

OCTOBER

SPRING

SPECIALS



Penne al Peperonata (ve) (gf)

classic southern italian pasta featuring tender sweet-and-sour roasted capsicum, onion, garlic and tomato, tossed through penne pasta

\$24

 *Recommended Pairing: Pinot Grigio, Sam Miranda VIC*

a crisp Italian-style white is great here because the acidity works with the tomato and cuts through the sweetness of the capsicum



Chicken Caesar Salad

juicy crumbed chicken breast, crisp cos lettuce, soft-boiled egg, crispy bacon and grated aged parmesan, finished with our house-made dressing

\$29

 *Recommended Pairing: Sauvignon Blanc - 2024, 821 South, Marlborough NZ*

something fresh and crisp will balance the creamy caesar dressing, parmesan and bacon

Lamb Kofta

three spiced lamb koftas on toasted tortillas with crisp cos lettuce, cucumber, red onion, and capsicum, drizzled with garlic yoghurt sauce.

\$32

 *Recommended Pairing: Pinot Noir - 2025, Sam Miranda VIC*

works beautifully with grilled lamb, garlic and the mediterranean flavours

*** Please note that no alterations can be accommodated to our specials.**





Sharing Plates

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

Sides

Chip Basket	6
Side Salad (gf) (cs*)	6
Side Vege (gf) (cs*)	6
Roast Potatoes (gf) (cs*)	6
Sweet Potato Fries Basket	7

Mains

Chicken Sizzle (gf*)	35
egyptian style chicken, onion, capsicum & tomato on a hot sizzle plate. Served with turkish bread, side salad & garlic yoghurt	
Crispy Skin Salmon (gf) (cs*)	36
served with roasted garlic potatoes, charred broccolini with caper & dill sour cream & salsa verde (m)	
Barramundi (gf) (cs*)	33
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)	
Grilled Chicken Salad (gf) (cs)	26
mixed lettuce, kalamata olives, feta, cucumber, tomato topped with grilled chicken tenders & honey mustard dressing	
Signature Roast Beef (gf*) (cs*)	28
tender roast beef served with roasted potatoes, pumpkin, carrot, broccoli & topped with gravy	
Fish & Chips	27
freshly battered hoki in beer batter, served with tartare, chips & salad (i)	
Lemon Pepper Calamari	27
strips of calamari dusted in lemon & pepper, served with tartare, chips & salad (i)	
Nachos (gf) (cs*)	26
slow cooked beef chilli on corn chips, topped with cheese, salsa, sour cream & guacamole	
Prawn & Chilli Fettuccine	29
garlic & chilli prawns with cherry tomatoes in a house-made napoli sauce tossed with fettuccine (i)	
Sticky Asian Pork Belly (gf)(cs)	32
crispy pork belly coated in a sticky asian plum glaze, served on fragrant jasmine rice with charred broccolini	
Chicken Noodle Stir-fry (gf) (v*)	28
tender chicken stir-fried with fresh seasonal vegetables and noodles in a classic savoury chow mein sauce. Mild in flavour and not spicy	

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! 7

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

Thai Beef Massaman Curry (gf) 30

mild massaman beef curry, which features tender meat in a rich, sweet, and savory coconut sauce

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

A 15% surcharge applies on public holidays

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

House-Made Chicken Snitz 20

half schnitzel served with chips & salad
add gravy \$2

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)

Penne al Peperonata (ve) (gf) 15

classic southern italian pasta featuring tender sweet-and-sour roasted capsicum, onion and tomato, tossed through penne pasta

Pasta Amatriciana (gf*) (cs*) 15

tomato, chilli, bacon & parmesan

(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.