

# Starters

Garlic Bread (4 pieces) (GF,V) <i>Add cheese \$2.00</i>	\$8.00
Bruschetta (3 pieces) (GF,V) <i>Tomato, red onion, goats cheese &amp; balsamic dressing</i>	\$12.00
Soup of the Day <i>House made using seasonal produce &amp; served with a fresh toasted dinner roll</i>	\$9.00
Rice Paper Rolls <i>Sesame soy chicken &amp; vegetable with hoisin chilli dressing</i>	\$14.00
Arancini Balls (V) <i>Moroccan pumpkin &amp; bocconcini served with chutney &amp; garnish</i>	\$14.00

# Kids

Battered Fish & Chips	\$8.00
Roast of the Day (GF)	\$9.00
Chicken Parmigiana with Vegetables & Chips	\$13.00
Fettuccine with Napoli or Carbonara Sauce	\$9.00
Chicken Nuggets & Chips	\$8.00

**Upgrade deal for an additional \$5**  
Includes kids drink & dessert

# Sides

Seasonal Vegetables	\$6.00
Fresh Garden Salad	\$5.00
Bowl of Chips	\$7.00

# Salads/Pasta/Risotto

	Entrée	Main
Caesar Salad	\$13.00	\$16.00
<i>Cos lettuce, garlic croutons, bacon, shaved parmesan with a Caesar dressing, finished with anchovies &amp; a poached egg</i>		
Watermelon Salad (GF, V, VE)	\$12.00	\$15.00
<i>Watermelon, rocket, Spanish onion, honey walnuts &amp; goats cheese</i>		
Vegetarian Pasta (V, VE)	\$13.00	\$16.00
<i>Linguini with mushrooms, goats cheese, tomato, spinach &amp; beetroot pesto</i>		
<i>Add to any of the above dishes</i>		
<i>Chicken, calamari, lamb or prawns</i>	\$4.00	\$7.00
Creamy Chicken Pesto Penne	\$16.00	\$23.00
<i>Carbonara of chicken in a creamy pesto sauce</i>		
Barramundi on a bed of Risotto (GF)		\$32.00
<i>Pan fried barramundi resting on a lemon, parmesan, pea &amp; zucchini salsa verde risotto</i>		

# Mains

	Entrée	Main
Pork Belly		\$28.00
<i>Slow cooked with soy, ginger &amp; lime, served with an apple, potato &amp; red cabbage slaw</i>		
Roast of the Day (GF)	\$16.00	\$21.00
<i>Served with seasonal vegetables</i>		
Scotch Fillet		\$42.00
<i>300g scotch fillet served with your choice of sides</i> <i>Sauces: Mushroom, pepper, red wine jus, garlic butter or gravy</i>		
Open Steak Sandwich		\$22.00
<i>200g scotch fillet, tomato relish, bacon, egg, Swiss cheese, tomato &amp; lettuce on Turkish bread, served with chips</i>		
Moroccan Lamb Souvlaki		\$28.00
<i>Open souvlaki with garlic pita bread, Greek salad &amp; tzatziki</i>		

	Entrée	Main
<b>Chicken Schnitzel</b> <i>Double crumbed chicken breast served with your choice of sides</i>	\$16.00	\$24.00
<b>Chicken Parmigiana</b> <i>Double crumbed chicken breast topped with ham, napoli &amp; mozzarella cheese</i>	\$18.00	\$26.00
<i>ADD BBQ meatlovers topping with BBQ sauce, prosciutto, ham, bacon &amp; mozzarella cheese</i>	\$20.00	\$28.00
<b>Vegetable Stack (V, VE)</b> <i>Sweet potato, zucchini, eggplant, red pepper, spinach, Napoli, &amp; cheese</i>		\$21.00
<b>Baked Chicken Breast</b> <i>Stuffed with spinach, sundried tomato, roast peppers &amp; goats cheese, served with a roasted vegetable stack &amp; cream sauce</i>		\$29.00
<b>Asian Vegetable Wok (GF, V, VE)</b> <i>Asian vegetables &amp; hokkien noodles</i>	\$14.00	\$16.00
<i>ADD chicken, calamari, lamb or prawns</i>	\$4.00	\$7.00
<b>Sweet Chilli Beef, Avocado &amp; Coleslaw Wrap</b> <i>With tomato &amp; red onion, served with chips</i>		\$18.00
<b>Lamb Korma (GF)</b> <i>Authentic indian style lamb korma with jasmine rice, garlic pita bread &amp; cucumber yoghurt</i>	\$16.00	\$24.00

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

## Seafood

<b>Beer Battered Fish</b> <i>Furphy battered fish served with chips &amp; coleslaw, fresh lemon &amp; tartare sauce</i>	\$16.00	\$25.00
<b>Seafood Basket</b> <i>Battered fish, crumbed prawns, scallops &amp; calamari, served with chips &amp; coleslaw, fresh lemon &amp; tartare sauce</i>		\$20.00
<b>Seafood Paella</b> <i>Chorizo, pippis, calamari, prawns &amp; scallops in saffron stock</i>	\$18.00	\$25.00

*Arborio rice*

Cajun Spiced Calamari \$15.00 \$23.00  
*With rocket, fennel, red onion & feta, served with a lime & garlic aioli*

## Desserts

Chocolate Nutella & Brownie Sundae \$9.00  
*Served with vanilla ice-cream & chocolate sauce*

Dessert Nachos \$16.00  
*A share plate of cinnamon & sugar crumbed tortilla wedges topped with fresh strawberries, blueberries, hot fudge & ice-cream*

Banana Fritter \$9.00  
*Served with ice-cream*

Individual Cake \$8.50  
*All served with cream & strawberry*

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 Chocolate \$4.50

*Mug + \$1.00*