

STARTERS

Soup of the Day **\$10**
see specials board
served w/ 2 pieces of bread

Garlic Bread ^(VE) **\$10**
add cheese \$2

Lemon Pepper Calamari ^(GFO) **\$14**
lemon pepper seasoning, chips, salad, aioli

Chicken Karaage ⁽⁴⁾ **\$14**
marinated deep fried chicken, mayo

Prawn Gyoza ⁽⁵⁾ **\$12**
pan-cooked prawn dumplings, gyoza sauce

Satay Chicken Skewers ⁽⁴⁾ **\$15**
grilled marinated chicken breast, satay sauce

SIDES

Bowl of Chips ^{(GF)(V)} **\$10**
Seasoned Wedges ^(V) **\$15**
Garden Salad ^{(GF)(V)} **\$8**
Roasted Seasonal Veg ^{(GF)(V)} **\$8**
Mashed Potato ^{(GF)(V)} **\$8**

KIDS MEAL

For 12 & Under | All meals \$15

*complimentary glass of soft drink or juice
& ice cream w/ choice of flavoured topping included

Fish & Chips

Nuggets & Chips

Sausage Sizzle in Bread w/ Chips

Linguine Bolognese

Vegetable Fried Rice ^{(GF)(VE)}
add chicken \$5 | add prawns \$6

MAINS

Chicken Schnitzel **\$26**
panko crumbed chicken breast, chips, salad, gravy

Chicken Parmigiana **\$29**
panko crumbed chicken breast, napoli, ham, cheese, chips, salad

Creamy Mushroom Chicken **\$26**
grilled chicken breast, creamy mushroom sauce, mashed potato, broccolini

Beef Burger **\$25**
our locally sourced beef patty, chips, milk glazed bun, lettuce, tomato, cheese, burger sauce, mustard, pickles
add extra beef patty \$5

Steak Sandwich **\$27**
150g tenderised rump, caramelised onion, bbq sauce, cheese, lettuce, tomato, toasted sourdough, chips

Warm Thai Beef Salad ^(GF) **\$29**
marinated beef strips, lettuce, cherry tomato, cucumber, red onion, shallots, coriander, ginger & lime dressing

Linguine Bolognese **\$22**
homemade bolognese sauce, parmesan cheese

250G Scotch Fillet ^(GF) **\$43**
250g fillet, cooked to your liking, chips, salad, choice of sauce
SAUCES: gravy, pepper, garlic butter, mushroom

Roast of the Day **\$26**
see specials board

Grilled Salmon ^(GF) **\$32**
atlantic salmon, mashed potato, broccolini, garlic butter, hollandaise sauce

Garlic Prawns ^(GF) **\$29**
creamy garlic sauce, onion, parsley, jasmine rice, lemon wedge

Vegetable Fried Rice ^{(GF)(VE)} **\$15**
jasmine rice, egg, carrot, onion, special soy sauce
add chicken \$5 | add prawns \$6

Fish & Chips ^(GFO) **\$26**
choice of beer battered or grilled white fish, chips, salad, lemon wedge, aioli

Vegetarian Stir-fried Noodles ^{(GFO)(VE)} **\$15**
hokkien noodles, stir-fried vegetables, Asian sweet soy sauce
add chicken \$5 | add prawns \$6

Linguine Carbonara **\$22**
crispy bacon, egg, parmesan cheese, cream sauce

Lemon Pepper Calamari ^(GFO) **\$27**
lemon pepper seasoning, chips, salad, lemon wedge, aioli

Cake of the Day **\$14**
see specials board | whipped cream

Creme Brulee **\$12**
caramel crust

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 ability, but the decision to consume a meal is the responsibility of the diner.

VE = Vegetarian V = Vegan

GFO = Gluten Friendly GFO = Gluten Friendly Option Available

SENIORS MENU

2 course \$18
Choice of Entree & Main OR
Main & Dessert

ENTREE

Garlic Bread ^(VE)

Soup of the Day
see specials board

MAINS

Fish & Chips ^(GFO)
lemon wedge, aioli

Creamy Mushroom Chicken
grilled chicken breast, creamy mushroom sauce, mashed potato, broccolini

Lemon Pepper Calamari ^(GFO)
chips, salad, aioli

Bangers & Mash
creamy mashed potato, caramelised onion, peas, gravy

Roast of the Day
see specials board

Linguine Bolognese
homemade bolognese sauce, parmesan cheese

DESSERT

Creme Brulee

Cake of the Day

*Terms & Conditions Apply
15% surcharge applies on public holidays