

# SPRING

# ME

# NU

## SALADS

SEN MEM VIS

### CAESAR SALAD

16 21.6 24

*Cos lettuce in traditional Caesar dressing with Parmesan, croutons, anchovies & crispy bacon, finished with a warm poached egg*

### WARM ROAST

17 23.4 26

### VEGETABLE SALAD

*A medley of roasted pumpkin, capsicum, potato & red onion, served warm with balsamic dressing & baby spinach, finished with creamy crumbled fetta & toasted slivered almonds (v)*

### VIETNAMESE BEEF SALAD

18 25.2 28

*Tender beef with mixed greens, shredded carrot, cucumber, cherry tomatoes, rice noodles & fresh chilli. Dressed in ginger & lime & topped with crushed peanuts, coriander & a lime wedge*

## ENTREE

SEN MEM VIS

### GARLIC BREAD

6 8.1 9

*Add cheese (v) +2*

*Add cheese & bacon +4*

### SOUP OF THE DAY

5 8 8.9

*Served with a dinner roll (v)*

### BEETROOT ARANCINI

- 14.4 16

*House made risotto balls filled with roasted beetroot, Persian fetta & caramelised onion on beetroot puree & finished with a balsamic glaze (v)*

### HUMMUS & FLATBREAD

- 11.7 13

*Traditional hummus topped with hazelnut dukkah, served with warm flatbread, balsamic reduction & olive oil*

### ZUCCHINI WEDGES

- 10.35 11.5

*Zucchini wedges seasoned with rosemary & sea salt, served with chipotle mayo (v)*

## FAVOURITES

SEN MEM VIS

### CHICKEN SCHNITZEL

17 23.4 26

*Schnitzel served with chips & salad or potato & vegetables with gravy*

### CHICKEN PARMA

18 25.2 28

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

### FISH & CHIPS

17.5 24.3 27

*Grilled or battered flathead fillet, served with chips, salad, fresh lemon & tartare sauce*

### GARLIC PRAWNS

21 30.6 34

*Seared prawns cooked in creamy garlic & white wine sauce, served with rice & a fresh garden salad.*

### OSCAR PARMA

20 28.8 32

*Chicken schnitzel, bacon, fresh avocado, cheese & hollandaise sauce served with chips & salad*

# MAINS

SEN MEM VIS

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## SALMON FILLET - 31.5 35

Grilled Atlantic salmon served with rice, bok choy & a light drizzle of pesto

## STEAK FOCACCIA - 25.2 28

Tender steak, bacon, cheese, tomato, lettuce, red onion, fried egg, aioli & BBQ sauce in Turkish bread, served with chips

## TUSCAN CHICKEN 18.5 26.1 29

Grilled chicken breast served atop creamy mash potato, broccolini & finished with a creamy semi-dried tomato & baby spinach sauce

## SOUTHERN FRIED CHICKEN - 23.4 26

### BURGER

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

## KC BURGER - 24.3 27

Angus beef patty, bacon, cheese, lettuce, tomato, beetroot & egg, with tomato relish, served with chips.

## VEGETABLE LASAGNA 18 25.2 28

Layers of char-grilled seasonal vegetables, Napoli & creamy béchamel sauce between pasta sheets, topped with Parmesan & mozzarella, served with chips & salad (v)

## HAM STEAK & PINEAPPLE 17 23.4 26

Grilled ham steak topped with a golden, caramelised pineapple ring, served with chips, salad & gravy

## CHILLI CALAMARI 18 25.2 28

Flash fried calamari, seasoned with chilli salt & pepper, served with chips, salad & a side of aioli dipping sauce

## OPEN LAMB SOUVLAKI - 28.8 32

Marinated lamb slow-cooked, served on warm pita bread with lettuce, cucumber, tomato, red onion, olives & fetta, finished with tzatziki & served with chips

## ROAST OF THE DAY 18.5 26.1 29

Please see specials board

## LAMB RISsoles 17 23.4 26

Lamb rissoles, served with mash potato, buttered peas & finished with gravy.

## THE GRILL

SEN MEM VIS

### EYE FILLET MIGNON - 36 40

200g with chips & salad

### SCOTCH FILLET - 37.8 42

250g with chips & salad

### PORTERHOUSE STEAK - 39.6 44

300g with chips & salad

### SEN PORTERHOUSE 26 - -

180g with chips & salad

### RIBS & WINGS 26 39.6 44

Smoky BBQ pork ribs brushed with sticky maple bourbon glaze, topped with chicken wings & served with chips & coleslaw.

### MIXED GRILL

FOR ONE - 40.5 45  
FOR TWO - 76.5 85

Steak, rissole, pork rib, chicken wings, chorizo, bacon, egg, charred corn ribs, chips & 2 sauces.

mixed grill for two receives complimentary garlic bread

### SAUCES

Pan gravy, mushroom, pepper, garlic butter, mustards or hollandaise

extra sauce +2.5

**SKIP THE QUEUE  
ORDER ONLINE!**



SELECT AREA THEN ADD  
TABLE NUMBER



## PIZZA / PANS

SEN MEM VIS

### MEATLOVERS PIZZA

- 23.4 26

*Napoli, ham, salami, prosciutto & chorizo with BBQ sauce & cheese*

### SEAFOOD MARINARA PIZZA - 27 30

*Napoli, mixed seafood, anchovies & cheese*

### CHICKEN & BACON GNOCCHI

18 25.2 28

*Potato gnocchi in a creamy white wine sauce with chicken, bacon, Parmesan & garlic, topped with parsley & cracked pepper*

### WILD MUSHROOM RISOTTO

17 23.4 26

*Creamy Arborio rice simmered with white wine, Parmesan & wild mushrooms, finished with olive oil & fresh herbs (v)*

### PRAWN & CHORIZO LINGUINE

21.5 31.5 35

*Prawn cutlets & smokey chorizo tossed in a creamy rosé sauce with baby spinach, finished with fresh lemon & crumbled fetta*

## SIDES & ADD ONS

EGG +3

CHIPS +8

CHICKEN +6

BOWL OF VEG +6

PRAWNS +8

MASH +4

BACON +4

RICE +4

## FOR THE KIDS

\$15

*Available for kids 12 years & under, Includes: activity pack, soft drink or juice & dixie cup*

### ROAST & VEG

### SCHNITZEL or PARMA & CHIPS

### CHICKEN TENDERS & CHIPS

### NAPOLI PASTA

### FISH & CHIPS

## DESSERTS

SEN MEM VIS

### MANGO & COCONUT

- 10.8 12

### PANNA COTTA

*Creamy panna cotta infused with mango & vanilla, with a coconut & white chocolate crumble*

### APPLE & PEACH CRUMBLE - 12.6 14

*Sweet peaches & juicy apples baked with a buttery oat crumble, served with custard & double cream.*

### CAKE OF THE DAY - 8.55 9.5

*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*

### SENIORS DESSERT 6 - -

*Please see specials board*

## SENIORS MEAL DEAL

### ADD AN ENTREE OR DESSERT TO YOUR MAIN +\$4 (2 COURSE DEAL)

### ADD ENTREE & DESSERT TO YOUR MAIN +\$8 (3 COURSE DEAL)

*\*SENIORS MEAL DEAL MONDAY - FRIDAY FOR LUNCH & DINNER\**

*\*SNR ENTREE OPTIONS ARE SENIOR SOUP OR GARLIC BREAD\**

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 & 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