

A U T U M N

M E

N U

ENTREES

SOUP OF THE DAY 8.5

please see specials board

GARLIC BREAD 8

add cheese (v) 2

add cheese & bacon 3

BRUSCHETTA 12

roma tomato, Spanish onion & basil drizzled with a balsamic glaze

LEMON & PEPPER CALAMARI 17

with lemon, tartare sauce & a side salad

CHICKEN SATAY SKEWERS 16

grilled chicken tenders served on steamed jasmine rice topped with a spicy peanut sauce (3)

RICOTTA & SPINACH FILO TRIANGLES 14

served with Napoli sauce & a green salad (3) (v)

SALADS

CAESAR SALAD 20

traditional Caesar with optional anchovies

SPINACH & PUMPKIN SALAD 26

roast pumpkin pieces, baby spinach, diced fetta, cucumber & cos lettuce with toasted almonds & balsamic dressing (vg)

THAI BEEF SALAD 28

seared fillet strips, capsicum, peanuts, onion, cherry tomatoes & spicy Nam Jim dressing

BUDDHA BOWL 23

chickpeas, quinoa, shredded vegetables, spinach, basil, avocado, creamy balsamic vinegar with toasted sesame seeds (vgo)

SALAD ADD ONS

add grilled chicken 6

add haloumi chips 5

add lemon & pepper calamari 7

THE GRILL

all steaks are cooked to your liking & served with your choice of chips & salad or potato & vegetables

300G PORTERHOUSE 38

350G BEEF RIB EYE 42

250G SCOTCH FILLET 36

STEAK SANDWICH 28

egg, bacon, onion, lettuce & tomato on a toasted Turkish roll.

SAUCES

pan gravy, mushroom, pepper, Diane, garlic butter, mustard

TOPPER

seafood marinara topper 8

onion rings 3

MAINS

GRILLED PORK CUTLET 34

with crispy kipfler potatoes, broccolini, cherry tomatoes, apple sauce & a side of gravy

CHICKEN, AVOCADO & BRIE FILO PARCEL 32

with a Greek salad & seasoned potato wedges

GRILLED BARRAMUNDI FILLET 28

with lemon myrtle & bush spice seasoning with sweet potato wedges, & baby spinach salad

CHICKEN BREAST PROSCIUTTO 32

wrapped in prosciutto & oven baked with chat potatoes, cherry tomatoes, Napoli sauce & a ricotta stuffed pumpkin flower

LEMON & PEPPER CALAMARI 28

served with lemon, tartare sauce, a side salad & chips

ITALIAN LAMB SHANK 25

*tender lamb slow cooked in a rich tomato & vegetable sauce with mash potato
add a lamb shank 8*

OVEN BAKED SALMON FILLET 34

on a lemon butter & pea risotto with hollandaise sauce

VEAL SCALLOPINE 34

pan-fried veal slices with onion, mushrooms & pink peppercorn in a creamy white wine sauce with potato mash & vegetables

SIDES

SMALL CHIPS 5

LARGE CHIPS 8

MASH 4

VEGETABLES 6

SALAD 6

FAVOURITES

CHICKEN SCHNITZEL 26

300g breast schnitzel served with chips & salad or potato & vegetables with gravy

CHICKEN PARMA 28

300g breast schnitzel with Napoli sauce, ham & cheese melt served with chips & salad or potato & vegetables

FISH & CHIPS 26

grilled or battered flathead tails with chips, salad, lemon wedge & tartare sauce

RIBS & WINGS 32

full rack of pork ribs with spicy chicken wings in a tangy bbq sauce with chips & coleslaw

BURGERS

BEEF BURGER 27

beef, lettuce, tomato, pickles, bacon, cheese & bbq sauce served on a brioche bun with a side of chips

CHICKEN BURGER 26

grilled chicken patty with coleslaw & aioli on a brioche bun with chips

LAMB BURGER 28

lamb, lettuce, tomato, caramelised onion & mint jam served on a brioche bun with chips

BURGER ADD ONS

extra patty 4

egg 2

bacon 4

onion rings 3

see staff for other bun options 1

PASTA / PANS

BEEF RAGOUT RAVIOLI 28

slow cooked beef ragout & vegetables in pasta parcels with a herbed tomato & parmesan sauce

PENNE CARBONARA 23

bacon, egg, cream in a cheese sauce

VEGETABLE RISOTTO 25

mixed char-grilled vegetables & tomato tossed with arborio rice, topped with parmesan (v)

ROAST DUCK RISOTTO 30

shredded meat, shiitake mushrooms, snow peas & capsicum, drizzled over with sweet soy sauce & crispy shallots

SPAGHETTI & MEATBALLS 28

beef meatballs on spaghetti in a Napoli sauce, topped with shaved parmesan cheese

PORK BELLY STIR FRY 32

belly cubes, Asian style vegetables & Hokkien noodles in a soy sauce with crispy shallots & spring onions

