

Starters

Garlic Bread \$7.00

Add cheese \$2.00

Bruschetta \$12.00

Sliced tomato, red onion, goats cheese & balsamic dressing

Soup of the Day \$8.50

House made using seasonal produce & served with a fresh toasted dinner roll

Roasted Duck Spring Rolls \$14.50

With Thai cabbage slaw & romesco sauce

Crispy Pork Belly \$13.50

With a cucumber, sun dried tomato, rocket & goats feta salad

Pan Seared Scallops \$13.50

Infused with chorizo butter & served with a cauliflower puree

Crumbed Camembert \$12.00

Served with tomato, cucumber, bean sprouts & chilli salad

Sides

Warm Dinner Roll \$1.00

Seasonal Vegetables \$5.50

Fresh Garden Salad \$5.00

Fresh Greek Salad \$6.50

Bowl of Chips \$7.00

Bowl of Wedges \$8.00

Kids

- Battered Fish & Chips \$8.00
- Chicken Parmigiana with Vegetables & Chips \$13.00
- Fettuccine with Napoli or Carbonara Sauce \$9.00
- Chicken Nuggets & Chips \$8.00
- Chicken & Bacon Risotto \$11.00
- Vegetable Lasagne with Chips \$11.00
- Upsize deal for an additional \$5

Seniors

- Premium Scotch Fillet Steak (GF) – 200gm \$19.00
- Roast of the Day (GF) \$16.00
Served with seasonal vegetables
- Chicken Parmigiana \$16.00
Double crumbed chicken breast topped with shaved ham, Napoli & cheese
- Chicken Schnitzel \$15.00
Double crumbed chicken breast
- Seafood Basket \$16.50
Battered fish, crumbed prawn, scallop & calamari with chips & garden salad
- Thai Beef & Noodle Salad \$15.00
Tender pieces of marinated beef, served on a salad of mixed lettuce, red onion, cherry tomatoes, cucumber & crispy noodles served with a fragrant dressing
- Chicken Butter Masala \$14.50
Authentic Indian style chicken butter masala served with jasmine rice, roti bread & cucumber yoghurt
- Greek Lamb Salad \$14.50
Greek Salad with goats feta topped with a fillet of Lamb backstrap
- Chorizo Fettuccine Carbonara \$13.00
Carbonara of chorizo & mushrooms in a creamy garlic sauce

Salads, Pasta & Risotto

Chicken Caesar Salad \$21.00

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

Greek Lamb Salad \$22.00

Greek Salad with goat's feta topped with a fillet of Lamb backstrap

Vegetable & Beef Filled Ravioli \$23.00

In a creamy white wine & pinenut sauce

Tandoori Chicken Fettuccine \$23.00

Chicken, cherry tomatoes & spinach in an olive oil & tandoori sauce

Pappardelle of Beef & Mushroom Ragu \$21.00

Slow cooked beef & mushroom ragu with fresh pappardelle pasta & topped with shaved parmesan cheese

Chorizo Fettuccine Carbonara \$18.00

Carbonara of chorizo & mushrooms in a creamy garlic sauce

Asian Noodle Wok \$23.00

Tender pieces of beef or chicken, wombok, Asian vegetables & udon noodles

Lamb & Rosemary Risotto \$22.00

Shredded lamb & rosemary cooked in infused Arborio rice, topped with rocket & shaved parmesan cheese

Chicken & Pumpkin Risotto \$22.00

Served with chicken, pumpkin, spinach & bacon

Mains

Top Cut Eye Fillet Steak – 250gm \$39.00

Served with a whole roasted potato topped with sour cream, chives & served with vegetables

Prime Scotch Fillet Steak – 400gm \$42.00

Served with creamy potato mash, green vegetables & jus

Top with Garlic Prawns for an extra \$6.00

Sauces: mushroom, pepper, jus or gravy

Baked Chicken Breast \$28.00

Chicken breast stuffed with spinach, sundried tomato, roast peppers & goats cheese served with a roasted vegetable stack, asparagus with a cream sauce

Pan Seared Tuki Trout Farm Fillet \$26.00

Served with cauliflower puree, roasted fennel with a truffle oil dressing

24 hr Slow Braised Beef Cheek, \$36.00

Served with a mushroom ragu, roasted potatoes & green beans with a red wine jus

Chicken Butter Masala \$24.00

Authentic Indian style chicken butter masala served with roti bread, rice & cucumber yoghurt

Slow Cooked Lamb Rump \$37.00

Served with Mediterranean couscous & pickled cabbage with a rosemary jus

Chicken Parmigiana \$25.00

Double crumbed chicken breast topped with shaved ham, Napoli & cheese

Chicken Schnitzel \$24.00

Double crumbed chicken breast

Beer Battered Fish \$24.00

Furphy battered fish served with chips & coleslaw with fresh lemon & tartare sauce

Seafood Platter \$38.00

Japanese cut barramundi (seasonal), king prawns, lightly dusted lemon salt & pepper calamari, oysters kilpatrick, scallops, baby octopus & snow crab

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

Desserts

Rustic Apple & Rhubarb Crumble \$8.00

With vanilla ice cream

Warm Chocolate Pudding \$8.00

A warm soft centred pudding served with ice cream

Oreo & Fudge Sundae \$8.00

Oreo biscuits crushed with ice cream, chocolate fudge sauce & nuts

Individual Cake \$8.50

All served with cream & strawberry

Please view the cake fridge for our daily selections

Home Made Individual Cake & Coffee Deal \$10.00

All served with cream & strawberry

Please view the cake fridge for our daily selections

Hot Beverages

Espresso Coffee \$4.50

Tea & Herbal Infusions \$4.50

Vanilla Chai Latte \$4.50

Hot Chocolates \$4.50

Mug + \$1.00