

STARTERS

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

M a i n s

Chicken Parma topped with tomato napoli, ham, mozzarella with side salad and chips	\$25
Beer battered fish and chips with fresh lemon, gherkin and herb mayo and side salad DF	\$23
Indian Daal makhni with black lentils and red kidney beans served with steamed rice and bread V	\$23
Lemon pepper calamari, confit garlic aioli and pickled veg served with chips DF	\$24
Prosciutto wrapped chicken breast, parsnip puree, kipfler potatoes, green peas, vine ripened tomatoes, feta and pepper jus GF	\$27
Braised beef with spiced pumpkin puree, potato gratin, roasted mushrooms and onion jus GF	\$32
Vegan fried rice with carrots, zucchini, capsicum, cabbage, garlic, chilli and soy sauce VG	\$19
Fettuccine with pork meatballs, wagyu bolognese, red peppers and Persian feta	\$26
Seafood risotto with Moreton bay bug, squid, prawns, chilli, garlic and chunky tomatoes GF	\$30
Chef's salad of crispy cos, turkey, bacon, roasted pumpkin, tomatoes, feta and mustard dressing GF	\$20
Add chicken \$4 Add calamari \$5.50	

FROM THE GRILL

300g Porterhouse **\$38**

Black Angus beef, Queensland pasture fed, aged 6 weeks

350g Ribeye **\$43**

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

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

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)

Prosciutto wrapped chicken breast with creamy mash, green peas and gravy

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)

\$7

SIDES TO SHARE

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

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