

SHARING

	M	NM
GARLIC & HERB BREAD (VG)	full \$7	\$8 half \$4 \$4.5
MOZZARELLA & PARMESAN FLAT BREAD (V) Garlic, rosemary	\$12	\$13
PEPPERONI & MOZZARELLA FLAT BREAD	\$14	\$15
BABA GHANOUSH (VG) Extra virgin olive oil, pita bread	\$12	\$13
CRISPY CALAMARI (LG) (I) Chilli salt, sriracha aioli	\$17	\$19
BUFFALO WINGS (LG) Double fried chicken wings, Buffalo chilli sauce, blue cheese dip, celery	\$17	\$19
VEGETABLE SAMOSAS (PB) Fruit chutney, vegan garlic yoghurt, crispy shallots	\$17	\$19
TOMATO & FETTA BRUSCHETTA (V) Fresh tomatoes, confit cherry tomatoes, fetta, pomegranate molasses	\$17	\$19
PRAWN TACOS (3PCS) (I) Avocado, chipotle ranch, fresh tomato salsa <i>add an extra one for \$6</i>	\$18	\$20
GRILLED HALF SHELL SCALLOPS (5PCS) (A) Pickled apple, salted fennel, miso butter, herb crumb <i>add an extra one for \$5</i>	\$25	\$28
SATAY MARINATED CHICKEN THIGH SKEWERS Pickled vegetables, toasted coconut	\$17	\$19

GRILL

	M	NM
SERVED WITH YOUR CHOICE OF SAUCE AND EITHER CHIPS & GARNISH SALAD OR MASHED POTATO & SEASONAL VEGETABLES		
200G GRAIN FED BLACK ANGUS ROSTBIFF STEAK (LG) (LD)	\$29	\$32
300G GRAIN FED MB2+ SIRLOIN (LG) (LD)	\$39	\$43
300G CHICKEN BREAST (LG) (LD)	\$29	\$32
SAUCES		
- Mushroom (LG)		- Pan juice gravy (LG)(LD)
- Green peppercorn (LG)		- Béarnaise (LG)
- Garlic cream (LG)		*Additional sauce \$2.5

KIDS \$14.9

UNDER 12 YEARS ONLY INCLUDES SOFT DRINK & ICE CREAM (LOW DAIRY AVAILABLE)

- PASTA NAPOLI (V) (LDO) (VGO)** - Cheese
- BEER BATTERED FISH (LD) (I)** - Chips, salad
- SAUSAGE (LG) (LD)** - Mash, peas, gravy
- DINO NUGGETS** - Chips, salad
- KIDS PIZZA 9"** (LGO) - Ham & pineapple

FAVOURITES

	M	NM
PANKO CRUMBED CHICKEN SCHNITZEL (LD) Chips, garnish salad, lemon	\$27	\$30
CRUMBED PLANT-BASED SCHNITZEL (LD) (PB) Chips, garnish salad, lemon	\$25	\$28
CHICKEN PARMIGIANA Chicken schnitzel, shaved ham, Swiss cheese, Napoli sauce, chips, garnish salad	\$29	\$32
BEER BATTERED FISH OF THE DAY (I) Chips, garnish salad, caper mayonnaise, lemon	\$26	\$29
BEEF SAUSAGES (LG) (LD) Mashed potato, onion gravy, peas, parsnip crisps	\$24	\$26
SPICY CHICKEN SALAD Crispy chicken tenders, sweet chilli sauce, pickled Asian vegetables, crispy noodles, chilli dressing	\$25	\$28
GREEN GODDESS SALAD (PB) Gem lettuce, tomatoes, cucumber, radish, red onion, lemon pepper pitta croutons, green goddess dressing <i>*Add chicken, steak or falafel (PB) \$9</i>	\$19	\$21
FISH	M	NM
PAN ROASTED HUMPTY DOO BARRAMUNDI (LG) (A) Sautéed potato, bacon & cabbage bubble & squeak, peas, herb oil	\$35	\$38
SEAFOOD TOM YUM (LG) (I) Spicy Thai style noodle broth, squid, prawns, seasonal fish	\$29	\$32
SPANISH SEABASS (I) Chorizo butter, pearl couscous, roasted capsicum & tomato salad	\$35	\$38
TASMANIAN SALMON NIÇOISE (LD) (LG) (A) Chilled poached salmon, hard boiled egg, green beans, new potatoes, tomatoes, olives, mixed leaves, anchovies, house vinaigrette	\$25	\$28

