

STARTERS

- SOUP OF THE DAY** \$12
bread roll & butter
- COB LOAF** \$12
garlic & herb butter
- GARLIC & CHEESE BREAD** \$12
roquette, balsamic glaze
- ARANCINI BALLS (3)(V)** \$17
pesto, ricotta, pumpkin, mushroom, basil pesto, aioli, shaved parmesan

- FRIED CALAMARI (GF*)** \$17
shallot & Szechuan pepper seasoning, fresh chilli, lemon aioli

- PORK BELLY BAO BUN (2)** \$17
steamed buns, five spiced pork belly, cucumber, pickled onions, coriander, spicy hoisin sauce
ADD EXTRA BUN \$8

- CHORIZO & POTATO CROQUETTES (4)** \$18
house made Spanish chorizo & potato croquettes, chilli jam sauce

LIGHT MEALS

- ASIAN CALAMARI SALAD** \$26
calamari, shallot & Szechuan pepper seasoning, fresh chilli, leafy Asian slaw, Asian style vinaigrette

- LAMB COUS COUS SALAD** \$29
tender lamb, cucumber, feta, cherry tomato, mixed lettuce, cous cous, sundried tomato dressing, chimichurri yoghurt

- ZUCCHINI & HALOUMI FRITTERS** \$19
sour cream & spring onion dipping sauce

SIDES

- GARDEN SALAD \$7
- SEASONAL VEGETABLES \$10
- BOWL OF CHIPS (GF*) \$10
- SWEET POTATO FRIES (GF) \$12
- AIOLI, CHILLI AIOLI, GARLIC AIOLI \$2
- SAUCES \$3 | *pepper, mushroom, gravy, bearnaise, garlic butter, chimichurri*

GRILL

All steaks served with your choice of chips & salad/vegetables & sauce

- 200G FILLET MIGNON (GF) \$55
- 300G PORTERHOUSE (GF) \$42
- 300G SCOTCH FILLET (GF) \$53

ADD FRIED EGG \$4 | ADD ONION RINGS \$7 | ADD CREAMY GARLIC PRAWNS \$12

CLASSICS

- BEEF BURGER \$25**
char grilled patty, cheese, pickle, onion jam, tomato, lettuce, aioli
- PORK BELLY \$36**
five spiced crispy skin pork belly, sweet potato mash, broccolini, vincotto
- PUMPKIN RAVIOLI (V) \$31**
roasted pumpkin, spinach, garlic, onion, toasted pine nuts, pumpkin seeds, parmesan, white wine & cream sauce
- MUSHROOM GNOCCHI (V) \$34**
medley of mushrooms, spinach, garlic, creamy white wine sauce, truffle oil
ADD CHICKEN \$4
- VEAL SALTIMBOCCA \$35**
pan-fried veal, roast potato, flat mushroom, crispy prosciutto, broccolini, creamy sage sauce
- PORK ROAST (GF) \$29**
roast potatoes, pumpkin, seasonal vegetables, gravy
- STEAK SANDWICH \$27**
turkish bun, roquette, tomato, sirloin steak, caramelised onion, red onion, dijon aioli, roasted capsicum, tomato relish, chips
- PORTUGUESE CHICKEN BREAST \$32**
cous cous, red onion, carrot, coriander, red capsicum, broccolini, chimichurri

SEAFOOD

- FRIED CALAMARI (GF*) \$28**
lemon pepper seasoning, lemon aioli, chips, salad
- BARRAMUNDI FILLET (GF) \$37**
crispy skin barramundi, potato, broccolini, burnt butter sauce, radish & fennel herb salad
- FISH OF THE DAY (GF*) \$29**
market fish, tartare, lemon, chips & salad or vegetables - choice of grilled or battered
- PAN FRIED ATLANTIC SALMON \$38**
pan fried Tasmanian salmon, crispy fried potatoes, baby carrots, asparagus, bearnaise sauce

LINGUINE PESCATORE \$38

scallops, mussels, calamari, prawns, fish, parsley, garlic & white wine butter sauce

PARMAS

with your choice of sides | chips, vegetables, salad, mash potato

- CHICKEN PARMA/SCHNITZEL** \$29
tomato sugo, ham, cheese
- AUSSIE PARMA** \$34
BBQ sauce, bacon, egg, cheese
- MEXICAN PARMA** \$34
Mexican salsa, sour cream, avocado, jalapenos, cheese, corn chips
- SOUTHERN PARMA** \$34
avocado, bacon, cheese, bearnaise sauce

SENIORS

served with chips, salad or vegetables (pan items not included)
*Seniors Card or Pension Card holders only**

- CHICKEN PARMA / SCHNITZEL** \$22
napoli, ham, melted cheese
- FISH & CHIPS (GF*)** \$22
market fish - choice of battered or grilled
- 200G PORTERHOUSE (GF)** \$29
cooked to your liking & choice of sauce
- MUSHROOM GNOCCHI (V)** \$24
medley of mushrooms, spinach, garlic, white wine sauce, truffle oil
ADD CHICKEN \$4
- PORK ROAST (GF)** \$21
roast potatoes, pumpkin, seasonal vegetables, gravy
- FRIED CALAMARI (GF*)** \$21
lemon pepper seasoning, lemon aioli
- SPAGHETTI BOLOGNESE** \$21
house made bolognese sauce, parmesan
- SENIORS COFFEE & CAKE** \$12
ask our friendly staff for today's cake options

Terms & conditions apply
15% Surcharge applies on public holidays
V - Vegetarian VE - Vegan VE* - Vegan Option
GF - Gluten Friendly GF* - Gluten Friendly Option