PIZZAS

MEATLOVERS 27

Napoli, ham, salami, bacon, cheese & bbq sauce

CAPRICCIOSA 24

ham, mushrooms, olives, Napoli, anchovies & cheese

VEGETARIAN 23

chargrilled veg, Napoli & cheese

VOLCANO 25

hot salami, Napoli, jalapenos, chilli flakes & cheese

AUSSIE 26

bacon, eggs, cheese, tomato

see staff for other base options 2

SENIORS

*Seniors Meals **NOT AVAILABLE***

Friday & Saturday Nights

SOUP OF THE DAY 5

GARLIC BREAD 4

add cheese 1

add cheese & bacon 2

CHICKEN SCHNITZEL 16

1/2 a breast schnitzel served with chips & salad or potato & vegetables with gravy

CHICKEN PARMA 18

1/2 a breast schnitzel with Napoli sauce, ham & cheese melt served with chips & salad or potato & vegetables

FISH & CHIPS 18

grilled or battered flathead tails with chips, salad, lemon wedge & tartare sauce

CRUMBED CALAMARI RINGS 16

with lemon, tartare sauce, a side salad & chips

LAMB SAUSAGES 18

with mash potato, peas & mint gravy (2)

SPAGHETTI & MEATBALLS 18

topped with parmesan cheese

PORTERHOUSE STEAK 25

250g steak, cooked to your liking served with chips & salad

VEGETABLE RISOTTO 17

mixed char-grilled vegetables & tomato tossed with arborio rice, topped with parmesan

PENNE CARBONARA 16

bacon, egg, cream in a cheese sauce

SENIORS DESSERT 5

DESSERTS 12

STRAWBERRY BOMBE ALASKA

strawberry sorbet with New York cheesecake on a brownie base, topped with scorched meringue

CHOCOLATE LAVA CAKE

rich chocolate cake with hot Nutella chocolate sauce

LEMON MERINGUE TART

handmade lemon curd in a butter pastry shell, garnished with white chocolate flowers & an Italian meringue

TEA & COFFEE

COFFEE 4.8

cappuccino, latte, flat white, mocha, decaf, espresso, long black, macchiato, chai latte

TEA POTS 4.5

English Breakfast, Peppermint, Spring Green, Earl Grey, Malabar Chai, Chamomile, Lemongrass Ginger, Honeydew Green

HOT CHOCOLATE 4.8

ICED COFFEE 8.5

ICED CHOCOLATE 8.5

MILKSHAKES 8.5

chocolate, strawberry, caramel

EXTRAS 0.8

*skinny, soy, almond milk, oat, lactose free
upsized to mug*

FOR THE KIDS 15

*available for kids 12 years & under includes:
activity pack, soft drink & dessert.*

SPAGHETTI & MEATBALLS

ROAST

SCHNITZEL & CHIPS

PARMA & CHIPS

CHICKEN NUGGETS & CHIPS

CALAMARI RINGS & CHIPS

CHEESEBURGER & CHIPS

KIDS DESSERTS

CAKE / SLICE OF THE DAY 5

served with ice cream

DIXIE CUP 2

*choice of sprinkles, chocolate, caramel or
strawberry topping*

LIQUOR COFFEE 12.5

BAILEYS

IRISH

with Jameson

FRENCH

with Cointreau

MEXICAN

with Kahlua

JAMAICAN

with Tia Maria

ROMAN

with Black Sambuca

Please advise staff of any special dietary requirements when ordering. Please also be aware that while all care is taken when catering for special requirements, it must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products so there may be traces of these ingredients. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner

VG - vegan, VGO - vegan option, V - vegetarian, VO - vegetarian option

WINE LIST

WHITE WINE

	SML	LRG	BTL
Hardys "The Riddle" Chardonnay South Australia	7.5	11	32
Hardys "The Riddle" Sauv Blanc South Australia	7.5	11	32
Dusky Sounds Sauv Blanc South Island, NZ	8.5	13	39
Mud House Sauv Blanc Marlborough, NZ	9	14	42
Tatachilla Pinot Grigio South Australia	9	14	42
Brookland Valley Chardonnay Margaret River, WA	9.5	15	44
Amberley Kiss & Tell Moscato Margaret River, WA	8.5	13	39

RED WINE

	SML	LRG	BTL
Hardys "The Riddle" Shiraz South Australia	7.5	11	32
Hardys "The Riddle" Cab Merlot South Australia	7.5	11	32
Grant Burge Benchmark Cab Sauv South Australia	8.5	13	39
Madam Sass Pinot Noir Chile	9	14	42
St Hallett Black Clay Shiraz Barossa Valley, SA	10	16	47
Robert Oatley Signature Shiraz Yarra Valley, VIC	11	18	52
Coldstream Guard Pinot Noir Yarra Valley, VIC	12	20	57

ROSE

	SML	LRG	BTL
Wild Flower Rose Margaret River, WA	9.5	15	44

SPARKLING

	SML	BTL
Hardys "The Riddle" Sparkling South Australia	8	33
De Bortoli Prosecco 200ml King Valley, VIC		10
Da Luca Prosecco Northern Italy	9	44
Yarra Burn Vintage Yarra Valley, VIC		55

GENERAL MANAGER SELECTIONS

Three limited edition wines, exclusively picked by our General Manager



Scan this QR code to view our General Managers Selections