BURGERS & ROLLS

	M	NM
AUSSIE BURGER Beef patty, beetroot, egg, cheese, Russian dressing, lettuce, tomato, chips <i>Add an extra patty \$5</i>	\$25	\$28
BOURBON BBQ CHICKEN BURGER Double cooked Korean style chicken thigh, bourbon BBQ sauce, pineapple slaw, chipotle ranch dressing, chips	\$25	\$28
PRAWN ROLL (I) Grilled prawns, Vietnamese style roll, Russian dressing, gem lettuce, tomato, chips, dipping garlic butter	\$25	\$28
ROAST PORK ROLL Roast leg of pork in gravy, apple sauce, crackle, Vietnamese style roll, chips, dipping gravy	\$21	\$23

DIETARY REQUIREMENTS & FOOD ALLERGIES

While care is taken when catering to special dietary & food allergy requirements, dietary symbols should be used as a guide only. When our Chefs prepare your meal there is a small risk the contents may come in to contact with other ingredients, please inform our staff when ordering of your specific requirements to assist us in honouring your request.

SENIORS

	M	NM
LAMBS FRY (LGO) (LDO) Bacon, mashed potato, peas, onion gravy	\$19	\$21
BEEF SAUSAGES (LG) (LD) Mashed potato, onion gravy, peas, parsnip crisps	\$19	\$21
PANKO CRUMBED CHICKEN SCHNITZEL (LD) Chips, salad, lemon	\$20	\$22
200G GRAIN FED BLACK ANGUS ROSTBIFF STEAK (LG) (LD) Your choice of sauce and either chips & garnish salad or mashed potato & seasonal vegetables	\$26	\$29
BEER BATTERED FISH OF THE DAY (I) Chips, garnish salad, caper mayonnaise, lemon	\$21	\$23

SIDES

	M	NM
HOUSE CHIPS (LG) (PB) Tomato sauce	\$9	\$10
LOADED CHIPS (LG) Liquid cheese, sour cream, bacon bits, spring onions	\$13	\$14
BROCCOLI Confit tomatoes, parmesan crumbs	\$9	\$10
BUTTERED MASHED POTATO (LG) (V) (VGO)	\$9	\$10
ONION RINGS (V) Buttermilk ranch dressing	\$9	\$10
GREEN GODDESS SALAD (VG) Gem lettuce, tomatoes, cucumber, celery, radish, red onion, Green Goddess dressing	\$9	\$10

DESSERTS

	M	NM
BAVARIAN CUSTARD PROFITEROLES Chocolate sauce, whipped cream	\$13	\$14
PAVLOVA Berry compote, whipped cream	\$13	\$14
APPLE & SULTANA CRUMBLE Vanilla custard Please also see cabinet for additional sweets	\$13	\$14

COFFEE & TEA

	M	NM
CAPPUCCINO	\$5	\$5.5
LONG BLACK	\$4.5	\$5
FLAT WHITE	\$5	\$5.5
HOT CHOCOLATE	\$5.5	\$6
SELECTION OF TEA	\$4.5	\$5

Please see staff for upgrades, specialty hot drinks and alternative milks available

KEY

(V) Vegetarian • (VG) Vegan
(VGO) Vegan Option* Removal or exchange of ingredients required
(PB) Plant Based* Fryers may have been used for meat/fish
(LG) Low Gluten* Fryers may have been used for glutenous ingredients
(LGO) Low Gluten Option* Removal or exchange of ingredients required
(LD) Low Dairy
(LDO) Low Dairy Option* Removal or exchange of ingredients required
(M) Members Price • (NM) Non Members Price

SEAFOOD

(A) Australian seafood • (I) Imported seafood • (M) Mixed origin seafood



WHATS ON?