



## STARTERS

Toasted garlic bread V	<b>\$7</b>
Add cheese and chilli	<b>\$2.5</b>
Soup of the day with grilled sourdough bread	<b>\$10</b>
Lemon pepper calamari, black garlic aioli and pickled veg DF	<b>\$12</b>
Bruschetta of tomato, onion, basil, Bocconcini and balsamic glaze V	<b>\$12</b>
Chipotle glazed chicken ribs with corn salsa DF	<b>\$13</b>

## Mains

Chicken Parma topped with tomato napoli, ham, mozzarella with side salad and chips	<b>\$24.5</b>
Beer battered fish and chips with fresh lemon, gherkin and herb mayo and side salad DF	<b>\$22</b>
Chicken and mushroom pie with pastry lid served with creamy mash and steamed veg	<b>\$22</b>
Malay style lamb curry with steamed rice and grilled roti bread	<b>\$25.5</b>
Braised beef with parsnip puree, kipfler potatoes, sautéed spinach and caramelised onion jus GF	<b>\$31</b>
Vegan fried rice with carrots, zucchini, capsicum, bean shoots, garlic, chilli and soy sauce VG	<b>\$18.5</b>
Fettuccine with pork meatballs, wagyu bolognaise, red peppers and bocconcini cheese	<b>\$22.5</b>
Seafood risotto with Moreton bay bug, squid, prawns, chilli, garlic and chunky tomatoes GF	<b>\$29</b>

## FROM THE GRILL

**300g Porterhouse** **\$36**

Black Angus beef, Queensland pasture fed, aged 6 weeks

**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:	Starch:	Sauce:
Petit salad VG/DF/GF	Mash potato V/GF	Crushed peppercorn jus GF
Steamed vegetables V/GF	Seasoned steak fries DF	Mushroom jus GF
		Gravy

**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

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



## SENIORS MENU

Lunch: Monday - Friday

Not available Public Holidays

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

## ENTREES

Garlic bread

Soup of the day with grilled bread

## MAINS

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)

Chicken and mushroom pie with pastry lid, served with chips

## DESSERTS

Creamy chocolate mousse GF

Pavlova with whipped cream and mixed berry compote

## KIDS MEALS

**\$12.5**

12 years and under - includes a main meal and dessert

Pasta bolognese

Fish and chips DF

Crispy calamari and chips DF

Nuggets and chips

Cheeseburger and chips

## KIDS DESSERTS

Creamy chocolate mousse

Vanilla ice cream with available topping (ask your wait staff)

## 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

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