

## [ STARTERS 'N' SIDES ]

**Garlic bread** 7 V

**Garlic & Cheese bread** 8 V

**Arancini Balls** mushroom & herb, served on napolitana sauce  
& topped with parmesan cheese 12 V

**Karaage Chicken** served with kewpie mayonnaise & tomato relish 12 GF

**Crumbed Camembert** - with grilled bacon & cranberry glaze 14

**Battered Onion Rings** with tomato relish aioli 12 V/GA

**Bowl of Chips** with tomato sauce 10 V/VG

**Potato Wedges** with sour cream & sweet chilli sauce 12 V

**Salt & Pepper Squid** with mango & rocket salad with sweet  
chilli dressing 12 GFA

**Sticky Pork Bites** with mango & rocket salad 12 GF

**Bacon Wrapped Prawns** with house BBQ sauce & mango  
& rocket salad 16 GF

**Ribs** choice of pork, lamb or chicken with smokey  
BBQ sauce & coleslaw 16 GFA

**Fried Tofu Noodle Salad** with chilli garnish 12 VG/GF

## [ THE GRILL ]

**PORTERHOUSE STEAK** - 250g grilled to your liking served  
with chips & garden salad 26 GFA

**SCOTCH FILLET STEAK** - 250g grilled to your liking served  
with chips & garden salad 32 GFA

House Gravy (GFA) **No charge**

**SAUCES** - Mushroom (GF), Pepper, Diane, Garlic Cream (GF),  
Cranberry Glaze (GF), Bearnaise (GF) 3.5

**TOPPINGS** - Garlic Prawns 8 GF

### RIBS TO SHARE PLATTER

Pork, lamb & chicken ribs served with wedges, onion rings & coleslaw  
with smokey BBQ, sour cream & sweet chilli sauces 60

### RIBS & STEAK COMBO

Your choice of Ribs (pork, lamb or chicken) alongside New York Strip  
steak grilled to your liking, served with chips, coleslaw & BBQ sauce  
34 GFA

**10% SENIORS DISCOUNT T&C'S APPLY.**

**10% SURCHARGE ON PUBLIC HOLIDAYS.**

GF = GLUTEN FREE GFA = GLUTEN FREE AVAILABLE V = VEGETARIAN VG = VEGAN

Please notify staff of any allergies you may have PRIOR to ordering your meals.  
Meals and sauces may contain traces of nuts, eggs, wheat and or seafood.



## [ CLASSICS ]

**CHICKEN SCHNITZEL** - Golden crumbed chicken breast schnitzel  
served with chips & garden salad 22

**BEEF SCHNITZEL** - Tender yearling topside coated in golden crumbs  
served with chips & garden salad 24

**GRILLED CHICKEN BREAST** - served with chips & garden salad  
22 GFA

House Gravy (GFA) **No charge**

**SAUCES** - Mushroom (GF), Pepper, Diane, Garlic Cream (GF),  
Cranberry Glaze (GF), Bearnaise (GF) 3.5

**TOPPINGS** - Parmigiana (GF), Kilpatrick (GF), Hawaiian (GF) 4.5  
Mexican (GF), Aussie (GF) 4.5  
Garlic Prawns (GF) 8

### ROAST OF THE DAY

(see specials board) served with roast potatoes, vegetables  
& pan gravy 21 GFA

### LASAGNE AL FORNO

Layers of bolognese, pasta, bechamel & cheese baked in the oven  
served with dressed romaine lettuce 22

### BEEF BURGER

House made beef pattie, bacon, egg, beetroot, cheese, tomato, lettuce  
& tomato relish on brioche bun served with chips 24 GFA

### KARAAGE CHICKEN BURGER

Japanese style crisp fragrant chicken, lettuce, tomato relish,  
kewpie mayo on brioche bun served with chips 22 GFA

### VEGAN BURGER

Vegan pattie, cheese, lettuce, mayo on potato bun with chips 22 V/VG

### CHICKEN SALTIMBOCCA

Chicken breast medallion pan fried with mushrooms, sage, prosciutto,  
white wine & cream sauce with mash potato & greens 26 GFA

### CAESER SALAD

Romaine lettuce, bacon, croutons, anchovies, parmesan  
cheese dressing 18 GFA

Add grilled chicken 6 GF Add grilled prawns 8 GF

## [ SEAFOOD ]

### FISH AND CHIPS

Crispy beer battered, grilled or crumbed with chips, lemon,  
tartare & garden salad 20 GFA

### SALT AND PEPPER SQUID

Coated in salt & pepper flour with chips, lemon, tartare sauce  
& mango & rocket salad with sweet chilli dressing 22 GFA

### FLATHEAD

Battered or crumbed with chips, lemon, tartare & garden salad 26

### CRISPY SKIN ATLANTIC SALMON

with a side of caesar salad & mango chilli salsa, topped  
with fried noodles 28 GFA

### GARLIC PRAWNS

French style garlic prawns with creamy garlic, white wine sauce served  
over steamed rice & crispy prawn crackers 28 GF

### SEAFOOD BASKET

Battered fish & scallops, crumbed prawns & squid served with  
garden salad, chips, lemon & tartare sauce 32

## [ FROM LEFT FIELD ]

### CRISPY SKIN PORK BELLY

With glaze of the day, served with creamy mash  
potato & greens 26 GF

### CURRY OF THE DAY

(see specials board) - house made traditional style served with  
basmati rice, pappadums & raita 22 GF

### MEE GORENG

Traditional Indonesian fried yellow noodles with chinese cabbage, green  
onion, bok choy, carrots with a house made mee goreng sauce topped  
with a fried egg, sesame seeds & crispy fried onion 18 V  
Add pork 6 Add prawns 8 Add chicken 6

### VEGAN CAULIFLOWER STIR FRY

Superfood vegan cauliflower stirfry & steamed rice 22 VG/GF

## [ SWEETS ]

### STICKY DATE PUDDING

with butterscotch sauce & ice-cream 8.5

### CHOCOLATE PUDDING

with hot chocolate sauce & ice-cream 8.5

### CHURROS

with berry sorbet & chocolate ganache 12.5

### MANGO & RASPBERRY SORBET

8 DF/GF