

Menu

Starters

GARLIC BREAD	8	SEARED SCALLOPS	18.50
SPICY PRAWN COCKTAIL with salad bouquet (GF)	12.50	with pea puree, beetroot slaw & balsamic reduction (GF)	
SALT & PEPPER CALAMARI	14	SOUP OF THE DAY	12.50
on a bed of shredded lettuce, capsicum, red onion & garlic (GF Optional)		served with toasted Turkish bread	
		LAMB BRAINS	18.50
		crumbed on a bed of rice with hollandaise sauce	

Mains

SPAGHETTI BOLOGNAISE	20	VEGETABLE LASAGNE	20
<i>Recommended wine: Rosemount Little Berry Shiraz</i>		with salad bouquet (V)	
		<i>Recommended wine: Upside Sauvignon Blanc</i>	
BEEF LASAGNE	20	VEGETABLE STIR-FRY	18
with salad		with rice noodles (GF,V)	
<i>Recommended wine: Churchblock Cabernet Shiraz Merlot</i>		<i>Recommended wine: Secret Stone Pinot Gris</i>	
STEAK FILLET 300GM	36	CRUMBED FISH & CHIPS	20
grain fed succulent fillet steak with chips & vegetables (GF)		with salad	
<i>Recommended wine: Churchblock Cabernet Shiraz Merlot</i>		<i>Recommended wine: Seppelt Chardonnay</i>	
RUMP STEAK 200GM	26	SEAFOOD MARINARA	22
with chips & vegetables (GF)		<i>Recommended wine: Upside Sauvignon Blanc</i>	
<i>Recommended wine: Rosemount Shiraz</i>		SALT & PEPPER CALAMARI	24
SAUCES:		with remoulade, salad & lemon (GF Optional)	
Dianne, Gravy, Mushroom, Pepper, Hollandaise		<i>Recommended beer: Little Creatures Pale Ale</i>	
LAMB RACK	32	GRILLED BARRAMUNDI	32.50
with greens, rosemary potatoes and herb garlic gravy (GF)		on a bed of rice with vegetables and hollandaise sauce (GF)	
<i>Recommended wine: Rosemount Little Berry Shiraz</i>		<i>Recommended wine: Secret Stone Pinot Gris</i>	
LAMB BRAINS	22	SMOKED CHICKEN SALAD	24
crumbed with bacon, gravy & vegetables		with red onions, corn, dressing & bread	
<i>Recommended wine: Rosemount Little Berry Shiraz</i>		<i>Recommended beer: James Squire Australian Lager</i>	
LAMBS FRY & BACON	18	GRILLED CHICKEN FILLED WITH SPINACH & SUNDRIED TOMATOES	32
with vegetables & rich gravy		with vegetables and rice noodles (GF)	
<i>Recommended wine: Rosemount Little Berry Shiraz</i>		<i>Recommended wine: Oyster Bay Sauvignon Blanc</i>	
		MIXED GRILL	22.50
		-Lamb loin chop, stras, bacon, sausage with chips & vegetables (GF)	
		-Add 200gm steak	32

Snacks

STEAK SANDWICH	18.50	PIZZA (GF OPTIONAL)	16.50
grain fed fillet steak, bacon, egg, grilled onion, beetroot, cheese, tomato & lettuce on a Turkish roll with chips		- Ham & Pineapple	
		- BBQ Meat Lovers	
		- Chicken, potato, red onion, topped with sweet chilli sauce & sour cream	
WEDGES (GF)	8	- Supreme	
- add sour cream	0.50	- Vegetarian	
- add bacon	1		
- add sweet chilli sauce	0.50	BOWL OF CHIPS (GF)	6
NACHOS			
topped with avocado & sour cream			
- with salsa	15		
- with beef & beans	20		

Kids Menu

12.50 PER CHILD
INC. MEAL, DRINK & DESSERT

Kid's meals are for children only and have been offered at a great price to ensure that families can also enjoy dining out.

CHICKEN SCHNITZEL
with chips

DESSERT: ICE CREAM SUNDAY
with hundreds & thousands, and your choice of chocolate, strawberry or caramel sauce

CRUMBED FISH FINGERS
with chips

CHEESE BURGER
with chips

SPAGHETTI BOLOGNAISE

Dessert

APPLE FRITTERS 13
with whipped cream and ice cream
Recommended: Chatelle Napoleon French Brandy

STICKY DATE PUDDING 13
with ice cream, cream & caramel fudge sauce
Recommended: Wolf Blass Red Label Port

WAFFLES 13
with chocolate or caramel fudge sauce and ice cream
Recommended: Baileys on ice

*GF=GLUTEN FREE

*V=VEGETARIAN