

STARTERS

Garlic Bread

Three pieces. | \$9

Bacon & Grilled Cheese Garlic Bread

Three pieces. | \$14

Bruschetta

Grilled sourdough topped with fresh tomato salsa, basil, olive oil, sticky balsamic & parmesan cheese. | \$15

SIDES

Mash **GF** | \$8

Chips & Gravy **DF** | \$9

Fresh Garden Salad **GF VG** | \$7

Steamed Seasonal Vegetables **GF VG** | \$7

Roast Chats **GF VG** | \$8

KID'S MENU

All kid's meals come with a free ice cream & activity pack. 12 years & under.

Chicken Breast Nuggets

Served with chips, salad & tomato sauce. | \$13

Battered Fish Fillet

Served with chips, salad, lemon & tomato sauce. | \$13

Hawaiian Pizza

Ham, pineapple, mozzarella cheese on a tomato base. | \$13

Cheese Pizza **V**

Mozzarella cheese on a tomato base. | \$13

LIGHT MEALS & SALADS

Sticky Korean Chicken Wings

Served with Asian slaw & sesame BBQ glaze. | \$21

Salt & Pepper Squid

Marinated in mild chilli, garlic & coriander. Served with rocket lettuce, fresh lime & aioli. | \$24

Rustic Caesar Salad

Romaine lettuce, parmesan, bacon, croutons, egg & caesar dressing. | \$21

+ add chicken | \$5

+ add smoked salmon | \$7

Pesto Quinoa Salad **V GF VG**

Roasted cashews, sweet potato & baby beetroot. | \$21

+ add chicken | \$5

+ add smoked salmon | \$7

Antipasto Plate

Cured meats, brie, blue vein cheese, warm marinated olives, beetroot hummus, pesto, quince paste, lavosche, grilled sourdough. | \$24

PIZZA

All pizzas include napoli sauce base, GF available on request.

Chipotle BBQ Chicken

Marinated chicken, onion, mozzarella, finished with fresh avocado, sour cream & chipotle BBQ sauce. | \$24

Spanish Lover

Chorizo, roast spanish onion, grilled red capsicum, finished with peri peri mayo & fresh basil. | \$25

Garlic Seafood

Prawns, smoked salmon, confit garlic, mozzarella, finished with aioli & fresh rocket. | \$26

Vegan **V DF VG**

Roast pumpkin, semi dried tomatoes, vegan cheese, finished with basil pesto & fresh rocket. | \$24

+ add gluten free pizza base | \$2

MAINS

Beef & Guinness Pot Pie

Beef, mushroom, celery, leek, carrot, puff pastry, mashed potato & beans. | **\$25**

Bangers & Mash

Pork sausages, creamy mash, peas & onion gravy. | **\$24**

Fish & Chips

Beer battered flathead fillets, chips, salad, lemon & tartare sauce. | **\$25**

Chipotle Brisket Burger

Smokey BBQ chipotle glazed beef brisket with cheese, onion, pickle, burger sauce, lettuce, tomato. | **\$25**

Grilled Salmon Fillet

Served with glass noodle salad, soy sesame dressing, fresh lemon & bearnaise sauce. | **\$32**

Chicken Schnitzel

Panko crumbed crispy chicken breast fillet. Served with chips & salad. | **\$25**

+ add your choice of sauce. | **\$2.5**

Chicken Schnitzel Parmigiana

Panko crumbed crispy chicken breast fillet topped with rich napolitana sauce, double smoked ham & mozzarella cheese. Served with chips & salad. | **\$30**

+ add your choice of sauce. | **\$2.5**

Confit Duck

Slow cooked duck maryland with egyptian dukkah, roasted chat potatoes, maple carrot puree, green beans & rosemary jus. | **\$33**

Vegan Gnocchi

Cherry tomatoes, baby spinach, garden herbs, maple carrot puree, steamed greens & semi dried tomato oil. | **\$27**

Short Rib & Wings Combo

Glazed beef short rib, korean sticky chicken wings, kransky chipolata sausage, corn cob, chips & slaw. | **\$46**

FROM THE GRILL

Premium Grainge Black Angus MSA Beef.
All served with chips & salad.

350 GM Premium Scotch Fillet Steak | \$42

250 GM Sirloin Steak | \$35

200 GM Rump Steak | \$28

SAUCES

All sauces are gluten free.

Gravy, Mushroom, Peppercorn, Dianne, Honey Mustard, Aioli | **\$2.5**

DESSERTS

Ice Cream Sundae

Peanut brittle, belgian chocolate sauce, marshmallows & cherries. | **\$12**

Baked New York Style Cheesecake

Passionfruit syrup & fresh berries. | **\$14**

Sticky Date Pudding

Butterscotch sauce, vanilla ice cream & fresh berries. | **\$14**

Chocolate Raspberry Coconut Pebble

Raspberry jelly & dark chocolate moussed encased in a rich dark chocolate glaze with a crunchy chocolate oat base. | **\$14**