

# PUBLIC BAR

## TO START

### **GARLIC BREAD (V)**

7

### **SOUP OF THE DAY (GFO)**

Served w bread

### **KOREAN CHICKEN WINGS (G)**

Chicken wings coated w Korean sauce & sesame seeds

### **PUMPKIN ARANCINI (4) (V)**

Filled w spinach, feta, onion, served w aioli

### **PRAWN & GINGER DUMPLINGS (5)**

Served w soy sauce & sweet chilli dipping sauce

## SIDES

### **BEER BATTERED CHIPS (V)**

W sauce or aioli

### **BAD BOY WEDGES (V)**

W melted cheese & bacon

## BAR MAINS

### **ROAST OF THE DAY (GF)**

19.5

Served w roasted chat potatoes, seasoned vegetables & gravy

### **LEMON & PEPPER CALAMARI (GFO)**

18.5

Dusted in lemon pepper flour, served w chips, salad, lemon, & aioli

### **FISH & CHIPS (GFO)**

18.5

Beer battered or grilled fish of the day, served w your choice of sides

### **SPAGHETTI BOLOGNESE**

17.5

Traditional rich bolognese sauce w spaghetti & topped w parmesan

### **CHUCK BRISKET BEEF BURGER**

19

Beef patty w melted cheese, mixed lettuce, tomato, bacon, pickle, aioli & BBQ sauce

## BAR EXCLUSIVES

### **LAMBS FRY & BACON**

19.5

Served w vegetables or chips & gravy

### **CHICKEN SATAY (5) (GF)**

19.5

Chicken marinated in a sweet curry marinade, served w traditional Thai peanut sauce & served on a bed of basmati rice

### **SAUSAGES & MASH**

18

Gourmet pork sausages served w mashed potato

## SCHNITZELS & PARMAS

### **VEAL SCHNITZEL**

20.5

Tender bobby veal lightly crumbed, grilled served w chips and salad

### **VEAL PARMA**

22.5

Crumbed veal schnitzel topped w napoli sauce, ham & Italian cheese blend, served w chips & salad

### **CHICKEN PARMIGIANA**

21.5

Panko crumbed chicken breast w ham, napoli sauce & melted cheese, served w a garden salad & chips

### **AUSSIE CHICKEN PARMIGIANA**

22.5

Panko crumbed chicken breast topped w a fried egg, BBQ sauce & Italian cheese, served w your choice of sides

### **CHICKEN SCHNITZEL**

19.5

Panko crumbed chicken breast w and garden salad & chips

### **SKINNY CHICKEN PARMIGIANA (GF)**

20

Grilled chicken breast served w tomato, bocconcini cheese, salsa verde & salad

## FROM THE GRILL

### **300G GRASS FED PORTERHOUSE (GF)**

27.5

Cooked to your liking & served w your choice of sides

**SAUCES: PEPPER, MUSHROOM, GRAVY, GARLIC BUTTER OR HOLLANDISE**



#### **FOOD ALLERGIES**

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

**10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS**