



ENTREES

GARLIC BREAD White vienna loaf topped with fresh housemade garlic and parsley (Add bacon, cheese & hollandaise - \$3.00 extra)	\$9.00 / butter
BRUSCHETTA Fresh tomato, spanish onion and basil on a sliced baguette, drizzle balsamic glaze	\$14.00 ed with
HOUSE MADE SPRING ROLLS Ask wait staff for today's variety	\$18.00
LEMON PEPPER CALAMARI Tender marinated house-made lemon pepper calamari, lightly frie served with tartare sauce and slice of lemon	\$18.00 d and
MAPLE SYRUP PORK BELLY BITES Served with crispy fried noodles	\$22.00
CHICKEN WINGS (4) Choose from plum, hickory BBQ or honey soy	\$15.00

For dietary requirements please ask our wait staff



MAINS



CHICKEN CAESAR SALAD \$24.00 Fresh cos lettuce, shaved parmesan cheese, crispy bacon, housemade croutons copped with a poached egg (add chicken - \$5 extra, add prawns - \$8 extra)	
THAI BEEF SALAD Marinated beef, lettuce, cherry tomatoes, cucumber, coriander, red crushed peanuts and a house-made dressing	\$27.00 onion,
POTATO GNOCCHI Sautéed in spinach, mushroom, peas, capsicum and onion	\$27.00
CHICKEN SCHNITZEL Served with gravy and your choice of sides - (Make it a Parmy for \$2	\$30.00 extra)
CHICKEN CARBONARA Pappardelle pasta, tossed in a creamy bacon and garlic sauce, toppe parmesan (GF on request - \$2 extra)	\$30.00 ed with
LEMON PEPPER BARRAMUNDI (GF) Grilled barramundi served with your choice of sides, tartare sauce &	\$34.00 lemon
PORK BELLY (GF) Served on a bed of mashed potato, red wine jus and broccolini	\$34.00
LAMB CUTLETS (3)	\$36.00

LAMB (*3 x Crumbed lamb cutlets served with mash, vegetables and gravy*

\$38.00 **T-BONE 350G** 350g T-Bone steak cooked to your liking with your choice of sides and gravy

RIB FILLET 300G (GF) \$42.00 300g Rib fillet cooked to your liking with your choice of sides and gravy

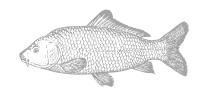
BBQ PORK RIBS HALF RACK \$38.00 | FULL RACK \$46 BBQ Bundy Rum pork ribs served with chips, slaw and onion rings (Add wings - \$8 extra) Sauces - Creamy garlic, pepper, Dianne, Mushroom, Gravy (GF optional)

SIDES & TOPPERS

SIDE SALAD	\$6.00
ONION RINGS	\$9.00
CHIPS SWEET POTATO FRIES (GF)	\$6 \$10.00
CALAMARI TOPPER	\$8.00
GARLIC PRAWN TOPPER	\$10.00

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LITTLE ONES MENU

CHICKEN NUGGETS & CHIPS	\$15.00
SPAGHETTI BOLOGNESE	\$15.00
BATTERED FISH & CHIPS	\$15.00

All kids meals include a kids's sized ice-cream

DESSERTS



CHEESECAKE Cheesecake (made in-house) - check with staff for today's variety	\$15.00
WAFFLES Served with caramel sauce and ice-cream	\$15.00
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APPLE CRUMBLE Served with custard and ice-cream \$15.00

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DRINKS



COLD DRINKS

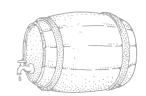
\$4.00

\$4.50

Coke, Diet Coke, Coke Zero, Lift, Fanta, Lemonade, Ginger Beer, Ginger Ale, Lemon Lime & Bitters, Soda Water, Tonic Water, Bottled Water

JUICE

Orange, Apple, Pineapple



BEERS

XXXX Gold	\$8.00
XXXX Bitters	\$8.00
Hahn's Super Dry 3.5	
Hahn's Premium Light	
Great Northern Original	
Great Northern Super Crisp	
Coopers Pale Ale	
Wild Yak Pacific Ale	
Stonewood Pacific Ale	
James Squire 150 Lashes	\$8.00
Tooheys Extra Dry	
Somersby Pear Cider	
Somersby Apple Cider	
Corona Extra	
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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