



# TACO TAKEOVER

## JULY CHEF SPECIALS

### Crispy Cauliflower Taco (ve)

soft tortilla filled with slaw & crispy cauliflower bites, topped with vegan chipotle mayo, house-made salsa, & fresh coriander. A flavour-packed plant-based favourite (3pces)

**\$20**

### Mild Beef Taco

soft tortilla filled with melted cheese & crunchy slaw, layered with house-made mild beef chilli, drizzled with chipotle mayo, topped with fresh salsa, & finished with coriander leaves (3pces)

**\$20**

### Beer Battered Fish Taco

soft tortilla filled with melted cheese and slaw, topped with crispy beer-battered fish bites, fresh house-made salsa, & finished with coriander leaves (i) (3pces)

**\$20**

## ARE YOU HAVING A DRY JULY?

### Non-Alcoholic

Brown Brothers Zero  
Prosecco 200ml \$8  
Great Northern Zero - \$7.50  
Peroni Nastro 0.0% - \$7.50

### Mocktails \$10

Water boy  
Zero Tingle  
Pi-No Colada

### Ready-To-Drink \$6

*Isabella's Classic Sodas*  
Portello  
Grape  
Bubblegum  
Cherry Cola  
Fairy Floss  
Fruit Tangle  
Sarsparilla



## Sharing Plates

<b>Cheese &amp; Garlic Bread</b>	<b>11</b>
<b>Cheese &amp; Bacon Bread</b>	<b>11</b>
<b>Bowl of Chips</b> served with aioli & tomato sauce	<b>13</b>
<b>Bowl of Wedges</b> served with sweet chilli & sour cream	<b>13</b>
<b>Lemon Pepper Calamari (gf)</b> served with tartare & lemon (i)	<b>15</b>
<b>Popcorn Cauliflower (ve) (gf)</b> served with vegan chipotle mayo	<b>12</b>
<b>Spring Rolls (v)</b> crisp golden vegetarian spring rolls served with a punchy chilli, soy & garlic dipping sauce	<b>9.5</b>
<b>Loaded Fries</b> melted cheese, bacon, bbq sauce, onion & gravy	<b>18</b>
<b>Hot Wings (gf)</b> served with garlic yoghurt	<b>10 18</b> (6pces) (12pces)
<b>Sticky Chicky Wings (gf)</b> asian bbq flavour	<b>10 18</b> (6pces) (12pces)
<b>Prawn Gyoza</b> served in chilli, garlic & soy vinegar (i)	<b>13</b>
<b>Garlic Prawns</b> succulent prawns pan-fried in fragrant garlic butter (i)	<b>18</b>
<b>Arancini (gf) (v) (ve)</b> pumpkin Arancini served with basil pesto (4pces)	<b>17</b>

## Sides

<b>Chip Basket</b>	<b>6</b>
<b>Side Salad (gf) (cs*)</b>	<b>6</b>
<b>Side Vege (gf) (cs*)</b>	<b>6</b>
<b>Roast Potatoes (gf) (cs*)</b>	<b>6</b>

## Mains

<b>Chicken Sizzle (gf*)</b> egyptian style chicken, onion, capsicum & tomato on a hot sizzle plate. Served with turkish bread, side salad & garlic yoghurt	<b>35</b>
<b>Crispy Skin Salmon (gf) (cs*)</b> served with roasted garlic potatoes, charred broccoli with caper & dill sour cream & salsa verde (m)	<b>36</b>
<b>Barramundi (gf) (cs*)</b> pan-seared barramundi fillet, served over a fresh salad of rocket, sweet potato and cherry tomatoes, finished with a house made capsicum & pine nut dressing (i)	<b>33</b>
<b>Pesto Penne (ve) (nf) (gf) (cs*)</b> pasta tossed through a vibrant pesto & olive oil with sun-dried tomatoes, fried zucchini & garlic	<b>22</b>
<b>Grilled Chicken Salad (gf) (cs)</b> mixed lettuce, kalamata olives, feta, cucumber, tomato topped with grilled chicken tenders & honey mustard dressing	<b>26</b>
<b>Signature Roast Beef (gf*) (cs*)</b> tender roast beef served with roasted potatoes, pumpkin, carrot, broccoli & topped with gravy	<b>28</b>
<b>Fish &amp; Chips</b> freshly battered hoki in beer batter, served with tartare, chips & salad (i)	<b>27</b>
<b>Lemon Pepper Calamari</b> strips of calamari dusted in lemon & pepper, served with tartare, chips & salad (i)	<b>27</b>
<b>Nachos (gf) (cs*)</b> slow cooked beef chilli on corn chips, topped with cheese, salsa, sour cream & guacamole	<b>26</b>
<b>Prawn &amp; Chilli Fettuccine</b> garlic & chilli prawns with cherry tomatoes in a house-made napoli sauce tossed with fettuccine (i)	<b>29</b>
<b>Pork Ribs</b> sticky asian bbq pork ribs, served with a garden salad & sweet potato fries	<b>36</b>

