

W I N T E R M E N U

ENTREES

SOUP OF THE DAY 8.5

please see specials board

GARLIC BREAD 8

add cheese (v) 2

SATAY CHICKEN SKEWERS 16

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

SMASHED AVO BRUSCHETTA (V) 14

smashed avo, crumbled fetta & walnuts on toasted ciabatta bread

SOUTHERN FRIED CAULIFLOWER (V) 12

spiced cauliflower with chipotle mayo

CRISPY PRAWNS 16

with a petite rice noodle salad & pepper mayo dipping sauce (3)

CALAMARI & CHORIZO DUO 18

pan-seared calamari with sea salt, Szechuan pepper dust & spiced chorizo chips with dipping sauce

BURGERS 26

BEEF BURGER

bacon, cheese, lettuce, pineapple, tomato, onion rings & a fried egg with special burger sauce, served with chips

SOUTHERN FRIED CHICKEN BURGER

coleslaw, cheese, bacon & chipotle mayo served with chips

VEGETARIAN BURGER (V)

spiced lentil & chickpea patty with lettuce, tomato, cucumber & minted yoghurt, served with chips

PASTA / PANS

SIZZLING BEEF STIR FRY 28

marinated beef tossed with Hokkien noodles, Asian veg & a ginger & sesame soy sauce on a sizzle plate

PESTO CHICKEN LINGUINE 26

pan fried chicken, bacon & mushrooms in a creamy pesto & spinach sauce, finished with pine nuts & parmesan

FRIED GNOCCHI (V) 25

pan-fried potato gnocchi with cauliflower, chickpeas & a home made walnut chimichuri, finished with parmesan cheese

PRAWN & CHORIZO RISOTTO 30

prawns, chorizo, & baby spinach tossed through a creamy Napoli risotto, finished with crumbled fetta

SPAGHETTI BOLOGNESE 27

traditional bolognese with ground beef, rich tomato sauce and Al Dente spaghetti, finished with Parmesan cheese

MAINS

PORK BELLY 36

cauliflower puree, seasonal greens & a rich red wine jus

OSCAR PARMA 32

chicken schnitzel, bacon, fresh avocado, cheese & hollandaise

FISH OF THE DAY | PRICE ON ARRIVAL

please see specials board

PROSCUITTO CHICKEN 34

prosciutto wrapped chicken supreme with smashed herbed potatoes, broccolini, burst cherry tomatoes, finished with hollandaise sauce

LAMB VINDALOO 30

tender lamb cooked slowly in an authentic house made vindaloo sauce with rice, roti & minted raita

ITALIAN LAMB SHANK ONE 28 | TWO 36

tender lamb slow cooked in a rich tomato & vegetable sauce with mash potato

CHICKEN OR VEAL SCALLOPINE 34

pan-fried with onion, mushrooms & seeded mustard in a creamy white wine sauce with potato mash & seasonal greens

CHICKEN & MUSHROOM PIE 25

creamy chicken, leek & mushroom with a side of mash potato & buttered greens

ROAST OF THE DAY 28

please see specials board

SIDES / ADD ONS

CHIPS 8 **EXTRA PATTY 4**

BOWL OF VEG 6 **BACON 4**

MASH 4 **FRIED EGG 2**

ONION RINGS 6

FAVOURITES

CHICKEN SCHNITZEL 26

schnitzel served with chips & salad or potato & vegetables with gravy

CHICKEN PARMA 28

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

GRILLED / BATTERED BARRAMUNDI 27

grilled or battered barramundi tails with chips, salad, fresh lemon & tartare sauce

BEEF BRISKET 34

tender brisket cooked low & slow with a signature blend of Tennessee spices. Served with chips, coleslaw & charred corn

SEAFOOD PLATTER ONE 36 | TWO 68

battered barramundi, prawn skewer, calamari, chorizo, mussels, king prawns & shrimp salad with chips, tartare & fresh lemon

