

CHEFS SUGGESTION

\$42PP

3 COURSE MENU

Not available on public holidays

TO START AND SHARE *Your choice of one of the following:*

Lemon pepper calamari, black garlic aioli and pickled vegetables DF

Pan fried halloumi cheese, char-grilled vegetables and balsamic glaze V/GF

Duo of homemade dips, marinated olives and sesame Turkish bread V

TO FOLLOW *Your choice of one of the following:*

Poke bowl of soba noodles, edamame beans, pickled carrots, cucumber, seaweed, a boiled egg and miso mayo DF

Fettuccine with beef and pork meatballs, spinach, red peppers and Persian feta

Braised beef with parsnip puree, kipfler potatoes, sauteed spinach and caramelized onion jus GF

Prosciutto wrapped chicken breast with green olives smashed chats, tomato green beans, jus, balsamic glaze and Persian feta GF

TO FINISH *Your choice of one of the following:*

Deconstructed pavlova with fresh cream, raspberries and passion fruit coulis

Warm soft centred chocolate pudding with vanilla ice cream and berry coulis

Vanilla ice cream sundae with your choice of topping, wafer and fairy floss

Having a function?

Ask our friendly staff about our function packages for 50% off room hire!

All prices are GST inclusive. Please be advised we do not split bills. Please note that all menu items are subject to seasonal availability.

Any specific dietary requirements, please advise one of our staff and our Chef will make any necessary change to accommodate.

Please note that we have a 10% surcharge for the total bill on public holidays.

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free

S T A R T E R S

Toasted garlic bread V	\$7
Add cheese	\$2
Add cheese and chilli	\$2.5
Duo of homemade dips, marinated olives and sesame Turkish bread V	\$12
Lemon pepper calamari, black garlic aioli and pickled vegetables DF	\$13
Crab and spring onion croquettes with peppered lime mayo	\$13
Pan fried halloumi cheese, char-grilled vegetables and balsamic glaze V/GF	\$12
Chipotle glazed chicken ribs with corn salsa DF	\$13
Grilled corn, tomato and basil bruschetta with Persian feta and balsamic glaze V	\$11
Charcuterie board of prosciutto, salami, chorizo, smoked almonds, brie wedge and warm bread	\$16

K I D S M E A L S

\$12.5

12 years and under - includes a main meal, drink and dessert

Fish and chips DF	Pasta bolognese	Crispy calamari and chips DF
Cheeseburger and chips	Nuggets and chips	Warm chicken salad GF/DF

K I D S D E S S E R T S

- Creamy chocolate mousse
- Vanilla ice cream with available topping (ask your wait staff)

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S A L A D S

Chef's salad of crispy cos, ham, chicken, boiled egg, shaved parmesan and garlic mayo GF	\$18
Mexican salad of black beans, avocado, tomato, grilled corn, tortilla chips and red pepper aioli DF	\$18
Poke bowl of soba noodles, edamame beans, pickled carrots, cucumber, seaweed, a boiled egg and miso mayo DF	\$18

Add:	
Chicken	\$4
Calamari	\$5.5
Halloumi	\$4
Crab Croquettes	\$4

F R O M T H E P A N S

Spanish style paella of saffron rice, chicken, chorizo, calamari, mussels, peas, chilli and tomato GF	\$27
Fettuccine with beef and pork meatballs, spinach, red peppers and Persian feta	\$25.5
Homemade ricotta gnocchi with mushrooms, green peas, cream sauce and cheddar cheese V	\$24
Creamy pumpkin risotto with bacon, spinach, semi dried tomato and crispy beetroot GF	\$25.5

M A I N C O U R S E

Chicken Parma topped with tomato napoli, ham, mozzarella cheese with a side salad and chips	\$24.5
Beer battered fish and chips with lemon wedge, tartare sauce and a side salad DF	\$22
Braised beef with parsnip puree, kipfler potatoes, sauteed spinach and caramelized onion jus GF	\$31
Pan fried barramundi with crab croquettes, spiced pumpkin puree, asparagus and basil oil	\$31
Malay style lamb curry with fragrant coconut rice and grilled roti bread	\$25.5
Prosciutto wrapped chicken breast with green olive smashed chats, tomato green beans, jus, balsamic glaze and Persian feta GF	\$27

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FROM THE GRILL

300g Porterhouse **\$36**

Black Angus beef, Queensland pasture fed, aged 6 weeks

400g T-Bone **\$38**

Premium pasture fed Gippsland beef, aged for 21 days

400g Ribeye **\$40**

Grain fed Black Angus, western district, aged for 28 days

All steaks are seared on our open flame grill, cooked to your liking and served with your choice of 1 green, 1 starch and 1 sauce:

Greens:

Petit salad VG/DF/GF

Steamed vegetables V/GF

Starch:

Mash potato V/GF

Seasoned steak fries DF

Sauce:

Red wine jus and garlic herb butter GF

Crushed peppercorn jus GF

Mushroom jus GF

Gravy

Gravy, red wine jus, mushroom jus & peppercorn jus **\$2.50**

SIDES TO SHARE **\$7**

Crispy seasoned steak fries with garlic herb aioli DF

Garden salad dressed with citrus vinaigrette VG/GF/DF

Seasonal steamed vegetables with herb butter V/GF

Buttery mash with rich peppered gravy

DESSERTS **\$9.9**

Deconstructed pavlova with fresh cream, raspberries and passion fruit coulis

Warm soft centred chocolate pudding with vanilla ice cream and berry coulis

Vanilla ice cream sundae with your choice of topping, wafer and fairy floss

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S E N I O R S M E N U

Lunch: Monday - Sunday

Dinner: Monday - Thursday

Not available Friday, Saturday nights and public holidays

Monday - Friday lunches: Complimentary house beer, wine or soft drink with any senior 2 or 3 courses

Option 1 - Main course	\$14
Option 2 - Main course and entree or dessert	\$16
Option 3 - All 3 courses	\$20

E N T R E E S

Garlic bread

Soup of the day with grilled bread

M A I N S

Traditional fish and chips (battered or grilled) with lemon wedge, tartare sauce and a petit salad

Chicken schnitzel with seasoned chips and a petit salad (add parma topping \$2.50)

Chef's salad of crispy cos, ham, chicken, boiled egg, shaved parmesan and garlic aioli

Fettuccine with roasted mushrooms, green peas, cream sauce and cheddar cheese

Prosciutto wrapped chicken breast with potato mash, green peas, chicken gravy and beetroot décor

Chicken and mushroom pie with pastry lid, served with chips

D E S S E R T S

Creamy chocolate mousse GF

Pavlova with whipped cream and mixed berry compote

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