

A U T U M N M E N U

ENTREES

	MEM	VIS
GARLIC BREAD <i>add cheese (v) +2</i>	7.2	8
SOUP OF THE DAY (VO) <i>served with a dinner roll</i>	8	8.9
ZUCCHINI WEDGES (V) <i>zucchini wedges seasoned with rosemary & sea salt, served with aioli</i>	11.25	12.50
BOLOGNESE ARANCINI <i>house-made crispy risotto balls filled with beef Bolognese, served with chipotle mayo</i>	14.4	16
GARLIC, CHEESE & HERB PIZZA (V) <i>a crispy golden crust topped with garlic & herb-olive oil & melted cheese</i>	13.5	15
LEMON PEPPER CALAMARI <i>seasoned flash-fried calamari served with a rocket & parmesan salad & a chipotle dipping sauce.</i>	16.2	18

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	34.2	38
250G SCOTCH FILLET	36	40
300G PORTERHOUSE STEAK	37.8	42

SAUCES

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

SALADS

	MEM	VIS
CAESAR SALAD (VO) <i>cos lettuce in traditional caesar dressing with parmesan, croutons, anchovies, crispy bacon & finished with a warm poached egg</i>	19.8	22
KC POKE BOWL (VO) <i>tofu, edamame beans, mushrooms, radish, sweet potato, & baby spinach over brown rice, topped with miso & roasted sesame dressing</i>	23.4	26
VIETNAMESE BEEF SALAD <i>marinated beef on a bed of rice noodles, carrot, cucumber, capsicum, coriander, bean shoots & Nam Jim dressing, finished with fried shallots & crushed peanuts</i>	25.2	28

SIDES & ADD ONS

EGG +2	CHIPS +8
CHICKEN +6	BOWL OF VEG +6
PRAWN SKEWER +8	MASH +4
BACON +4	RICE +4

MAINS

	MEM	VIS
CRISPY SALMON FILLET	30.6	34
<i>crispy skin salmon fillet, served on a bed of brown rice, bok choy & lemon butter sauce</i>		
CHICKEN KIEV	28.8	32
<i>chicken breast filled with garlic butter, crumbed & served with mash potato & seasonal greens</i>		
MEATLOVERS PARMA	28.8	32
<i>chicken schnitzel, Napoli, cheese, ham, bacon, chorizo, salami & BBQ sauce</i>		
OSCAR PARMA	28.8	32
<i>chicken schnitzel, bacon, fresh avocado, cheese & hollandaise sauce</i>		
PORK CUTLET	27	30
<i>char-grilled pork cutlet, served with mash potato, zucchini wedges & a creamy pepper sauce</i>		
BEEF, BRIE & BEETROOT BURGER	24.3	27
<i>angus beef patty, brie cheese, cos lettuce & beetroot relish</i>		
PULLED PORK BURGER	24.3	27
<i>smoky BBQ pulled pork, coleslaw & chipotle mayo in a toasted bun.</i>		
ROAST OF THE DAY	26.1	29
<i>please see specials board</i>		
SWEET POTATO FAJITAS (VGO)	23.4	26
<i>sweet potato, black beans, corn & tomato filled fajitas topped with chipotle mayo & guacamole, served with zucchini wedges</i>		
STEAK FOCACCIA	26.1	29
<i>tender steak, bacon, cheese, tomato relish, lettuce, red onion & aioli, served with chips</i>		
CALAMARI DUO	25.2	28
<i>a duo of panko crumbed calamari rings & lemon pepper squid, served with chips, salad & tartare</i>		
LAMB RISSOLES	25.2	28
<i>lamb & mint rissoles, served with mash potato, buttered beans & gravy</i>		

