



Starters

	Entrée	Main
Garlic Bread (GF,V) <i>Cheese bread or chilli cheese bread + \$2.00</i>	\$8.00	
Chicken Consommé (GF) <i>With spinach & cheese tortellini & vegetable shavings</i>	\$15.00	
Pork Scratching (GF) <i>With paprika salt</i>	\$10.00	
Mac & Cheese Croquettes (V) <i>With tomato relish & onion chilli jam</i>	\$12.00	
Chicken Quesadilla <i>Chicken, jalapenos, vegetables, kidney beans & cheese stuffed tortilla with guacamole, sour cream & Pico de Gallo</i>	\$13.00	\$20.00
Sweet Corn Fritters (V) <i>With avocado smash, tomato salsa, tzatziki, nuts & seeds</i>	\$15.00	\$22.00

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
Crumbed Chicken Fingers <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, homemade grissini, anchovies & Caesar dressing</i> ADD Chicken, prawns or calamari	\$13.00 \$6.00	\$16.00 \$8.00
Beetroot & Watermelon Salad (V, VE*) <i>With fraise, orange, burrata & a honey walnut dressing</i>	\$13.00	\$16.00
Pappardelle Vegetarian Pasta (V, VE) <i>Pappardelle pasta with roasted pumpkin, cauliflower, spinach, parmesan & sourdough crumb</i> ADD Chicken, prawns or calamari	\$15.00 \$6.00	\$22.00 \$8.00
Seafood Fettuccini <i>Prawns, calamari, clams, fish cubes, infused chilli, garlic, fennel, herbs & pecorino Romano cheese</i>	\$20.00	\$30.00
Poached Salmon Fillet with Risotto (GF) <i>Salmon & 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 coleslaw, buttered smashed peas, tartare sauce & 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
Salt and Pepper Calamari <i>Served with fennel, rocket, citrus salad, aioli & chips</i>	\$20.00	\$30.00

Mains

	Entrée	Main
300gm Rump Steak (GF) <i>Rump fillet served with Irish mash potato & seasonal vegetables</i> <i>Sauces: red wine gravy, mushroom sauce, pepper sauce, red wine jus, garlic butter</i>		\$40.00
Open Steak Sandwich <i>Porterhouse steak, tomato relish, bacon, egg, Swiss cheese, tomato & cos on Turkish bread served with chips</i>		\$25.00
Pork Belly (GF) <i>Crispy skin pork belly with ginger, orange & carrot puree, braised red cabbage, brussel sprouts & red currant jus</i>	\$20.00	\$28.00
Roast of the Day (GF) <i>Served with seasonal vegetables</i>	\$20.00	\$25.00
Chicken Schnitzel <i>Crumbed chicken breast served with chips & salad</i>		\$24.00
ADD Parmigiana topping with ham, Napoli sauce & mozzarella		\$2.00
ADD BBQ meatlovers topping with BBQ sauce, prosciutto, ham, bacon & mozzarella		\$4.00
Vegetable Stack (V, VE*) <i>Sweet potato, zucchini, eggplant, red pepper, spinach, Napoli & cheese</i>		\$22.00
Chicken Roulade (GF) <i>Stuffed with sundried tomato, roast peppers & cheese, served with a vegetable stack</i>		\$35.00
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
Chicken Laksa (GF) <i>Chicken with vermicelli noodles, vegetables, gyoza & egg</i>	\$20.00	\$30.00

Mains continued on next page.

Lamb Korma (GF*) <i>Authentic Indian lamb korma curry with basmati rice, bread pappadum & raita</i>	\$18.00	\$25.00
Beef Burger <i>With mac sauce, cos lettuce, coleslaw, caramelised onion, cheese & chips</i>		\$24.00
BGC Club Sandwich <i>With chicken, bacon, fried egg, cos lettuce, tomato, mayonnaise & chips</i>		\$20.00

Sides

Chips <i>with tomato sauce & aioli</i>	\$8.00
Sweet Potato Chips <i>with yoghurt & sweet chilli sauce</i>	\$8.00
Potato Wedges <i>with sour cream & sweet chilli sauce</i>	\$10.00
Seasonal Vegetables <i>with extra virgin olive oil</i>	\$8.00
Creamy Mash Potato <i>with garlic & parmesan</i>	\$8.00

Dessert

Apple & Rhubarb Tart <i>With passionfruit curd, vanilla ice cream & fairy floss</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
Gin & Lime Panna Cotta <i>With mixed berry compote & tonic jelly</i>	\$12.00