

menu

BREADS

| | M | NM |
|---|------|------|
| GARLIC BREAD | \$7 | \$8 |
| ADD CHEESE AND BACON | \$9 | \$10 |
| BRUSCHETTA <i>DICED TOMATO, SPANISH ONION, FRESH BASIL AND BALSAMIC GLAZE</i> | \$12 | \$14 |

ENTRÉE

| | M | NM |
|---|------|---------|
| SALT AND PEPPER SQUID WITH AIOLI | \$15 | \$16.50 |
| PEA AND MUSHROOM ARANCINI WITH PESTO AIOLI U | \$15 | \$16.50 |
| STICKY ASIAN CHICKEN WINGS WITH HOISIN CHAR SIU AND SESAME SEEDS GF | \$15 | \$16.50 |

MAINS

| | M | NM |
|--|------|------|
| SLOW COOKED LAMB SHANKS GF <i>WITH HONEY GLAZED ROOT VEGETABLES, CREAMY MASH POTATOES AND ROSEMARY JUS</i> | \$26 | \$28 |
| BASIL PESTO PENNE PASTA \$19 \$21 <i>HOUSE MADE BASIL PESTO, ROASTED CHERRY TOMATOES AND WILTED BABY SPINACH ADD CHICKEN BREAST \$5</i> | | |
| CRISPY SKIN BARRAMUNDI FILLET \$29 \$31 <i>PEARL COUSCOUS & ROAST VEGETABLE SALAD WITH LEMON AND HERB BUTTER MEDALLION</i> | | |
| USA STYLE PORK RIBS GF \$27 \$29 <i>HICKORY SMOKED BBQ GLAZED RACK OF PORK RIBS WITH CHIPS AND SALAD</i> | | |
| BLUE SWIMMER CRAB AND KING PRAWN LINGUINE DF \$27 \$29 <i>KING PRAWNS, BLUE SWIMMER CRAB MEAT, FRESH CHILLI, PARSLEY, ASPARAGUS AND LEMON</i> | | |
| RED WINE BRAISED BEEF CHEEK GF \$26 \$28 <i>SLOW BRAISED BEEF CHEEK, CREAMY POLENTA, BABY CARROTS, PARSLEY AND ORANGE GREMOLATA</i> | | |

FAVOURITES

| | M | NM |
|--|---|----|
| BEER BATTERED BARRAMUNDI \$20 \$22 <i>WITH CHIPS, SALAD AND TARTARE SAUCE</i> | | |
| POT PIE OF THE DAY \$21 \$23 <i>WITH CHIPS AND SALAD</i> | | |
| CRUMBED CHICKEN SCHNITZEL \$20 \$22 <i>WITH CHIPS AND SALAD OR CREAMY MASH AND VEGETABLES AND CHOICE OF SAUCE</i> | | |
| ADD PARMIGIANA \$3 <i>NAPOLITANA SAUCE, HAM AND CHEESE</i> | | |
| ADD MONTEREY \$4 <i>BBQ SAUCE, BACON AND CHEESE</i> | | |
| ADD GODFATHER \$5 <i>NAPOLITANA SAUCE, PEPPERONI, BACON, OLIVES, CAPSICUM AND CHEESE</i> | | |
| GRILLED CHICKEN BREAST GF \$22 \$24 <i>WITH CHIPS AND SALAD OR CREAMY MASH AND VEGETABLES AND CHOICE OF SAUCE</i> | | |

SAUCES: GRAVY, PEPPER, MUSHROOM, DIANNE, BÉARNAISE, AIOLI

STEAKS

ALL STEAKS TO BE SERVED WITH A CHOICE OF:

2 SIDES: CHIPS, SALAD, CREAMY MASH AND VEGETABLES

1 SAUCE: GRAVY, PEPPER, MUSHROOM, DIANNE, BÉARNAISE

| | M | NM |
|---------------------------|------|------|
| 300g SIRLOIN STEAK | \$23 | \$25 |
| 250g SCOTCH FILLET | \$30 | \$32 |
| 350g RIB EYE | \$35 | \$37 |

LEGENDS: GF - GLUTEN FREE | DF - DAIRY FREE

U - VEGETARIAN | UG - VEGAN OR VEGAN OPTIONAL

