

sides

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| Bowl of chips | 6.90 |
| Baked potatoes | 6.90 |
| Seasonal vegetables | 7.90 |
| Garden salad with balsamic vinaigrette | 6.90 |

seniors menu

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| 2 course | 13.90 |
| 3 course | 16.90 |

entree

Soup of the day

Bruschetta
with tomato, basil, Spanish onion and olives

main

Beer battered Fish 'n' Chips

Roast of the Day

Fettuccini Carbonara

Chicken Parmagiana

* Porterhouse Steak (250gm) extra 5.00

dessert

Sticky date pudding with warm caramel fudge sauce

Petite pavlova

Chocolate pudding with chocolate sauce

Chocolate mousse with strawberries and cream

kids combo

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| 2 course (under 12 years) | 7.50 |
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main

Cheese burger & chips

Fish & chips

Chicken nuggets & chips

Spaghetti bolognese

Roast of the day served with thick cut chips

dessert

Ice cream sundae

Ice cream, whipped cream, chocolate sauce and sprinkles

Frog in the pond

Chocolate frog set in jelly topped with vanilla ice cream

Chocolate mousse with strawberries and cream

dessert

Sticky date pudding 7.50
with ice cream, warm caramel fudge sauce

Petite pavlova 7.50
with whipped cream, passionfruit, berries and raspberry coulis

Chocolate pudding 7.50
with ice cream, dark chocolate sauce and garnish

Freshly made crepes 7.50
Raspberries and baileys chocolate sauce served with ice cream

Traditional Tiramisu 7.50
Contains a Savoiardi Biscuit soaked in masala syrup, light mascarpone cheese and garnished with chocolate curls

Refer to our daily cake and dessert specials 8.00

hot beverages

Tea (pot) 3.50
English Breakfast, Peppermint, Earl Grey, Chamomile, Green Tea and Irish Breakfast

Coffee 3.00
Espresso, Cappuccino, Short Black, Long Black, Café Latte, Flat White, Short Macchiato, Long Macchiato

Muggaccino 3.50

Hot Chocolate 3.50

Liqueur Coffee 9.50

entrée

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| Garlic or herb bread | 5.90 |
| Soup of the day (Freshly made soups - please ask our friendly staff) | 7.00 |
| Bruschetta (v) Grilled bread, marinated tomato, basil, olives, Spanish onion, aged parmesan, balsamic and virgin olive oil | 12.90 |
| Trio of dips Homemade dips garnished with marinated vegetables served with grilled bread, drizzled with olive oil | 12.90 |
| Satay chicken skewers (3) Aromatic rice and homemade peanut sauce | 12.90 |
| Garlic prawns Pan fried king prawns in garlic & chives cream on a bed of saffron rice, rocket, tomato salad and fresh lemon | 15.90 |
| Lemon and chilli calamari Calamari marinated in lemon, chilli, herbs, lightly floured and shallow fried, served with Asian salad, fresh lemon, home made wasabi mayonnaise. | 13.50 |
| Pacific Oysters Natural – fresh oysters with lemon and wasabi mayonnaise | ½ dozen 13.90 dozen 24.00 |
| Oyster Platter Choose any two of the following: Fresh natural oysters Kilpatrick Crispy bacon, worcestershire with a hint of tabasco sauce Tempura battered oysters Lightly battered fresh oysters deep-fried and served with wasabi mayonnaise | ½ dozen 14.50 dozen 25.50 |
| Mix mezze platter (for 2) Dips, chorizo sausages, fetta, marinated olives, roasted capsicums, olive oil and char grilled Turkish bread | 19.90 |

salads

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| Traditional caesar salad Baby cos lettuce, crispy bacon, aged parmesan, soft boiled egg, chunky garlic croutons tossed with homemade rich & creamy caesar dressing. (anchovies optional) | 15.90 |
| with honey mustard chicken | 19.90 |
| Roasted honey paprika glazed salmon salad Roasted salmon fillet glazed with honey and paprika on top of wild rocket, roasted mushrooms, red peppers, Spanish onion, toasted pine nuts and lemon vinaigrette | 21.90 |
| Thai beef Pan fried marinated pieces of sirloin beef fillet with mixed leaves, bean shoots, onion, cucumber, tomato, cashews and lime, chilli, ginger soy dressing | 19.90 |
| Greek salad Mixed leaves, tomato, cucumber, olives, fetta, red peppers, onion, oregano & lemon scented balsamic vinaigrette | 15.90 |
| with honey mustard chicken | 19.90 |
| Char grilled calamari salad Rocket, red peppers, olives, toasted pine nuts, tomato concasse, red onion, aged parmesan and lemon caper dressing | 19.90 |

