

THE LOCALS FAVOURITES

AUGUST CHEF SPECIALS

Chicken Noodle Stirfry (gf) (v*)

tender chicken stir-fried with fresh seasonal vegetables and noodles in a classic savoury chow mein sauce. Mild in flavour and not spicy

\$28

 *Recommended Pairing: Pinot Grigio, Sam Miranda*

150ml Glass: \$11

Lamb Shank

tender, fall-off-the-bone lamb shank, slow-braised with carrots in a rich red wine sauce, served with creamy mashed potato and green beans

\$37

 *Recommended Pairing: Cabernet Sauvignon, The Gables*

150ml Glass: \$12





Sharing Plates

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

Sides

Chip Basket	6
Side Salad (gf) (cs*)	6
Side Vege (gf) (cs*)	6
Roast Potatoes (gf) (cs*)	6

Mains

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

Beer Battered Fish Taco 22

beer-battered fish, cheese, slaw, fresh salsa & coriander in soft tortillas (i)(3 pcs)

Mild Beef Taco 22

soft tortillas filled with house-made beef chilli, cheese, slaw, chipotle mayo, salsa & coriander (3 pcs)

Crispy Cauliflower Taco (ve) 22

crispy cauliflower, slaw, vegan chipotle mayo, salsa & coriander in soft tortillas (3 pcs)

add basket of Sweet Potato Fries & chipotle mayo to your Tacos! 6

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

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

sauses: 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 Arabiata (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

(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