

Starters or Sharing

Oven Baked Garlic Cob (v) \$9.00

Filled with fresh cheese & garlic

Vienna Garlic & Herb Loaf (v) \$9.50

Filled with fresh herbs, garlic & cheese

Bruschetta of the Day \$10.50

Sitting on freshly toasted Pana Di Casa loaf

Soup of the Day \$8.50

Made by our team of friendly chefs using seasonal produce & served with a fresh toasted dinner roll

Asian Chicken Rice Paper Rolls \$13.50

Vibrant full flavoured Asian style chicken wrapped in light rice paper, with a soy & sesame dipping sauce

BBQ Chicken Wings \$13.50

Fresh chicken wings coated in a light smokey BBQ sauce

Buffalo Chicken Loaded Fries \$13.50

Marinated buffalo chicken, bacon & cheese topped with sweet chilli aioli

Beer Battered Chips \$7.00

With garlic aioli or tomato sauce

Garlic Prawns (GF) \$16.50

Sautéed prawns in a creamy garlic sauce served with rice

Sea Salt & Cracked Black Pepper Calamari \$14.50

Lightly dusted sea salt & cracked black pepper calamari served with a rocket salad & garlic aioli

Nachos (v) \$10.00

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

With Chilli Con Carne Topping \$15.00

Potato Wedges \$9.00

Seasoned wedges served with sour cream & sweet chilli sauce

Meat Lovers Tasting Plate \$19.50

Sticky pork belly, BBQ ribs, BBQ chicken wings & onion rings

Salads, Pasta & Risotto

Classic Caesar Salad (V/GF) \$17.00

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

With crispy chicken \$21.00

With sea salt & cracked black pepper calamari \$21.00

Thai Beef Salad \$19.00

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

Peperonata Fettuccine (VG/V) \$18.00

*Salami, olives, roasted red pepper, red onion & chilli tossed in a light Napoli sauce topped with shaved parmesan cheese
Vegan & Vegetarian option available with no salami or cheese*

Spaghetti Bolognese \$18.00

Tomato bolognese sauce tossed over freshly cooked spaghetti topped with shaved parmesan

Beef Ragù with Fresh House Made Gnocchi \$23.00

A rich beef & tomato ragù tossed with light fluffy pillows of house made potato gnocchi finished with freshly shaved parmesan

Mixed Wild Mushroom & Thyme Risotto (V) \$22.00

*A fresh assortment of mixed mushrooms with a creamy risotto, topped with crispy enoki mushrooms & drizzled
with white truffle oil*

Chicken & Creamy White Wine Risotto \$21.00

Tossed with cashews, semi dried tomato & avocado, finished with freshly shaved parmesan

Burgers

BBB Burger \$24.50

*Smokey BBQ sauce, beef patty, crispy bacon, lettuce, Swiss cheese & tomato served with beer battered chips & house made
tomato relish topped with onion rings*

Marinated Grilled Chicken & Cream Cheese Burger \$24.00

*Seared marinated chicken breast, sliced avocado, semi dried tomatoes, butter lettuce, lemon cream cheese sauce served with beer
battered chips & house made tomato relish*

From the Grill

Sauces – pepper, mushroom, garlic butter or gravy

Please allow at least 30 minutes for a well done steak

Premium Black Angus Porterhouse Steak (GF) – 350gm \$33.50

Premium Black Angus Prime Scotch Fillet (GF) – 300gm \$34.50

Steak of the Week

Check the specials board


Top with Garlic Prawns for an extra \$6.00

All steaks are served with chips, salad or vegetables

Embracing Our Kitchen Diversity

Chicken Tikka Masala \$22.50 

Tender chicken pieces cooked in a creamy tomato & coriander sauce served with rice, roti bread & raita


Thai Red Curry (V) \$22.50 

Simmered creamy coconut broth infused with kaffir lime leaves, lemongrass & ginger served with rice & roti bread


With chicken \$25.50

Beef Rogan Josh \$23.00 

Slow cooked pieces of tender beef infused with ginger, garlic & aromatic spices served with rice, roti bread & raita

Lamb Vindaloo (GF) \$24.00 

Tender pieces of slow cooked lamb, cooked in a spicy vindaloo sauce served with rice, roti bread & Raita

All dishes can be made with extra  on request

Old Favourites

Garlic Chicken Kiev \$24.00

Topped with a creamy garlic sauce

American Style Smokey BBQ Rack of Ribs \$30.50

With coleslaw, beer battered chips & onion rings

Asian Style Sticky Pork Belly \$24.50

Served with roasted crushed potatoes & Asian greens

Chicken, Honey & Cashew Filo \$24.50

A flaky pastry filled with tender chicken, cashews & honey, in a creamy filling topped with a mild chilli glaze

Roast of the Day (GF) \$20.00

Served with seasonal vegetables

½ serve available \$15.00

Beef & Guinness Stew with potato float \$23.00

48 hour marinated Guinness beef slowly cooked until tender, served with a fluffy potato float & seasonal vegetables on the side

Laksa (VG/V) \$22.00

A spicy aromatic coconut soup with julienne sliced vegetables & vermicelli noodles

With Crispy Salmon \$28.00

Chicken Parmigiana \$23.50

Chefs own crumbed chicken breast topped with shaved ham, napoli & cheese

Eggplant Parmigiana (V/VG/GF) \$21.00

Crumbed eggplant topped with grilled vegetables, napoli & cheese

BBQ Meat Lovers Parmigiana \$24.50

Chefs own crumbed chicken breast topped with chorizo, bacon, shaved ham, BBQ sauce & cheese

Beer Battered Barramundi \$23.00

Served with fresh lemon, chips & salad or vegetables

½ serve available \$16.50

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

Items that can be prepared gluten free (GF), vegetarian (V), Vegan (VG)

Sides

Warm Dinner Roll \$1.00

Seasonal Vegetables \$6.50

Fresh Garden Salad \$4.50

Desserts

Apple, Pear & Sultana Crumble \$8.00

Stewed granny smith apples, Pakenham pears & sultanas topped with a crunchy golden crumble served with warm custard & ice cream

Spanish Churros \$8.00

With creamy chocolate hazelnut dipping sauce

Steamed Orange Jam Pudding \$8.00

Served warm with ice cream

House Made Violet Crumble Sundae \$8.00

Golden chunks of house made honeycomb covered in chocolate, layered with ice cream, caramel sauce & topped with whipped cream

Sharp Rhubarb & Raspberry Eton Mess Sundae \$8.00

Lightly stewed rhubarb & raspberries mixed with fluffy meringue layered with ice cream & topped with whipped 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¢