

ENTREES

HERB & GARLIC BAGUETTE **\$9.00**

*Lightly toasted baguette smothered in confit garlic & fresh herb butter
(Add cheese & bacon - \$4 extra)*

GARLIC PRAWNS **\$21.00**

*Pan seared tiger prawns served on a bed of steamed coconut jasmine rice
with creamed garlic white wine sauce*

TACOS - SOFT GRILLED TORTILLAS (3 per serving) **\$18.00**

- *Fish Tacos - Tempura battered flathead with avocado jalapeno cream cheese, rocket & fresh tomato salsa with honey chipotle sauce*
- *Lamb Tacos - BBQ chipotle spiced pulled lamb with rocket, spanish onion, mint, cherry tomatoes & shawarma sauce*
- *Haloumi Tacos - Grilled haloumi cheese with rocket, fresh tomato salsa and chipotle sour cream*

MARINATED LAMB BACKSTRAP & PEARL COUS **\$30.00**

COUS SALAD

*Moroccan style pearl cous cous with roasted seasonal vegetables, rocket,
Persian feta & toasted pine nuts*

For dietary requirements please ask our wait staff



MAINS

GNOCCHI WITH GREEN PEA & WILD MUSHROOM SAUCE (V) **\$28.00**

Gnocchi with herbed wild mushroom and green pea cream sauce, baby spinach, cherry tomatoes and green peas topped with Pecorino cheese and pine nuts

BARRAMUNDI & GARLIC PRAWNS **\$36.00**

Grilled barramundi topped with garlic prawn skewers, served over a bed of smashed chats, fresh seasonal vegetables with lemon caper cream sauce

ATLANTIC SALMON & MANGO CHILLI SALSA **\$34.00**

Fresh salmon with mango chilli salsa, served with Dukka roasted sweet potato wedges and baby rocket salad

PORK RIBS **\$35.00**

BBQ spiced rubbed pork ribs served with sweet potato chips, lime aioli, slaw and sweet corn on the cob

CHICKEN SCHNITZEL **\$26.00**

*Panko crumbed chicken schnitzel served with chips and salad or seasonal vegetables. See sauce options below.
(Make it a parmy - \$6 extra)*

RIB FILLET 300G **\$45.00**

*Prime Angus rib fillet, cooked to your liking, served with chips and salad or seasonal vegetables and mash. See sauce options below.
(Add creamy prawn topper (3) - \$8 extra)*

Sauce Options - Mushroom, Dianne, peppercorn, red wine jus, gravy

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KIDS MENU

CHEESE BURGER, CHIPS & TOMATO SAUCE	\$12.00
TEMPURA BATTERED CHICKEN NUGGETS & CHIPS	\$12.00
BATTERED FLATHEAD & CHIPS	\$12.00

SIDES

CREAMY MASH POTATO	\$7.00
SWEET POTATO FRIES & LIME AOILI	\$10.00
STEAK FRIES & AOILI	\$9.00
SIDE SALAD WITH HOUSE DRESSING	\$6.00

DESSERTS

CLASSIC ITALIAN TIRAMISU	\$15.00
<i>Coffee liqueur flavoured Italian dessert with layers of rich whipped mascarpone and sweet sponge biscuits</i>	

STICKY DATE PUDDING	\$15.00
<i>Our favourite winter warmer. Bundaberg Rum soaked date sponge cake with salted caramel sauce & vanilla bean ice-cream</i>	

ORANGE COINTREAU FUDGE BROWNIE	\$15.00
<i>Orange Cointreau fudge brownie with chocolate ganache & vanilla bean ice-cream</i>	

THE BUNDABERG GELATO TRIO	\$15.00
<i>Locally sourced produce, hand churned by Nana's Pantry into a velvety smooth Italian ice-cream. The gelato trio includes a scoop of each of these local flavours; Bundaberg Rum with raisins, seasonal Bundaberg strawberries and locally abundant macadamia and ginger</i>	

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DRINKS

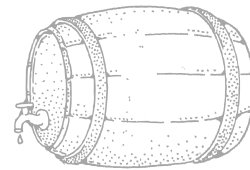
COLD DRINKS

- Coke, Coke Zero, Lemonade, Soda Water, Tonic Water, Bottled Water* \$4.00
- Bundaberg Soft Drink Range* \$6.00

JUICE

Orange, Apple, Pineapple

\$4.50



BEERS

- XXXX Gold*\$8.00
- Hahn's Premium Light*\$8.00
- Great Northern Original*\$8.00
- Great Northern Super Crisp*\$8.00
- Coopers Pale Ale*\$8.00
- Stone & Wood Pacific Ale*\$8.00
- James Squire 150 Lashes*\$8.00
- James Squire Zero*\$8.00
- Asahi*\$9.00
- Somersby Apple Cider*\$9.00
- Corona Extra*\$10.00

SPIRITS

15ML \$9.00 | 30ML \$11.00

Johnnie Walker, Jim Beam, Jack Daniels, Bundaberg Rum, Gordons Gin, Malibu, Vodka, Southern Comfort, Bacardi, Canadian Club, Black Douglas, Tia Maria, Baileys, Kahlua, Midori

PRE-MIX CANS

\$10.00

Please see our wine list for our selection of wines

