

Entrees

Warm Crusty Bread Rolls with butter (2)	2.50
Garlic or Herb Bread (V)	6.50
Add Cheese	1.50
Bowl of wedges with sweet chilli sauce and sour cream (V)	6.50
Bowl of Chips with tomato Sauce (V)	6.50
Bruschetta (V)	6.50
Toasted slices of French bread topped with diced tomato, onion, basil, olive oil, parmesan cheese and balsamic glaze	
Trio of Dips (V)	7.50
Trio of Dips served with pita bread, sliced French bread with olives	
Soup of the day	7.50
Prawn Twisters	8.50
Prawn twisters served with chips, salad and sweet chilli sauce	
Potato Skins:	8.50
Sicilian - cooked potato skins topped with bruschetta mix and parmesan cheese	
Classic - cooked potato skins topped with crispy bacon and parmesan cheese	
Garlic Prawns (GF)	14.90
Pan fried tiger prawns cooked in a garlic, white wine and cream sauce served with rice and salad	
Salt & Pepper Calamari	13.90
Salt & pepper calamari served with chips, salad, lemon wedge and sweet chilli mayonnaise	

Salads

Traditional Caesar Salad (GF Upon on request)	15.90
Cos lettuce with crispy bacon, parmesan cheese and croutons coated with Caesar dressing and topped with a poached egg and anchovies	
Add Chicken	4.00
Thai Beef Salad	16.90
Tender beef marinated with Asian Oriental sauce served on a bed of garden salad	

From the Pan

Vegetarian Risotto (V) (GF)	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	
Add Chicken	4.00
Linguini Carbonara	18.00
Bacon, onion, green shallots tossed with creamy garlic sauce topped with parmesan cheese	
Add Chicken	4.00
Chicken, Mushroom, Avocado Risotto (GF)	19.90
Arborio rice infused with onion, garlic, chicken pieces, mushrooms and avocado in a white wine cream sauce finished with parmesan cheese	
Chicken or Beef Stir Fry	21.90
Marinated chicken or Beef pieces' cooked with onion, garlic, capsicum, julienne of carrot, Asian greens with Oriental sauce served with Rice Or Hokkien noodles	

Mains

Seafood basket	20.90
Crumbed prawns, crumbed calamari, and flat head tails and prawn twisters served with chips, garden salad and tartare sauce	
Garlic Prawns (GF)	26.90
Pan fried tiger prawns cooked in a garlic, white wine and cream sauce served with rice and salad	
Salt & Pepper Calamari	24.90
Salt & pepper calamari served with chips, salad, lemon wedge and sweet chilli mayonnaise	
Atlantic salmon (GF)	25.90
Grilled salmon served on a bed of sweet potato mash, and seasonal vegetables with Balsamic glaze	
Barramundi Fillet (GF)	24.90
Grilled Barramundi fillet served on a bed of sweet potato mash and seasonal vegetables with hollandaise sauce	
Lamb Rack	26.90
Lamb Rack served on a bed of creamy mash potato and seasonal vegetables with honey balsamic sauce	
Lamb Shank	25.90
Slow cooked Lamb Shank served on a bed of creamy mash potato and seasonal vegetables with gravy	
Lamb Fry	18.50
Lamb Fry served with bacon, creamy mash potato, seasonal vegetables and gravy	

Veal Scaloppini **26.90**
Pan fried veal pieces, onion, garlic, bacon, mushrooms cooked in white wine cream sauce served on a bed of creamy mash potato and seasonal vegetables

Chicken Parmigiana **22.00**
Your choice of a Parmigiana served with chips and garden salad

Traditional Ham, mozzarella cheese and napoli sauce

Aussie Ham, mozzarella cheese, napoli sauce and fried egg

Hawaiian Ham, mozzarella cheese, napoli sauce and pineapple

Chicken Oscar **26.90**
Cooked chicken breast topped with (3) garlic prawns and seeded mustard cream sauce, served with chips and salad

Pork Chop **25.50**
Oven cooked pork loin chop topped with smoky BBQ sauce, served with chips and salad

Cantonese Pork Belly **24.90**
Slow cooked pork belly accompanied with rice and Asian greens, topped with char sui sauce

Bangers and Mash **17.50**
Traditional Bangers served with creamy mash potato and caramelized onion gravy

Burger with the lot **17.50**
Lightly toasted burger bun filled with beef pattie, lettuce, cheese, tomato relish, caramelised onion, bacon and fried egg served with chips and salad

Grill Menu

Porterhouse Striploin (GF Upon on request) **29.90**
Juicy 300g Striploin steak, cooked to your liking and served with a choice of sauce and chips and salad or chips and vegetables

Scotch Fillet (GF Upon on request) **29.90**
Scotch fillet 300g steak, cooked to your liking and served with a choice of sauce and chips and salad or chips and vegetables

T- Bone (GF Upon on request) **26.90**
T-Bone steak (300g), cooked to your liking and served with a choice of sauce and chips and salad or chips and vegetables

Mix Grill **32.00**
150g Porterhouse steak, chicken skewers, sausage, bacon, egg and slice of pineapple served with chips, salad and gravy

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, Surf and Turf, Seeded Mustard

(Please allow 30 minutes for well-done steaks)

Side Dish 5.50

Mash Potato / Garden Salad/ Steamed Vegetables

Kid's Menu

12.50

(Up to the age of 12 Years only)

Kid's meal includes a choice of Main, Dessert and Soft Drink

Kid's Mains

Nuggets with chips and tomato sauce

Kid's Fish and Chips

Kid's Bolognese with parmesan cheese

Kids' Linguini Carbonara with parmesan cheese

Chicken schnitzel with chips and salad

Kid's Desserts

Ice cream Sundae

Served with Chocolate or Strawberry topping with Sprinkles

Soft Drinks

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

Desserts

Sticky Date Pudding \$9.50

Rich Sticky Date Pudding served warm with Butterscotch sauce,
Vanilla Ice Cream and Fresh Strawberry

Apple Crumble \$ 9.50

Apple Crumble Tart served warm with Vanilla Ice Cream and Fresh Strawberry

Macadamia Caramel Cheesecake \$ 9.50

Baked Macadamia Caramel Cheesecake served with
Chantilly Cream and Fresh Strawberry

New York Cheese Cake \$ 9.50

Baked New York Cheese Cake served with Chantilly Cream and Fresh Strawberry

Flourless Lemon Butter Cake \$ 9.50 (GF)

Flourless Lemon Butter Cake served with Chantilly Cream and Fresh Strawberry

Pavlova \$9.50

Individual Pavlova served with Chantilly Cream,
strawberry compote and passionfruit pulp

Fruit Salad served with Vanilla Ice Cream \$7.50 (GF)