



To Start

Garlic Bread **\$6.00**

Garlic Bread with Cheese **\$8.00**

Soup of The Day - Served with Toasted Bread **\$12.00**

Thai Beef Salad - Grilled Beef Strips with Salad Vegetables and Sweet Chilli Dressing **\$14.00**

Chilled Prawn Cocktail - with Tropical Fruits and Marie Rose Sauce **\$16.00**

Seared Scallops - with Garlic Cream and Spinach **\$19.00**

Mains

Moroccan Chicken - Spiced Chicken with Tomato Humus and Yoghurt **\$32.00**

Barramundi Fillet - Oven Baked with Herb and Nut Crust **\$36.00**

Pork Cutlet - Grilled and served with Apple Cider Jus **\$34.00**

Atlantic Salmon – Seared and Garnished with Lemon Cream Sauce **\$35.00**

Lamb Rack – Oven Baked with a medley of Vegetables and Rosemary Jus **\$34.00**

Spaghetti Bolognese – Minced Beef with Tomatoes and Herbs **\$18.00**

Penne Marinara – Scallop, Prawns, Salmon and Fish with Wine and Tomato Herb Sauce **\$24.00**

Chicken and Corn Risotto – Creamy braised Rice with tender Chicken, Wine and Parmesan **\$24.00**

Eye Fillet of Beef - Served with Roasted Tomatoes, Sweet Potato Mash and Red Wine Jus **\$38.00**

All Mains except Pasta dishes served with Potatoes and Vegetables

From the Grill

450 gm Rump **\$34.00**

350 gm Scotch Fillet **\$38.00**

250 gm Scotch Fillet **\$34.00**

All Steaks served with Salad and Fries or Potatoes and Vegetables

Choice of Sauces

Garlic, Mushroom, Pepper