

-- 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

	MEM	VIS
200G EYE FILLET MIGNON	32.2	36
250G SCOTCH FILLET	34.2	38
300G PORTERHOUSE STEAK	36	40
SAUCES	garlia	

pan gravy, mushroom, pepper, garlic butter, mustards or hollandaise extra sauce +2

ENTREES		MEM	VIS
GARLIC BREAD		7.2	8
add cheese (v)	+2		

SOUP OF THE DAY (VO) 7.65 8.5 please see specials board

SEASONED SWEET POTATO FRIES (VGO) 11.25 12.5 sweet potato fries seasoned with rosemary & sea salt, finished with crumbled fetta

MUSHROOM & BACON ARANCINI 13.5 15
house-made crispy risotto balls filled with
mozzarella, mushroom & bacon, served with aioli

CAPRESE PIZZA (V) 14.4 16

fresh bocconcini, tomato slices, red onion & basil

fresh bocconcini, tomato slices, red onion & basil on a crisp crust, finished with balsamic glaze

LEMON PEPPER CALAMARIseasoned flash-fried calamari served with a rocket & parmesan salad & a chipotle dipping sauce.

16.2 18

POLENTA CHIPS 8.9 9.9

SALADS

MEM VIS

CAESAR SALAD (VO)

19.8 22

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

TACO BOWL (VO)

23.4 26

Taco mince, corn chips, tomatoes, cheese, red onion, sweet potato, black beans & corn, arranged on a bed of rice & topped with sour cream & guacamole

CHICKEN TANDOORI SALAD

25.2 28

marinated chicken breast on a bed of rocket, spinach, red onion & mango, dressed with a cucumber yoghurt

----SIDES & ADD ONS ------

EGG +2 CHIPS +8

CHICKEN +6 BOWL OF VEG +6

PRAWN SKEWER +8 MASH +4

BACON +4 RICE +4

served with aioli dipping sauce

CRISPY SALMON FILLET

30.6 34

crispy skin salmon fillet, served alongside a crisp apple slaw & jasmine rice with lemon butter

CORDON BLEU

30.6 34

chicken breast filled with ham & swiss cheese, crumbed & served with mash potato, seasonal greens & a creamy dijon mustard sauce

MEATLOVERS PARMA

28.8 32

chicken schnitzel, Napoli, cheese, ham, bacon, chorizo, salami & BBQ sauce

OSCAR PARMA

28.8 32

chicken schnitzel, bacon, fresh avocado, cheese & hollandaise sauce

HONEY MUSTARD PORK

27 30

char-grilled pork cutlet, served with asparagus, polenta chips & a creamy honey mustard sauce

SOUTHERN FRIED CHICKEN BURGER

23.4

26

29

28

southern fried chicken breast with coleslaw, cheese, bacon & chipotle mayo, served with chips

OPEN LAMB SOUVLAKI

26.1

marinated lamb tenderloins served on warm pita bread with fresh tomatoes, lettuce, cucumber, red onions & tzatziki, finished with crumbled fetta, olives & served with chips

ROAST OF THE DAY

25.2

please see specials board

SWEET POTATO FAJITAS (VGO)

26 23.4

sweet potato, black beans, corn & tomato filled fajitas topped with chipotle mayo & guacamole, served with polenta chips

STEAK FOCACCIA

26.1 29

tender steak, bacon, swiss cheese, tomato relish, lettuce, tomato, red onion & aioli, served with chips

CALAMARI DUO

25.2 28

a duo of panko crumbed calamari rings & lemon pepper squid, served with chips, salad & tartare

---- FAVOURITES -----

CHICKEN SCHNITZEL

23.4 26

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

CHICKEN PARMA

25.2 28

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

FISH & CHIPS

24.3 27

grilled or battered gummy shark with chips, salad, fresh lemon & tartare sauce

GARLIC PRAWNS

34 30.6

seared prawns cooked in a garlic cream & white wine sauce, served on a bed of rice with a side of salad

SEAFOOD PLATTER

FOR ONE 32.4 36 FOR TWO 61.2 68

battered gummy shark, prawn skewer, calamari, baby octopus, mussels, king prawns & shrimp salad with chips, tartare & fresh lemon

PASTA / PANS

MEM VIS

CHICKEN & PRAWN STIR FRY

28.8 32

chicken & prawns stir-fried with Hokkien noodles & Asian vegetables in a ginger & sesame soy sauce

FETTUCCINE CARBONARA

21.6 24

pan-fried onion, bacon & garlic, tossed with cream & egg, finished with parmesan cheese

ROAST PUMPKIN RISOTTO (VGO)

22.5 25

creamy risotto with roasted pumpkin, semi-dried tomatoes, fresh spinach & fetta, finished with a touch of Parmesan & toasted pine nuts

SEAFOOD RISOTTO

27 30

a rich and creamy risotto featuring a medley of mussels, prawns, gummy shark, baby octopus & scallops, flavoured with garlic, white wine, & fresh herbs

PIZZAS

MEM

VIS

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

MEATLOVER

22.5 25

ham, salami, bacon & chorizo sausage with bbg sauce

AUSSIE

22.5 25

ham, bacon & egg

ROASTED PUMPKIN (V)

22.5 25

baby spinach, roasted pumpkin, red onion & pine nuts

TOBASCO SPECIAL ***

22.5 25

hot salami, jalepenos & tobasco sauce

KC SPECIAL

22.5

ham, mushroom, onion, capsicum, prawns & olives

--- DESSERTS ---

VIS __

SORBET TRIO (VGO)

12

MFM

a trio of lemon, mango & blood orange sorbet

CREME BRULEE

10.8

traditional creme brulee, with a perfectly caramalised sugar top, served with a side of biscotti

CAKE OF THE DAY

please see cake fridge or speak to staff

COFFEE & CAKE

10.8

12

select a cake from the cake fridge along with your preferred coffee

SEE DISPLAY FRIDGE FOR **CAKES & SLICES**

SENIORS

NOT AVAILABLE Friday & Saturday Nights No further discounts apply Please present your seniors card when ordering

ADD \$4 SOUP | ADD \$5 DESSERT

GARLIC BREAD

5

add cheese (v) +1

200G RUMP STEAK

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

ROAST OF THE DAY

18

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 gummy shark with chips, salad, fresh lemon & tartare sauce

LAMBS FRY & BACON

18

with mash potato, vegetables & gravy

ROAST PUMPKIN RISOTTO (VGO)

17

creamy risotto with roasted pumpkin, fresh spinach & fetta, finished with a touch of Parmesan & toasted pine nuts

CHICKEN SCHNITZEL

16

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

LEMON PEPPER CALAMARI

16

seasoned flash-fried calamari, served with chips, salad & tartare sauce.

FETTUCCINE CARBONARA

16

pan-fried onion, bacon & garlic, tossed with cream & egg, finished with parmesan cheese

--- FOR THE KIDS 15

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

ROAST & VEG

SCHNITZEL & CHIPS

PARMA & CHIPS

CHICKEN NUGGETS & CHIPS

CHICKEN SCHNITZEL BURGER & CHIPS with lettuce, cheese & mayo

CALAMARI RINGS & CHIPS

FETTUCCINE NAPOLITANA

-- KIDS DESSERTS -----

DIXIE CUP 2.5

choice of sprinkles, chocolate, caramel or strawberry topping



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 milk upsize to mug

LIQUOR COFFEE 12.5

BAILEYS

Irish cream

FRENCH

Cointreau

JAMAICAN

Tia Maria

IRISH

Jameson

MEXICAN

Kahlua

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