THE GRILL

Enjoy the pure taste of our grass-fed beef sourced from Gippsland pastures. All steaks are cooked to your liking & served with your choice of chips & salad or potato & vegetables

250GM PORTERHOUSE STEAK 38

300GM SCOTCH FILLET 40

350GM RIB EYE STEAK 42

STEAK SANDWICH 28

char-grilled porterhouse cooked medium, in toasted ciabatta with cheese, bacon, caramelised onion, lettuce, tomato & smokey BBQ sauce

SAUCES

pan gravy, mushroom, pepper, garlic butter, mustard, red wine jus

SALADS

CAESAR SALAD 22

cos lettuce, in traditional caesar dressing with parmesan, croutons, crispy bacon rashers, finished with a warm poached egg

add chicken 6

add prawn skewer 8

THAI BEEF SALAD 28

marinated beef on a salad of rice noodles, rocket, cucumber, carrot, capsicum & crushed peanuts with a lime & coriander dressing

MIDDLE EASTERN COUS COUS SALAD 25

marinated chicken tenderloins served atop of cous cous with char grilled vegetables, raisins & pine nuts, finished with a light drizzle of pomegranate molasses & yogurt

PIZZAS 25

all pizzas are hand stretched with sugo Napoli base & cheese blend

3 LITTLE PIGS

ham, bacon & chorizo sausage with bbq sauce

CAPRICCIOSA

ham, mushrooms, olives, & anchovies

ROASTED PUMPKIN (V)

baby spinach roasted pumpkin, red onion, pine nuts & fetta

TOBASCO SPECIAL

hot salami, jalepenos & tobasco sauce

KC SPECIAL

salami, mushrooms, capsicum & pineapple

SENIORS

NOT AVAILABLE

*Friday & Saturday Nights
No further discounts apply*

ADD \$4 SOUP | ADD \$5 DESSERT

GARLIC BREAD 5

add cheese (v) 1

ROAST OF THE DAY 18

CHICKEN SCHNITZEL 16

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

CHICKEN PARMA 18

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

FISH & CHIPS 18

grilled or battered barramundi tails with chips, salad, fresh lemon & tartare sauce

CALAMARI & CHORIZO DUO 16

pan-seared squid with sea salt, szechuan pepper dust, and spiced chorizo chips

LAMBS FRY & BACON 18

with mash potato, vegetables & gravy

SPAGHETTI BOLOGNESE 18

topped with parmesan cheese

PORTERHOUSE 200G 25

200g steak, cooked to your liking served with chips & salad

SEAFOOD BASKET 20

medley of fresh & fried seafood with shrimp salad, tartare & fresh lemon

FRIED GNOCCHI (V) 17

pan-fried potato gnocchi with cauliflower, chickpeas, a home made walnut chimichuri, & finished with parmesan cheese

LINGUINE CARBONARA 16

bacon, egg, cream in a cheese sauce

WARM DESSERTS 12

DEATH BY CHOCOLATE

rich chocolate brownie with hot Nutella chocolate sauce & chocolate ice cream

STICKY DATE PUDDING

home-made with butterscotch sauce & vanilla ice cream

SEE DISPLAY FRIDGE FOR COLD DESSERTS,
CAKES & SLICES

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

*soy, almond, oat, lactose free milks
upsized to mug*

FOR THE KIDS 15

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

SPAGHETTI BOLOGNESE

ROAST & VEG

SCHNITZEL & CHIPS

PARMA & CHIPS

CHICKEN NUGGETS & CHIPS

CALAMARI RINGS & CHIPS

CHICKEN SCHNITZ BURGER & CHIPS

with lettuce, cheese & mayo

KIDS DESSERTS

CAKE / SLICE OF THE DAY 5

served with cream

DIXIE CUP (CHOC OR VANILLA) 2.5

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

LIQUOR COFFEE 12.5

BAILEYS

Irish cream

IRISH

Jameson

FRENCH

Cointreau

MEXICAN

Kahlua

JAMAICAN

Tia Maria

ROMAN

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