

Entrees

Warm Crusty Bread Rolls with butter (2)	2.50
Garlic or Herb Bread (V)	6.50
	Add Cheese 1.50
	Add Bacon 2.50
Bowl of Chips with tomato Sauce (V)	6.50
Soup of the day	7.50
Bowl of wedges with sweet chilli sauce and sour cream (V)	8.50
Salt & Pepper Calamari	13.90
Salt & pepper calamari served with chips, salad, lemon wedge and sweet chilli mayonnaise	
Cooked Prawns	14.90
Fresh King Prawns served with crunchy lettuce and cocktail sauce	
Buffalo Wings	15.90
Chicken wings coated in hot and spicy sauce served with garlic aioli	

Salads and From the Pan

Smoked Salmon Salad (GF)	13.00
Mixed garden salad and spinach drizzled with home-made salad dressing topped with Smoked salmon	
Thai Salad (Chicken or Beef)	16.90
Tender beef or chicken marinated with Asian Oriental sauce served on a bed of garden salad	
Vegetarian Risotto (V) (GF Upon Request)	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
Garlic Prawns (GF Upon Request)	26.90
Pan fried tiger prawns cooked in a garlic, white wine and cream sauce served with rice and salad	

Mains

Chicken Parmigiana 22.00

Your choice of a Parmigiana served with chips and garden salad

Traditional Ham, mozzarella cheese and Napoli sauce

Seafood basket 22.90

Crumbed prawns, crumbed calamari, prawn twisters and flat head tails served with chips, garden salad, lemon wedge and tartare sauce

Fish of The Day 24.90

served on a bed of sweet potato mash and seasonal vegetables with creamy white sauce

Lamb Shank 25.90

Slow cooked Lamb Shank served on a bed of creamy mash potato and seasonal vegetables with gravy

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

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)

Desserts \$9.50

Rich Sticky Date Pudding served warm with butterscotch sauce, vanilla ice cream and fresh strawberry

Apple crumble tart served warm with vanilla ice cream and fresh strawberry

Baked macadamia caramel cheesecake served with Chantilly cream and fresh strawberry

Flourless Lemon Butter Cake (GF) served with Chantilly cream and fresh strawberry

Vanilla ice cream served with chocolate or strawberry topping and sprinkles