



MENU

BREADS

GARLIC BREAD \$7
 With Cheese \$8
 With Cheese & Bacon . . . \$10

BRUSCHETTA \$12
 roast spiced pumpkin, baby spinach, charred capsicum and pine nuts topped with crumbled feta and a splash of balsamic glaze on flat bread

WARM COB LOAF
 Plain with \$9
 butter of your choice
 Plain whipped
 Garlic herb
 Sun dried tomato and horseradish
 bacon, onion and \$12
 cream cheese dip

ENTREE

HALOUMI STICKS,
 CHILLI JAM
 AND ROCKET \$14
 GF V

LEMON PEPPER
 CALAMARI WITH
 LIME AIOLI \$15
 GF

TEMPURA PRAWNS
 WITH LIME AIOLI \$16

DUCK SPRING ROLLS
 WITH CHILLI SOY
 DIPPING SAUCE \$16

SALADS

CAESAR SALAD \$18
 Baby cos, crispy bacon, croutons, egg, anchovies &
 Shaved Parmesan GF
Add grilled chicken or prawns \$6

THAI BEEF SALAD \$19
 Marinated beef fillet, spinach, bean sprouts, snow pea sprout, carrot, capsicum, red onion, cashews & Thai dressing

PRAWN, MANGO AND CHORIZO \$19
 pan fried prawns, chorizo, red onion, sliced mango cheeks, mixed greens, lemon dressing GF

ROAST PUMPKIN QUINOA SALAD \$17
 roast pumpkin, red onion, charred capsicum, rocket, parsley, quinoa and toasted almonds finished with a citrus and wholegrain mustard

PASTA & MAINS

PRAWN AND CRAB LINGUINE \$28
 With Cherry tomatoes, spinach, lemon zest, salsa Verdi and rocket

CHICKEN AND MUSHROOM RISOTTO \$25
 topped with parmesan and rocket GF

CURRY BOWL \$23
 Check with server for today's curry bowl, served with rice

PAN FRIED SNAPPER \$30
 with macadamia pesto & roast sweet potato, radish, spinach & tomato salad GF

CRISPY PORK BELLY \$28
 pan-fried greens and egg noodles, hoi sin sauce

MOROCCAN BEEF TENDER \$28
 pearl cous cous and spiced pumpkin puree

AVOCADO & PRAWN CHICKEN BREAST \$28
 Grilled & topped with fresh avocado, grilled prawns & hollandaise sauce

SPINACH & RICOTTA TORTELLINI \$23
 With roast pumpkin, olive & macadamia pesto, parmesan cheese & rocket



Please Scan to Check in

To check in to the venue as per contract tracing regulation, Please scan the QR code on your smartphone camera and click the link. Thank you!



MENU

PUB FAVOURITES & SCHNITTYS

FISH & CHIPS	\$24
crumbed flat head, chips and salad with tartare sauce	
SEAFOOD CATCH	\$28
crumbed flat head, tempura prawn, lemon pepper calamari, chips, tartare sauce and garden salad	
CHICKEN PARMI	\$25
crumbed chicken breast topped with tomato sugo, Bacon & melted cheese	
TROPICAL SCHNITTY	\$27
Crumbed chicken schnitzel, tomato sugo, Pineapple & melted cheese	
CHICKEN SCHNITZEL	\$25
Crumbed breast served with chips, salad and choice of sauce	

FROM THE GRILL....

300G RUMP STEAK	\$30
300G DRY AGED RIB FILLET	\$36
200G WAGYU EYE FILLET	\$38
300G WAGYU SIRLION	\$34
SURF & TURF	\$40
300g Rib Fillet topped with calamari, prawns & Creamy garlic sauce	
RIBS	
seasoned in house, marinated & cooked low & slow until tender	
American BBQ Pork ribs	\$30
BBQ bourbon Beef ribs	\$30

*All steaks served with your choice of chips or mash potato: salad or seasonal vegetables & choice of sauce

SAUCES: Mushroom, Pepper, Creamy garlic, Red wine gravy, hollandaise, Diane

Extra Sauce \$2

CHILDREN'S MENU

RIB STEAK	\$10
CALAMARI	\$10
BEEF LASAGNE	\$10
CHEESE BURGER	\$10
CRUMBED CHICKEN NUGGETS	\$10
FISH AND CHIPS	\$10

*Meal includes child's drink, main & ice-cream
All served with chips and salad

PIZZA

MARGARITA	\$18
Napoli, mozzarella & basil	
MEAT KING	\$24
chorizo, BBQ chicken, bacon, salami, pepperoni, red onion, capsicum, mozzarella, Smokey BBQ sauce	
PEPPERONI	\$18
Napoli, mozzarella, salami & pepperoni	
SUPREME	\$22
napoli, pepperoni, smoked ham, chorizo, capsicum, oregano and mozzarella	

SIDES

LEMON PEPPER CALAMARI	\$6
CREAMY GARLIC PRAWNS (4)	\$8
MASHED POTATO	\$4
SWEET POTATO WEDGES	\$4
SEASONAL VEGETABLES	\$5

DESSERTS

BANOFFEE PIE	\$9
BAKED CHEESE CAKE	\$9
with Berry Compote	
CHOCOLATE ORANGE CAKE	\$9
with ice cream	
CITRUS TART	\$9
with Raspberries and ice cream	
DESSERT OF THE DAY	\$9

Food Allergies & Intolerances: Please be aware that whilst all care is taken when catering for special requirements. It must be noted that within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy products & gluten. Customers' requests will be catered for, to the best of our ability, but the decision to consume a meal is the responsibility of the diner.