Entrees

Warm Crusty Bread Rolls with butter (2)		2.50
Garlic or Herb Bread (V)	Add Cheese	6.50 1.50
Bowl of Chips with tomato Sauce (V)		6.50
Bruschetta (V) Toasted slices of French sticks topped with diced tor olive oil, parmesan cheese and balsamic glaze	nato, onion, basil,	6.50
Trio of Dips (V) Trio of Dips served with pita bread, French stick slice	es with olives	7.50
Soup of the day		7.50
Bowl of wedges with sweet chilli sauce and sour	cream (V)	8.50
Prawn Twisters Prawn twisters served with chips, salad and sweet cl	hilli sauce	8.50
Potato Skins:		8.50
Sicilian - cooked potato skins topped with broparmesan cheese	uschetta mix and	
Classic - cooked potato skins topped with cri parmesan cheese	spy bacon and	
Salt & Pepper Calamari Salt & pepper calamari served with chips, salad, lem and sweet chilli mayonnaise	on wedge	13.90
Chicken Skewers Special spiced rub chicken skewers served upon fres and sweet chilli sauce	sh mixed lettuce	14.90
Buffalo Wings Chicken wings coated in hot and spicy sauce served	with garlic aioli	15.90

Salads

Traditional Caesar Salad (GF Upon Request) 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 Salad (Chicken or Beef) Tender beef or chicken marinated with Asian Oriental sauce served on a bed of garden salad	16.90

From the Pan

Creamy Potato Gnocchi Potato gnocchi cooked in creamy white wine sauce with bacon, sundried tomatoes and spinach	17.90
Chicken or Beef Curry Mild chicken or beef curry served with basmati rice, fresh garden salad, pappadum and mango chutney	17.90
Vegetarian Risotto (V) (GF Upon Request) Arborio rice with roasted capsicum, zucchini, eggplant and mushrooms cooked with a fresh herb and tomato sauce finished with baby spinach and parmesan cheese	18.00
Add Chicken	4.00
Stir-fry Vegetables (V) Garlic, capsicum, carrot, Asian greens cooked with Asian oriental sauce served with hokkien noodles	18.00
Garlic, capsicum, carrot, Asian greens cooked with Asian oriental sauce	18.00 4.00

Mains

Burger with the lot Lightly toasted burger bun filled with beef pattie, lettuce, cheese, tomato relish, caramelised onion, bacon and fried egg served with chips and salad	19.50
Chicken Parmigiana Your choice of a Parmigiana served with chips and garden salad Traditional Ham, mozzarella cheese and napoli sauce Aussie Bacon, mozzarella cheese, napoli sauce and fried egg Hawaiian Ham, mozzarella cheese, napoli sauce and pineapple	22.00
Seafood basket Crumbed prawns, crumbed calamari, prawn twisters and flat head tails served with chips, garden salad, lemon wedge and tartare sauce	22.90
Barramundi Fillet (GF Upon Request) Grilled Barramundi fillet served on a bed of sweet potato mash and seasonal vegetables with creamy white sauce	24.90
Chicken Kiev Crumbed chicken breast fillet with garlic butter served with chips, salad And creamy parmesan sauce	24.90
Cantonese Pork Belly Slow cooked pork belly accompanied with rice and Asian greens, topped with char sui sauce	24.90
Chicken Scaloppini Pan fried chicken with onion, garlic, mushroom cooked in white wine creamy sauce, served on a bed of creamy mash potato with seasonal vegetables	24.90
BBQ Pork Sliders Slow cooked pulled pork served with German style slider and bacon with chips and salsa	24.90
Lamb Shank Slow cooked Lamb Shank served on a bed of creamy mash potato and seasonal vegetables with gravy	25.90
Atlantic salmon (GF Upon Request) Grilled salmon served on a bed of sweet potato mash, and seasonal vegetables with garlic butter sauce and a balsamic glaze	25.90
Garlic Prawns (GF Upon Request) Pan fried tiger prawns cooked in a garlic, white wine and cream sauce served with rice and salad	26.90

Grill Menu

Beef Rissoles Homemade beef rissoles served with creamy mash potato and salad topped with brown gravy	24.90
Lamb Rack Lamb Rack served on a bed of creamy mash potato and seasonal vegetables with honey balsamic sauce	25.90
Porterhouse Striploin (GF Upon on request) Juicy 300g Striploin steak, cooked to your liking and served with a choice of sauce and chips and salad or chips and vegetables	29.90
Scotch Fillet (GF Upon on request) Scotch fillet 300g steak, cooked to your liking and served with a choice of sauce and chips and salad or chips and vegetables	29.90

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

Mains

Nuggets with chips and tomato sauce

Fish and Chips

Bolognaise with parmesan cheese

Linguini Carbonara with parmesan cheese

Chicken schnitzel with chips and salad

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

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, mixed berry compote and passionfruit pulp

Ice Cream Sunday \$7.50

Vanilla ice cream served with chocolate or strawberry topping and sprinkles