FAVOURITES

	MEM	VIS	
CHICKEN SCHNITZEL	23.4	26	
<i>schnitzel served with chips & salad or potato & vegetables with gravy</i>			
CHICKEN PARMA	25.2	28	
<i>schnitzel with Napoli sauce, ham & cheese melt served with chips & salad or potato & vegetables</i>			
FISH & CHIPS	24.3	27	
<i>grilled or battered barramundi with chips, salad, fresh lemon & tartare sauce</i>			
GARLIC PRAWNS	30.6	34	
<i>seared prawns cooked in a garlic cream & white wine sauce, served on a bed of rice with a side of salad</i>			
	FOR ONE	34.2	38
SEAFOOD PLATTER	FOR TWO	63	70
<i>battered barramundi, prawn skewer, calamari, baby octopus, mussels, king prawns & shrimp salad with chips, tartare & fresh lemon</i>			

PIZZAS

	MEM	VIS
<i>all pizzas are hand stretched with Napoli base & cheese blend</i>		
MEATLOVER	22.5	25
<i>ham, salami, bacon & chorizo sausage with bbq sauce</i>		
AUSSIE	22.5	25
<i>ham, bacon & egg</i>		
SWEET POTATO	22.5	25
<i>roasted sweet potato, capsicum, red onion, baby spinach, pine nuts & rosemary</i>		
MEXICANA 🌶️🌶️	22.5	25
<i>hot salami, jalapenos & capsicum, red onion & chilli</i>		
KC SPECIAL	27	30
<i>ham, mushroom, onion, capsicum, prawns & olives</i>		

PASTA / PANS

	MEM	VIS
BEEF & CASHEW STIR FRY	28.8	32
<i>marinated beef, stir-fried with hokkien noodles, bok choy, carrot, mushrooms & cashews in a sesame soy sauce, finished with bean shoots & fried shallots</i>		
FETTUCCINE BOLOGNESE	21.6	24
<i>homemade traditional Bolognese served with fettuccine & finished with Parmesan</i>		
ROAST PUMPKIN RISOTTO (VGO)	22.5	25
<i>creamy risotto with roasted pumpkin, semi-dried tomatoes, baby spinach & fetta, finished with a touch of Parmesan & toasted pine nuts</i>		
SEAFOOD MARINARA	27	30
<i>a medley of mussels, prawns, barramundi, baby octopus & scallops, tossed through a garlic olive oil, white wine & baby spinach, with parmesan & lemon wedges</i>		
CREAMY CHICKEN RISOTTO	25.2	28
<i>a rich & creamy risotto with chicken, bacon, mushrooms & baby spinach, finished with parmesan cheese</i>		

DESSERTS

	MEM	VIS
SORBET TRIO (VGO)	10.8	12
<i>a trio of lemon, mango & blood orange sorbet</i>		
CREME BRULEE	10.8	12
<i>traditional creme brulee, with a perfectly caramalised sugar top, served with a side of biscotti</i>		
CAKE OF THE DAY	8.55	9.5
<i>please see cake fridge or speak to staff</i>		
COFFEE & CAKE	10.8	12
<i>select a cake from the cake fridge along with your preferred coffee</i>		

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
<i>add cheese (v) +1</i>	
200G RUMP STEAK	26
<i>200g steak, cooked to your liking, served with chips & salad</i>	
SEAFOOD BASKET	20
<i>medley of fresh & fried seafood with shrimp salad, tartare & fresh lemon</i>	
ROAST OF THE DAY	18
CHICKEN PARMA	18
<i>a breast schnitzel with Napoli sauce, ham & cheese melt, served with chips & salad or potato & vegetables</i>	
FISH & CHIPS	18
<i>grilled or battered barramundi with chips, salad, fresh lemon & tartare sauce</i>	
LAMBS FRY & BACON	16
<i>with mash potato, vegetables & gravy</i>	
ROAST PUMPKIN RISOTTO (VGO)	17
<i>creamy risotto with roasted pumpkin, baby spinach & fetta, finished with a touch of Parmesan & toasted pine nuts</i>	
CHICKEN SCHNITZEL	16
<i>breast schnitzel served with chips & salad or potato & vegetables with gravy</i>	
LAMB RISSOLES	18
<i>lamb & mint rissoles, served with mash potato, buttered beans & gravy</i>	
FETTUCCINE BOLOGNESE	16
<i>homemade traditional Bolognese served with fettuccine & finished with Parmesan</i>	

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

FETTUCINE BOLOGNESE

CALAMARI RINGS & CHIPS

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