

# 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 feta*

*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*