

TO START

GARLIC BREAD (V)	7
ADD CHEESE	+1
SOUP OF THE DAY (GFO)	8
Served w bread	
KOREAN CHICKEN WINGS (G)	15
Chicken wings coated w Korean sauce & sesame seeds	
PUMPKIN ARANCINI (4) (V)	15
Filled w spinach, feta, onion, served w aioli	
LEMON PEPPER CALAMARI (GFO)	16
Dusted in lemon pepper flour, served w chips, salad, lemon & aioli	
PRAWN & GINGER DUMPLINGS (5)	13.5
Served w soy sauce & sweet chilli dipping sauce	

SIDES

BEER BATTERED CHIPS (V)	7
W sauce or aioli	
SEASONED WEDGES (V)	12
W sour cream & sweet chilli sauce	
BUTTERY MASHED POTATO (GF) (V)	5
ROASTED CHAT POTATOES & SEASONAL VEGETABLES (GF) (V)	6
SIDE SALAD (GF) (V)	6

SALADS

VIETNAMESE SALAD (GF) (V)	19.5
W wombok, red cabbage, mint, cucumber, bean shoots, fried shallots, rice noodles, carrot	
MEDITERRANEAN QUINOA SALAD (GF) (V)	20
W eggplant, zucchini, tomato, chickpeas, roasted capsicum, red onion, baby spinach, crumbled feta & dukkha spice poached egg	
CAESAR SALAD (VO) (GFO)	20
W cos lettuce, bacon, croutons, anchovies, parmesan & poached egg	
ADD GRILLED CHICKEN	+5
ADD LEMON & PEPPER CALAMARI	+5

MAINS

ROAST OF THE DAY (GF)	23.5
Served w roasted chat potatoes, seasoned vegetables & gravy	
CHICKEN PIE	24.5
Slow cooked for 8 hours, mixed w seasonal vegetables in a pastry shell, served w chips, salad & gravy	
LOUISIANA PORK STEAK (GF)	34
Slow cooked for 24hrs in a dry spice rub, served w mash, seasoned vegetables & gravy	
GRILLED BARRAMUNDI (GF)	32
Barramundi fillet served w mixed Mediterranean quinoa, eggplant, chickpea, roasted capsicum, red onion, baby spinach & hollandaise sauce	
CHICKEN & MUSHROOM RISOTTO (GF)	23.5
W sautéed onion, garlic, baby spinach, butter and white wine	
BEEF RAGU	26.5
W fettuccine pasta, slowly cooked shredded beef, red peppers, onion, baby spinach & parmesan	
SPAGHETTI BOLOGNESE	22
Traditional rich bolognese sauce w spaghetti & topped with parmesan	
BBQ KOREAN PORK & PRAWN NOODLE STIR FRY	28
Wok tossed pork & prawns in a special BBQ sauce, w seasonal vegetables, fried shallots, sesame seeds, bean shoots & hokkien noodles	
LEMON & PEPPER CALAMARI (GFO)	26
Dusted in lemon pepper flour, served w chips, salad, lemon, & aioli	
CHEF SHERAN LAMB CURRY	26
Sri Lankan lamb curry served w aromatic rice, pita bread & mango chutney	
PUMPKIN & POTATO GNOCCHI (V)	23.5
Sautéed in garlic butter, spinach, roast pumpkin, semi dried tomatoes, finished w feta cheese	
FISH & CHIPS (GFO)	24
Beer battered or grilled fish of the day, served w your choice of sides	
CHICKEN RIVIERA (GFO)	29.5
Grilled chicken breast wrapped in bacon & topped w prawns, finished w a creamy mustard sauce, served w chips & salad	

SCHNITZELS & PARMAS

SKINNY CHICKEN PARMIGIANA (GF)	25.5
Grilled chicken breast served w tomato, bocconcini cheese, salsa verde & salad	
CHICKEN SCHNITZEL	24
Panko crumbed chicken breast w and garden salad & chips	
CHICKEN PARMIGIANA	26
Panko crumbed chicken breast w ham, napoli sauce & melted cheese, served w a garden salad & chips	
AUSSIE CHICKEN PARMIGIANA	28
Panko crumbed chicken breast topped w a fried egg, BBQ sauce & Italian cheese, served w your choice of sides	
VEAL SCHNITZEL	26
Tender bobby veal lightly crumbed, grilled served w chips and salad	
VEAL PARMA	29
Crumbed veal schnitzel topped w napoli sauce, ham & Italian cheese blend, served w chips & salad	

FROM THE GRILL

250G GRASS FED PORTERHOUSE (GF)	39.5
Cooked to your liking & served w your choice of sides	
250G EYE FILLET (GF)	42
Cooked to your liking & served w your choice of sides	

SAUCES

GRAVY · MUSHROOM · PEPPER · GARLIC BUTTER · HOLLANDAISE SAUCE

BURGERS

OUR BURGERS ARE MADE WITH SOFT MILK BUNS AND SERVED WITH CHIPS

PULLED PORK BURGER	23
Pulled pork w coleslaw, jalapeno and chipotle mayonnaise	
SMOKEY MAPLE CHICKEN BURGER	23
Chicken breast marinated in smokey maple syrup, w coleslaw, bacon & BBQ sauce	
CHUCK BRISKET BEEF BURGER	24
Beef patty w melted cheese, mixed lettuce, tomato, bacon, pickle, aioli & BBQ sauce	

V = VEGETARIAN
GFO = GLUTEN FRIENDLY OPTION AVAILABLE

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VO = VEGETARIAN OPTION AVAILABLE