

Starters

	Entrée	Main
Garlic Bread (GF,V) <i>Cheese bread or chilli cheese bread + \$2.00</i>	\$8.00	
Seafood Bouillabaisse (GF*) <i>With saffron aioli & house made bread</i>	\$15.00	
School Prawns (GF) <i>Deep fried crispy school prawns with lime aioli</i>	\$12.00	
Pork Scratching (GF) <i>With paprika salt</i>	\$10.00	
Mac & Cheese Croquettes (V) <i>With tomato relish</i>	\$9.00	
Chicken Quesadilla <i>Chicken, vegetables, kidney beans & cheese stuffed tortilla with guacamole, sour cream & Pico de Gallo</i>	\$12.00	\$20.00
Sweet Corn Fritters (V) <i>With avocado smash, tomato salsa, tzatziki, nuts & seeds</i>	\$15.00	
Croque Monsieur <i>Warm Turkish sandwich with ham, cheese & béchamel sauce with cos and fries</i>		\$20.00
Chefs Special Share Platter <i>Mac & cheese croquettes, school prawns, pork scratching & bread with accompaniments</i>		\$40.00

Kids

Battered Fish Fillet <i>served with chips & seasonal vegetables</i>	\$12.00
Chicken Parmigiana <i>served with chips & salad</i>	\$12.00
Linguini Pasta (V) <i>with Napoli sauce</i>	\$12.00
Chicken Nuggets <i>served with chips & salad</i>	\$12.00
Vanilla Ice Cream <i>with topping & sprinkles</i>	\$5.00

Salads/Pasta/Risotto

	Entrée	Main
Caesar Salad (GF*) <i>Cos lettuce, bacon, parmesan cheese, boiled egg, grissini, anchovies & Caesar dressing</i>	\$13.00	\$16.00
ADD Chicken, prawns or calamari	\$6.00	\$8.00
Pappardelle Vegetarian Pasta (V, VE) <i>Pappardelle pasta with smoked pumpkin, cauliflower, spinach, parmesan & sourdough crumb</i>	\$15.00	\$22.00
ADD Chicken, prawns or calamari	\$6.00	\$8.00
Seafood Linguini <i>Prawns, calamari, clams, fish cubes, infused chilli, garlic, fennel, herbs & pecorino Romano cheese</i>	\$20.00	\$30.00
Crispy Skin Barramundi Fillet with Risotto (GF) <i>Barramundi fillet, risotto with pumpkin, peas, zucchini, parmesan cheese & fried kale</i>	\$22.00	\$35.00

Seafood

Beer Battered Fish and Chips (GF*) <i>Crispy battered fish & chips served with tartare sauce, buttered smashed peas & lemon wedge</i>	\$22.00	\$30.00
Seafood Paella (GF*) <i>Chorizo sausage, pipis, calamari, prawns, fish cubes, bouillabaisse stock & arborio rice</i>	\$25.00	\$35.00
Seafood Laksa <i>Seafood mix, prawn gyoza, vermicelli noodles, vegetables & laksa broth</i>	\$25.00	\$35.00
Salt and Pepper Calamari <i>Served with fennel, rocket, citrus salad, aioli & chips</i>	\$20.00	\$30.00

Mains

	Entrée	Main
300gm Scotch Fillet (GF) <i>Scotch fillet served with your choice of sides</i> <i>Sauces: red wine gravy, mushroom sauce, pepper sauce, red wine jus, garlic butter</i>	\$40.00	
Open Steak Sandwich <i>Scotch fillet, tomato relish, bacon, egg, Swiss cheese, tomato & cos on Turkish bread served with chips</i>		\$25.00
Pork Belly (GF) <i>Marinated slow cooked pork belly with apple, pear & red cabbage slaw with molasses</i>	\$20.00	\$28.00
Roast of the Day (GF) <i>Served with seasonal vegetables</i>	\$18.00	\$25.00
Chicken Schnitzel <i>Crumbed chicken breast served with chips & salad</i>	\$16.00	\$24.00
ADD Parmigiana topping with ham, Napoli sauce & mozzarella	\$2.00	\$2.00
ADD BBQ meatlovers topping with BBQ sauce, prosciutto, ham, bacon & mozzarella	\$4.00	\$4.00
Vegetable Stack (V, VE*) <i>Sweet potato, zucchini, eggplant, red pepper, spinach, Napoli & cheese</i>	\$22.00	
ADD Chicken breast stuffed with sundried tomato, roast peppers & goats cheese		\$13.00
Moroccan Lamb Souvlaki (GF*) <i>Open souvlaki with pita bread, Greek salad & tzatziki</i>	\$18.00	\$25.00
Asian Vegetable Wok (GF,V,VE) <i>Stir fry vegetables with flat rice noodles & chef's special sauce</i>	\$15.00	\$23.00
ADD Chicken, prawns or calamari	\$6.00	\$8.00
Lamb Korma (GF*) <i>Authentic Indian lamb korma curry with basmati rice, bread pappadum & raita</i>	\$18.00	\$25.00
Southern Fried Chicken Burger <i>With mac sauce, cos lettuce, brown cocktail pickled onion, coleslaw, onion rings & chips</i>		\$29.00

Sides

Chips <i>with tomato sauce & aioli</i>	\$10.00
Potato Wedges <i>with sour cream & sweet chilli sauce</i>	\$10.00
Seasonal Vegetables <i>with extra virgin olive oil</i>	\$10.00
Potato Skins <i>with yoghurt & sweet chilli sauce</i>	\$10.00
Baked Cauliflower <i>with spiced seeds, nuts & tzatziki</i>	\$10.00

Dessert

Apple & Rhubarb Tart <i>With passionfruit curd, vanilla ice cream & fairy floss</i>	\$15.00
Red Wine Poached Pear <i>With lime sponge, rosewater syrup & butterscotch ice cream</i>	\$15.00
Fresh Banana, Honeycomb & Chocolate Sundae <i>With vanilla ice cream & crushed nuts</i>	\$12.00
Spanish Churros <i>With nut brittles, vanilla ice cream & chocolate sauce</i>	\$15.00
Seasonal Fruit Salad (GF)	\$10.00

Hot Beverages

Espresso Coffee	\$4.50
Tea & Herbal Infusions	\$4.50
Vanilla Chai Latte	\$4.50
Hot Chocolate	\$4.50

Mug + \$1.00