

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 and sour cream (V)	6.50
Bowl of chips with tomato Sauce (V)	6.50
Bruschetta (V)	6.50
Toasted slices of french sticks, 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, french stick slices 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
Salt & Pepper Calamari	13.90
Salt & Pepper calamari served with chips, salad, lemon wedge and sweet chilli mayonnaise	

Salads

Traditional Caesar Salad (GF Upon request)	15.90
Cos lettuce with crispy bacon, parmesan cheese, 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
Garlic, onion, bacon toss with creamy sauce and finish 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	
Stir Fry Vegetables (V)	18.00
Garlic, capsicum, carrot, Asian green cooked with Asian oriental sauce served with hokkien noodles	
Add Chicken	4.00

Mains

Seafood basket 22.90

Crumbed prawns, crumbed calamari, prawn twisters and flat head tail (fish) served with chips, garden salad, lemon wedge and tartare sauce

Garlic Prawns (GF) 26.90

Pan fried tiger prawns cooked in: garlic, white wine cream sauce and served with rice and garden salad

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 25.90

Lamb rack served on a bed of creamy mash potato and seasonal vegetables with honey balsamic sauce

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 Breast Fillet 24.90

Cooked chicken breast served with creamy mash potato and vegetables

Or Chips and salad topped with mushroom sauce

Cantonese Pork Belly 24.90

Slow cooked pork belly accompanied with rice and Asian greens,
Topped with char sui sauce

Burger with 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 request) 29.90

Juicy 300g porterhouse striploin steak, cooked to your liking and served with a choice of sauce and chips and salad or vegetables

Scotch Fillet (GF Upon request) 29.90

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

T- Bone (GF Upon request) 26.90

T-Bone steak (300g), 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, Surf and Turf sauce, 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 Soft Drink and a Dessert

Nuggets with chips and tomato sauce

Fish and Chips

Bolognaise with parmesan cheese

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 Cheesecake served with Chantilly Cream and Fresh Strawberry

Flourless Lemon Butter Cake \$9.50

Flourless Lemon Butter Cake served with Chantilly Cream and Fresh Strawberry

Pavlova \$9.50 (GF upon request)

Individual Pavlova served with Chantilly Cream, Mixed berry compote and
passionfruit pulp

Ice Cream Sundae \$7.50

Vanilla Ice Cream served with Chocolate or Strawberry