## Bangers & Mash 26

beef sausages served with buttery mash, rich onion gravy & peas

## The Pie 36

favourite among the locals, our large pot pie filled with slow-braised beef, bacon & cheese, served with a side of chips

## Classic Cheeseburger 25

cheese, mustard mayo, caramelised onion, lettuce, pickles & chip basket

## The BBQ, Beef & Bacon Burger 26

bacon, lettuce, chef's burger sauce, pickled jalapeno, cheese, caramelised onion & chip basket

## Southern Fried Chicken Burger 28

southern fried chicken, cheese, slaw, chipotle mayo & chip basket

## The Vege Burger (ve) 22

vege patty on a potato bun with lettuce, tomato, pickle, chefs burger sauce & chip basket

## House - Made Snitz \$31

huge house-made schnitzel (add gravy \$2)

## OG Parma \$32

napoli, ham, cheese

## Loaded Parma \$33

bacon, chips, onion, gravy

## Hawaiian Parma \$33

napoli, ham, cheese, pineapple

## Mexican Parma \$33

napoli, ham & cheese, salsa, guac

## Surf & Turf Snitz \$35

garlic prawns w/ garlic sauce (i)

SERVED WITH CHIPS & SALAD

## Grill

## Porterhouse 350g (gf) 42

## Scotch 300g (gf) 44

sides: chips, roast potato, salad or vege

## add Surf & Turf (4 garlic prawns) (i) 10

saucers: garlic butter (gf)(cs) \$2, pepper sauce \$3, mushroom sauce \$3, gravy \$2, gluten free gravy \$3

## Seniors

WITH SENIORS CARD

## Signature Roast Beef (gf\*) (cs\*) 20

roast beef & gravy with roasted potatoes, pumpkin, carrot & broccoli

## Grilled Chicken Salad (gf) (cs) 18

mixed lettuce greens, olives, feta, tomato, cucumber, in our house made citrus dressing & topped with grilled chicken tenders

## Lemon Pepper Calamari 16

strips of calamari dusted in lemon & pepper served with tartare, chips & salad (i)

## Fish & Chips 16

freshly battered Hoki in beer batter, served with tartare, chips & salad (i)

## Pasta Al Arbiata (ve\*)(gf\*)(cs\*) 15

tomato, garlic & basil

## Pasta Amatriciana (gf\*) (cs\*) 15

tomato, chilli, bacon & parmesan

## Chicken Tenders 18

house crumbed chicken strips, served with chips, salad & gravy

# THE FUN STUFF

(gf) gluten free (gf\*) gluten free on request  
(cs) coeliac safe (cs\*) coeliac safe on request  
(ve) vegan (ve\*) vegan on request  
(v) vegetarian (df) dairy free (nf) nut free

(A) - Australian seafood

(I) - Imported seafood

(M) - Mixed origin (both Australian and imported seafood in the dish)

Items marked (GF) are made with gluten free ingredients but may be exposed to cross contamination in our kitchen.

Items marked (CS) indicate dishes where extra precautions can be taken for guests with coeliac disease.

Due to the nature of our kitchen, we cannot guarantee a completely gluten free environment.

**A 15% surcharge applies on public holidays**