seafood

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| Salt & pepper king prawns (8) Lightly battered and flash fried king prawns served with Asian style salad, thick cut chips, chilli, ginger dipping sauce and wasabi mayonnaise | 26.90 |
| Garlic prawns Pan fried king prawns in garlic, chives cream with aromatic saffron rice, rocket, tomato concassée, aged parmesan salad | 26.90 |
| Lemon and chilli calamari Calamari marinated in lemon, chilli, herbs, lightly floured and shallow fried, served with Asian salad, fresh lemon, home made wasabi mayonnaise and thick cut chips | 24.90 |
| Beer battered fish and chips Beer battered flathead filets served with thick cut chips and home made tartare sauce | 21.90 |
| Roasted crispy skin salmon fillet Lightly floured harrisa spiced, salmon fillet served with mushrooms, sweet potato, rocket, pine nuts, tomato and lemon cream | 26.90 |
| Fish of the day | market price |

from the grill

Our entire quality aged and grain fed six star graded meats ensure
ultimate tenderness and texture
(cooked to your liking, allow 40mins for well-done)

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| Porterhouse 300gm | 27.50 |
| Rib eye 350gm | 29.90 |
| Marinated Lamb Chops | (2) 15.00 (4) 28.00 |
| Char Grilled Marinated Lamb Cutlets | (2) 17.00 (4) 32.50 |

with the following choice of sauces:

Mushroom / Pepper / Red Wine Jus / Café Butter / Béarnaise.
Garlic Prawn Sauce extra \$7. Served with thick cut chips/salad or vegetables

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| Char grilled Angus rump 300gm (28 days aged) With potato, roasted wild mushroom, sautéed greens, roasted sweet prawns and a zesty béarnaise sauce | 33.90 |
| American style sticky bbq pork ribs Pork ribs marinated with homemade Bourbon BBQ sauce for 48hrs and chargrilled. Served with thick chips and garden salad | 28.90 |

main fare

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| Marinated char grilled chicken breast With roasted mixture of mushrooms, rocket, aged parmesan, tomato, asparagus, roasted pine nuts, bruschetta and balsamic vinaigrette. | 25.90 |
| Roasted marinated high country pork rib eye (300g) With roasted mushrooms, sweet potatoes, sautéed greens, café butter and spiced apple & pinot jus | 27.90 |
| Slow braised lamb shanks Lamb shanks braised with red wine, rosemary, lemon, tomato and green peas. Served with creamy potato mash, greens and jus | 26.90 |
| Veal & prawns scaloppini Tender veal escalopes pan fried with prawns, baby capers, mushroom, fine herbs, pancetta, wine, veal stock and cream. Served with baked potatoes & greens | 27.90 |
| Mango chicken curry North Indian herbs & spices marinated boneless chicken pieces cooked with rich tomato sauce and blended with fresh Australian mangos gives this curry a wonderful sweet flavour. Served with aromatic saffron rice, pappadums and yoghurt sauce | 24.90 |
| Spicy chicken kebabs Char grilled garlic, lemon, chilli, rosemary marinated chicken skewers with Greek salad, warm Turkish bread, thick cut chips and side of tzatziki | 25.90 |
| Roast of the day (ask our friendly staff) Served with baked potato, seasonal vegetables and red wine jus | 20.90 |
| Gourmet open steak sandwich Char grilled six star porterhouse (250gm), bacon, two sunny side up eggs, roasted mushrooms, melted tasty cheese, lettuce, spicy onion, tomato jam and mustard mayonnaise with thick cut chips | 24.90 |
| Chicken parmigiana Grilled Freshly crumbed chicken breast topped with napoli sauce, smoked ham and melted mozzarella cheese. Served with salad, chips or vegetables | 22.90 |

risotto & pasta

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| Spanish style seafood paella Selection of fresh king prawns, scallops, calamari, mussels, pan fried with chorizo sausages, green peas, chilli, fresh herbs, pure Spanish saffron arborio rice and wine | 26.90 |
| Chicken risotto Chicken pieces pan-fried with onion, garlic, sweet corn, roasted mushrooms, fresh herbs, wine and cream, garnished with aged parmesan | 20.90 |
| Risotto primavera (v) Selection of roasted - eggplant, wild mushrooms, peppers tossed with onion, garlic, spinach, basil, wine, tomato concassé and topped with toasted pine nuts and aged parmesan | 20.90 |
| Roasted pumpkin risotto (v) Roasted pumpkin, garlic, rosemary, spinach, wine, and king island brie cheese | 20.90 |
| Tandoori chicken fettuccini Boneless Tandoori chicken pieces pan fried with mushroom, spring onion, capsicum finished with cream, fresh herbs and tomato | 18.90 |
| Spaghetti marinara Selection of prawns, scallops, calamari, pippies, mussels, fish pan fried with garlic, onion, lemon, fine herbs, wine, napolitana sauce and hint of chilli & parmesan | 22.90 |
| Fettuccini alla pollo Chicken breast pieces pan fried with onion, garlic, mixture of mushrooms, fresh herbs, avocado, toasted pine nuts, white wine cream sauce and aged parmesan | 19.90 |