad **16.90**
Tender beef marinated with Asian Oriental sauce served on a bed of Garden salad

(V) Vegetarian

(GF) Gluten Free

From the Pan

Vegetarian Risotto (V)	18.00
Arborio rice with roasted capsicum, zucchini, eggplant and Mushrooms cooked With a fresh herb and tomato sauce finished with baby spinach and parmesan Cheese	
Chicken, Mushroom, Avocado Risotto	21.00
Arborio rice infused with onion, garlic, chicken pieces, mushrooms and Avocado In a white wine cream sauce finished with parmesan cheese	
Linguini Carbonara	18.00
Bacon, onion, green shallots toss with creamy garlic sauce topped with Parmesan cheese	
Chicken or Beef Stir Fry	19.90
Marinated chicken or Beef pieces cook with onion, garlic, capsicum, Julienne Of carrot, Asian green with Oriental sauce served with rice	

Mains

Atlantic salmon	24.90	
Grilled salmon with sweet potato mash with steam vegetables with Balsamic glaze		
Lamb Rack	26.90	
Served with mash potato vegetable and honey balsamic sauce		
Pork Ribs	26.90	
Pork ribs marinated with Tomato sauce, Dijon mustard, Worcestershire sauce Paprika and oregano served with beer battered chips and salad		
Veal Scaloppini	26.90	
Pan fried veal with onion, garlic, bacon, mushroom cooked in white Wine cream sauce served with mash and vegetable		
Chicken Parmigiana	22.00	
Your choice of a parmigiana served with beer battered chips and Garden salad		
Traditional	Aussie	Hawaiian
Barramundi Fillet	24.90	
Grilled Barramundi fillet served on a bed of sweet potato puree and Seasonal vegetables with hollandaise sauce		

(V) Vegetarian

(GF) Gluten Free

Grill Menu

Porterhouse Striploin

29.90

Juicy 300g Striploin steak, cooked to your liking and served with a choice of Sauce and chips and salad or vegetables

Scotch Fillet

29.90

Scotch fillet 300g steak, cooked to your liking and served with a choice of Sauce and chips and salad or vegetable

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

(Blue, Rare, Medium Rare, Medium, Medium Well, Well done)

Choice of Sauces

Mushroom

Pepper

Red wine gravy

Sur and Turf sauce (Prawn in a cream sauce)

Seeded mustard

(Please allow 30 minutes for well-done steaks)

Side Dishes

5.50

Mash potato

Garden salad

Bowl of chips

Bowl of wedges

Steamed vegetables

(V) Vegetarian

(GF) Gluten Free

Desserts

Tiramisu Mousse Cake 9.50

Traditional Tiramisu Mousse served with Chantilly cream and fresh Strawberry

Macadamia Caramel Cheese Cake 9.50

Macadamia Caramel cheese cake served with Chantilly cream and fresh Strawberry

Banana Split 9.50

Sliced Banana topped with scoops of vanilla ice cream, drizzled with chocolate topping and sprinkle crushed nuts

Flourless Lemon Cake 9.50 (GF)

Gluten Free Lemon cake served with Chantilly cream and Strawberry

Sticky Date Pudding 9.50 (GF)

Rich Gluten Free sticky date pudding served warm with butterscotch sauce, Vanilla ice cream and Strawberry

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

(V) Vegetarian

(GF) Gluten Free

Kid's Menu

12.50

(Up to the age of 12 Years only)

Kid's meal includes a Soft Drink and a Dessert

Nuggets with chips and tomato sauce

Kid's Fish and Chips

Kid's Bolognese with parmesan cheese

Garlic and Cheese bread

Chicken schnitzel with chips and salad

Kid's Desserts

Ice cream Sunday

Soft Drinks

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

(V) Vegetarian

(GF) Gluten Free