

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

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

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

Shredded Chicken Tacos \$10.50

Served with a fresh diced tomato salsa & smashed avocado

Buffalo Wings \$13.50

Served with a blue cheese dipping sauce

Salt & Pepper Calamari \$14.50

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

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

Light Meals

Open Steak Sandwich \$16.50

Grilled steak with bacon, cheese, lettuce, caramelised onion, egg & tomato relish

Chicken Caesar Wrap \$14.50

Crispy fillet of chicken with a Caesar salad wrapped in a tortilla

Mac 'n' Cheese Croquettes \$10.50

Served with a green salad & BBQ sauce

Toasted Sandwich

Fillings – ham, cheese, tomato, chicken, onion, peppers, avocado

3 fillings \$5.00, with chips \$7.00

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*

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

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 \$33.50

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

Main Meals

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

Lamb Rogan Josh (GF) \$23.50 

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

Thai Green Chicken Curry (GF) \$22.00 

Simmered coconut curry broth with Asian vegetables and rice

Palak Paneer (V/GF) \$20.50 

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

Beer Battered Barramundi Fillets \$22.50

Served with chips, garden salad & fresh lemon

½ serve available \$16.50

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

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

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¢

Please order & pay at the bar & quote table number

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

(V) These items can be prepared vegetarian