

Breads

Garlic & Herb Turkish Bread (v) 10.00

Topped w parmesan cheese

Bacon, Cheese & Garlic Turkish Bread 12.00

Toasted Turkish Bread & Dips (v) 12.00

Served w beetroot hummus & creamy tomato dips

Mushroom Bruschetta (v) 14.00

Toasted Turkish bread w a trio of mushrooms, garlic & thyme, topped w fried enoki

Entrées

Soup of the Day 11.00

See our specials for today's soup flavour

Bowl of Chips & Gravy 10.00

Crumbed Panko Calamari 12.00

Lemon pepper, sea salt & panko crumbed calamari w aioli

Onion Rings (v) 11.00

House made crispy beer battered onion rings served w chipotle dipping sauce

Arancini (v) 12.00

Crumbed risotto balls filled w pumpkin, sundried tomato, fetta & spinach w Saffron aioli

Nachos (gf, v) 12.00

Corn chips topped w mild salsa, melted cheese, sour cream & guacamole

Oven Baked Cauliflower (gf, vg) 12.00

Maple sriracha glazed cauliflower w beetroot hummus

Tasting Plate for Two 24.00

Mushroom bruschetta, panko calamari & arancini to share

LUNCH Wednesday to Sunday 12pm-2pm

Steak Sandwich 18.00

Porterhouse steak on toasted Turkish bread with bacon, lettuce, tomato, cheese & caramelised onion with aioli & tomato relish, served w chips

Pumpkin & Red Lentil Dahl (gfo, vg) 14.00

A mild Indian style curry made w pumpkin & red lentils served on steamed rice w seasonal greens & a papadum

Chicken Wrap 17.00

Soft tortilla w chicken, bacon, lettuce, tomato, cheese & aioli, served w chips

Frittata (v, gfo) 15.00

Roasted pumpkin, semi-dried tomatoes, mushrooms & Danish fetta frittata w chips, salad & tomato relish

Fish & Chips 16.00

Freshly beer battered flathead fillets served w chips, salad & tartare sauce

Thai Beef Salad 16.00 or **Tofu (vo)** 18.00

Marinated beef strips OR Tofu tossed through a mix of lettuce, cherry tomato, carrot, cucumber & cashews w fried noodles & Thai dressing

Arancini (v) 15.00

Crumbed risotto balls filled w pumpkin, sundried tomato, fetta & spinach w Saffron aioli served w Chips & salad

Crumbed Panko Calamari 15.00

Lemon pepper, sea salt & panko crumbed calamari w chips, salad & aioli

200g Porterhouse (gfo) 21.00

Char-grilled to your liking served w chips, salad & your choice of sauce

Kids Eat Free**

Every Wednesday Night From 6pm

**Conditions apply

Kids 12 years & under 12.00

Includes a drink & a Billabong
Kids meals are served w ONE side of your choice of chips, mash, salad or greens (excluding pasta)

Battered fish **Curly franks**

Chicken nuggets **Bolognese pasta**

Grilled chicken Bites (gfo)

Desserts 10.00 each or 2 for 17.00

All served w ice cream

Sticky Date Pudding w butterscotch sauce

Chocolate Brownie (gf) w chocolate fudge sauce

Apple Crumble w vanilla custard

Ice Cream (gf) 6.00

Served w sprinkles & your choice of topping - strawberry, chocolate or caramel

Affogato (gf) 14.00

Espresso served w Frangelico & ice cream

gf gluten free **gfo** gluten free option
v vegetarian **vo** vegetarian option **vg** vegan

Mains

Soup of the Day	15.00
See our specials for today's soup flavour	
Pie of the Day	22.00
See our specials for today's pie flavour	
Roast Vegetable Salad (vg, gf)	20.00
Tricolour quinoa, chic peas, sweet potato, cauliflower, currants & red onion w a balsamic vinaigrette	
Add chicken \$5	
Southern Fried Chicken Burger	20.00
Fried chicken breast, bacon, cheese, lettuce, tomato & chipotle mayo on a milk bun w chips	
Grilled Barramundi (gfo)	29.00
Barramundi served on chat potatoes w broccolini, seasonal greens w a harissa sauce	
Lamb Backstrap	34.00
Herb crusted lamb backstrap served w spiced cous cous salad, roasted pumpkin & sriracha yoghurt	
Saltimbocca Pork (gf)	27.00
Tender pork loin wrapped in prosciutto w charred asparagus, sweet potato mash & red wine jus	
Pumpkin & Red Lentil Dahl (gfo, vg)	20.00
A mild Indian style curry made w pumpkin & red lentils served on steamed rice w seasonal greens and a papadam	
Add chicken \$5 or Add tofu (v) \$7	
Beef Cheek (gf)	33.00
Tender beef cheek braised in a red wine sauce served w creamy mash potato & baby Dutch carrots	

gf gluten free **gfo** gluten free option
v vegetarian **vo** vegetarian option **vg** vegan

Arancini (v)	21.00
Crumbed risotto balls filled w pumpkin, sundried tomato, fetta & spinach w Saffron aioli served w Chips & salad	
Frittata (v, gfo)	21.00
Roasted pumpkin, semi-dried tomatoes, mushrooms & Danish fetta frittata w chips, salad & tomato relish	
Crumbed Panko Calamari	24.00
Lemon pepper, sea salt & panko crumbed calamari w chips, salad & aioli	
Fish & Chips	21.00
Freshly beer battered flathead fillets served w chips, salad & tartare sauce	
Thai Laksa	
Chicken 26.00, Prawn 29.00 or Tofu 28.00	
Tiger prawns, chicken OR tofu in a laksa sauce w udon noodles & vegetables, topped w bean shoots, served w fresh lime	
Chicken Filo	26.00
Filo parcel w chicken, bacon, mushrooms, spinach & camembert cheese, served w chips & salad	

THURSDAY
PARMI NIGHT
\$17
Chicken Parmigiana or
Chicken Schnitzel
w your choice of sides

Chicken Schnitzel	22.00
House crumbed tender chicken breast schnitzel w chips, salad & your choice of sauce	
Chicken Parmigiana	25.00
House crumbed tender chicken breast schnitzel topped w ham, cheese & a Napoli sauce served w chips & salad	
Thai Beef Salad	22.00 or Tofu (vo) 27.00
Marinated beef strips OR Tofu tossed through a mix of lettuce, cherry tomato, carrot, cucumber & cashews w crisp fried noodles & Thai dressing	
Pappardelle Pasta (v)	21.00
Tossed through a creamy tomato & garlic sauce w kalamata olives, roast capsicum & baby spinach, topped w shaved parmesan	
Add chicken/chorizo \$5 or Add both \$8	
300g Scotch (gfo)	39.00
Char-grilled to your liking w chips & salad or seasonal vegetables, & your choice of sauce	
Surf & Turf (gfo)	45.00
300g char-grilled scotch fillet topped w creamy garlic prawns & served w chips & salad or seasonal vegetables	

Sauces & Toppers

All sauces are gluten free

Gravy, Mushroom, Pepper, Diane & Garlic Butter	3.00
Creamy Garlic Prawn	8.00