

# Starters or Sharing

Oven Baked Cob Loaf (V) \$8.00

*Filled with fresh herbs, cheese & garlic*

Bruschetta of the Day (V) \$10.50

*Please see our friendly team for today's special*

Crispy Fish Tacos \$10.50

*With apple slaw & chilli citrus dressing*

Mac 'n' Cheese Croquettes \$10.50

*Served with a green salad & BBQ sauce*

Shredded Chicken Tacos \$11.50

*Served with a fresh diced tomato salsa & smashed avocado*

Buffalo Wings \$13.50

*Served with a blue cheese dipping sauce*

Beer Battered Chips \$6.50

*With garlic aioli or tomato ketchup*

Garlic Prawns (GF) \$16.00

*Sautéed prawns in a creamy garlic sauce served with rice*

Salt & Pepper Calamari \$14.50

*Salt & pepper dusted squid on a rocket & Spanish onion salad with aioli*

Soup of the Day (V/GF) \$7.50

*Made by our team of chefs using seasonal produce & served with a warm dinner roll*

Nachos (V) \$9.00

*Oven warmed corn chips topped with a tomato salsa, melted cheese & a generous serve of  
sour cream & guacamole*

Potato Wedges (V) \$9.00

*Seasoned wedges served with sour cream & sweet chilli sauce*

# Salads, Pasta & Risotto

## Classic Caesar Salad (V/GF) \$16.00

*Cos lettuce, garlic croutons, bacon lardons & parmesan with a Caesar dressing,  
finished with anchovies & poached egg*

*With crispy chicken \$20.00*

*With salt & pepper calamari \$20.00*

## Thai Beef Salad \$18.50

*Tender pieces of beef marinated in Thai flavours, served on a salad of mixed lettuce, onion & cucumber topped with crispy sweet potato*

## Roasted Beetroot & Trio of Quinoa Salad (V/GF) \$17.50

*Oven roasted beetroot, goats cheese, walnut, rocket & quinoa salad*

## Pumpkin, Leek & Pine Nut Risotto (V/GF) \$18.00

*Roasted pumpkin with shallot, leek & roasted pine nuts finished with baby spinach and crumbed fetta*

*With chicken \$22.50*

## Pappardelle Lamb Ragu \$21.50

*A rich tomato & lamb ragu tossed with pappardelle pasta & finished with shaved parmesan*

## Beetroot & Lamb Risotto (GF) \$22.00

*Slow roasted & shredded lamb, beetroot & shaved parmesan*

# Burgers

## Black Angus Beef Burger \$24.00

*Freshly made 200gm Black Angus beef pattie, grilled and served on a toasted brioche bun with sliced tomato, cheese & lettuce and our very own BGC special sauce & beer battered chips with a side of relish*

## Pork Burger \$22.50

*Slow braised pulled pork, toasted brioche bun, apple slaw, BBQ sauce & beer battered chips with a side of relish*

## BBQ Beef Brisket Burger \$23.00

*Slow roasted beef brisket served on toasted brioche bun with mustard mayo, pickles, crispy bacon, cheese, caramelised onion, sliced tomato, lettuce & beer battered chips with a side of relish*

# From the Grill

*Sauces – pepper, mushroom, garlic butter or gravy*

*Please allow at least 30 minutes for your well done steak*

Eye Fillet (GF) – 250gm \$35.50


Porterhouse Steak (GF) – 350gm \$32.50

Prime Scotch Fillet (GF) – 300gm \$33.50

Top with Garlic Prawns for an extra \$6.00

*All steaks are served with chips, salad or vegetables*


## Embracing Our Kitchen Diversity

Chicken Karahi (GF) \$22.00 


*North Indian chicken curry served with rice, raita, naan bread & pickle*

Thai Green Chicken Curry (GF) \$22.00 


*Simmered coconut curry broth with Asian vegetables & rice*

Lamb Rogan Josh (GF) \$23.50 


*Diced lamb cooked with fresh coriander & light spices served with rice, raita, naan bread & pickle*

Beef Vindaloo (GF) \$22.50 

*Slow cooked beef in a vindaloo sauce with rice, raita, naan bread & pickle*

Palak Paneer (V/GF) \$20.50 

*Ricotta cheese with fresh creamy spinach, rice, raita, naan bread & pickle*

*All dishes can be made with extra  on request*

# Old Favourites

Garlic Chicken Kiev \$23.00

*Served with chips, garden salad & creamy garlic sauce*

Beef Short Ribs (GF) \$32.00

*Braised beef short ribs in red wine with root vegetables served on a sweet potato mash*

Slow Cooked Sticky Pork Belly \$24.50

*Served on Asian greens*

Eggplant Parmigiana (V) \$19.50

*Pumpkin, eggplant, zucchini, mushrooms, fire roasted peppers & cheese*

Roast of the Day (GF) \$19.75

*Served with seasonal vegetables*

*½ serve available \$14.00*

Chicken Parmigiana \$23.50

*Chefs own crumbed chicken breast topped with shaved ham, napoli & two cheeses*

BBQ Meat Lovers Parmigiana \$24.50

*Chefs own crumbed chicken breast topped with chorizo, bacon, shaved ham, BBQ sauce & two cheeses*

Beer Battered Barramundi Fillets \$22.50

*Served with chips, garden salad & fresh lemon*

*½ serve available \$16.50*

*All main meals can be accompanied with chips, salad or vegetables unless stated*

*(GF) These items can be prepared gluten free on request*

*(V) These items can be prepared vegetarian*

## Sides

Warm Dinner Roll \$1.00

Beer Battered Chips \$6.50

Seasonal Vegetables \$6.00

Fresh Garden Salad \$4.00

# Desserts

Apple & Rhubarb Crumble \$7.50

*Served warm with custard & ice cream*

Spanish Churros \$7.50

*With chocolate hazelnut dipping sauce*

Steamed Jam Pudding \$7.50

*Served warm with ice cream*

Warm Chocolate Fudge Sundae \$7.50

*"It speaks for itself"*

Strawberry & Coconut Eton Mess Sundae \$7.50

*Smashed meringue, strawberries, coconut & vanilla ice cream, finished with fresh cream*

Affogato \$9.00

*Espresso coffee with vanilla ice cream & Frangelico liqueur*

Home Made Individual Cake & Coffee Deal \$8.00

*All served with cream & strawberry*

*Individual Cake \$7.00*

*Please view the cake fridge for our daily selections*

# Hot Beverages

Espresso Coffee \$4.00

Tea & Herbal Infusions \$4.00

Vanilla Chai Latte \$4.50

Hot Chocolates \$4.00

*Mug + \$1.00*

*Soy milk, lactose free & double shots + 50¢*