



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 COUS SALAD \$30.00

*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 & MUSHROOM SAUCE (V) \$28.00

Gnocchi with herbed 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

For dietary requirements please ask our wait staff

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>	

For dietary requirements please ask our wait staff



DRINKS

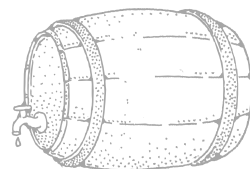
COLD DRINKS

Coke, Coke Zero, Lemonade, Soda Water, Tonic Water, Bottled Water \$4.00

Bundaberg Soft Drink Range \$6.00

JUICE \$4.50

Orange, Apple, Pineapple



BEERS

XXXX Gold\$8.00

Great Northern Original\$8.00

Great Northern Super Crisp\$8.00

James Squire 150 Lashes\$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