

ENTREES		MAINS		FAVOURITES		FROM THE GRILL	
CHEESY GARLIC BREAD	\$12.00	CHICKEN & CASHEW STIR FRY	\$29.00	CHICKEN PARMI	\$29.00	300G PORTERHOUSE	\$42.00
LOADED WEDGES	\$16.00	sautéed chicken, mixed vegetables, cashews, oyster sauce, mild chilli jam tossed through hokkien noodles		crumbed chicken breast w ham, napoli sauce topped w melted cheese served w chips & garden salad		prime steak cooked to your liking, served w your choice of sides & sauce	
guacamole, sweet chilli & sour cream		CHICKEN COQ AU VIN	\$29.00	CHICKEN KIEV	\$32.00	300G T BONE	\$42.00
GARLIC & HERB BREAD	\$11.00	slow cooked chicken braised in bacon, carrot & celery red wine stock served on creamy mash potato		crumbed chicken breast filled w garlic butter served w mashed potatoes & vegetables		prime steak cooked to your liking, served w your choice of sides & sauce	
SOUP OF THE DAY	\$9.00	LINGUINI MARINARA (I)	\$31.00	ROAST OF THE DAY (GF)	\$26.00	STEAK SANDWICH	\$29.00
see specials board		linguini served w prawns, mussels, scallops, barramundi, calamari tossed through a light garlic, onion & basil napoli sauce		served with vegetables & gravy		minute steak topped w tomato relish & tomato & chips	
BOWL OF CHIPS	\$9.00	SEAFOOD SELECTION (I)	\$35.00	FISH & CHIPS (M)	\$28.00	BEEF BURGER	\$28.00
CRISPY SQUID SALAD (I) (GF)	\$18.50	scallops, calamari, tempura fish & prawns served w chips, garden salad & tartare sauce		beer battered flake served w salad, chips & tartare sauce		thick beef pattie w bacon, onion jam, matured tasty cheese, lettuce, tomato relish' dill pickle served on a toasted bun w chips	
salt'n'pepper squid pieces served w aioli & garden salad		SPAGHETTI CARBONARA	\$27.00	CHICKEN SCHNITZEL	\$27.00	FRIED CRISPY CHICKEN BURGER	\$28.00
ADD CHIPS	\$2.50	bacon & spaghetti tossed through a garlic, cream & white wine sauce finished w parmesan		crumbed chicken breast served w chips, gravy & garden salad		crispy chicken w bacon, cheese coleslaw w tangy aioli served w chips	
TEMPURA PRAWNS (I)	\$18.50	PUMPKIN SPINACH RISOTTO (V) (GF)	\$24	BARRAMUNDI (I) (GF)	\$31.00	BANGERS & MASH	\$25.00
beer battered tiger prawns w sweet chilli mayo & garden salad		pumpkin, spinach, mushroom & pine nuts topped w shaved parmesan		grilled fillets topped with a creamy wine, shallot & lemon sauce served with chat potatoes and vegetables		thick pork sausages served on a bed of mash potatoes w vegetables & gravy	
ADD CHIPS	\$2.50						
SALADS						KIDS (UNDER 12)	
THAI BEEF (GF)	\$26.00	PORK RIBS	\$34.00	CRISPY SQUID (I)	\$29.00		
marinated pieces of beef, tomato, carrot, shallots, roasted peanuts topped w asian dressing		marinated pork ribs served w wedges, coleslaw, onion rings & smothered in a tangy BBQ sauce		salt'n'pepper squid pieces served w aioli, chips & garden salad			
CHICKEN SESAME SALAD	\$26.00	BEEF RENDANG (GF)	\$29.00	NASI GORENG (GF) (I)	\$29.00	ROAST OF THE DAY (GF)	
succulent crispy chicken goujons, served w cos lettuce, cherry tomato, onion, cucumber & topped w a tangy kewpie sesame dressing		slow cooked beef in an authentically spiced coconut cream sauce & served over a bed of basmati rice		wok tossed asian vegetables, bacon, chicken, fried rice & prawns topped w a fried egg		NUGGETS	
PUMPKIN & SPINACH (GF)	\$22.00	LAMB ROGAN JOSH	\$31.00	SWEET & SOUR PORK (GF) (I)	\$29.00	CHEESEBURGER	
roasted pumpkin, spinach, cashew, feta, semi dried tomatoes topped w balsmaic vinaigrette		slow cooked diced lamb w intense Indian spices & flavours served with rice		deep fried crispy pork portions w onion, capsicum, pineapple in a tangy sweet & sour sauce served w rice		PASTA BOLOGNAISE	
		LASAGNE	\$28.00			FISH FINGERS (A)	
		layers of melted cheese, rich meaty tomato sauce & pasta sheets served w chips & salad				CHICKEN PARMI	