

# AUTUMN PANS

SEN MEM VIS

# MENU

**GNOCCHI CARBONARA** 18 25.2 28  
 Potato gnocchi tossed in a creamy, bacon carbonara sauce with a hint of garlic, finished with Parmesan

**SEAFOOD MARINARA** - 31.5 35  
 A medley of mussels, prawns, fish, calamari & scallops, tossed through fettucine with garlic, olive oil, white wine & baby spinach, finished with Parmesan

**PORK BELLY STIR-FRY** 20 28.8 32  
 Pork belly wok tossed with a selection of Asian vegetables & Teriyaki sauce, served with Hokkien noodles & finished with fried shallots

**PUMPKIN RISOTTO** 17 23.4 26  
 Cooked in a rich Napoli sauce with roasted pumpkin, semi-dried tomatoes & fresh baby spinach, finished with Parmesan & toasted almonds (v)

## PANS ADD ONS

Add chicken +6 Add prawns +6  
 Add mushrooms +2

## ENTREE

	SEN	MEM	VIS
<b>GARLIC BREAD</b> Add cheese (v) +2 Add cheese & bacon +4	6	8.1	9
<b>SOUP OF THE DAY</b> Served with a dinner roll (v)	5	8	8.9
<b>SAGANAKI</b> Golden, pan-seared Greek cheese, served with lemon (v)	-	16.2	18
<b>SALT &amp; PEPPER CALAMARI</b> Tender calamari lightly dusted in a seasoned salt & pepper coating, flash fried & served with a fresh lemon wedge & aioli	-	14.4	16
<b>PROSCIUTTO &amp; HALOUMI BITES</b> Served with a side of plum sauce	-	15.3	17
<b>WEDGES</b> Served with sweet chilli & sour cream (v)	-	12.6	14

## THE GRILL

	SEN	MEM	VIS
<b>EYE FILLET MIGNON</b> 200g with chips & salad	-	37.8	42
<b>SCOTCH FILLET</b> 250g with chips & salad	-	39.6	44
<b>PORTERHOUSE</b> 300g with chips & salad	-	41.4	46
<b>SENIOR RUMP</b> 200g with chips & salad	26	-	-
<b>RIBS &amp; WINGS</b> Smoky BBQ pork ribs brushed with a sticky honey & sesame glaze, topped with chicken wings & served with chips & coleslaw	26.5	40.5	45
<b>SAUCES</b> Pan gravy, mushroom, pepper, garlic butter, mustards or hollandaise extra sauce +2.5			

# MAINS

SEN MEM VIS

## SALMON FILLET - 31.5 35

Served on a bed of brown rice, with seasonal greens & tangy kimchi, finished with a drizzle of sesame oil

## STEAK FOCACCIA - 25.2 28

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

## CHICKEN & AVO FILO - 26.1 29

Chicken breast filled with avocado, semi-dried tomatoes & cream cheese, wrapped in golden, crispy filo pastry & served with mashed potatoes, seasonal greens & hollandaise sauce

## HAWAIIAN CHICKEN BURGER - 23.4 26

Grilled chicken breast topped with crispy bacon, charred pineapple, crunchy onion rings, fresh lettuce & melted cheese, finished with a drizzle of creamy ranch & a side of chips

## BEEF BRISKET BURGER - 24.3 27

Slow cooked, pulled beef brisket, served in a bun with creamy coleslaw & American cheese, with a side of chips

## RICOTTA & SPINACH CANNELLONI 18.5 26.1 29

House-made cannelloni filled with creamy ricotta & spinach, baked in Napoli & finished with melted cheese & Parmesan, served with chips & salad (v)

## LAMBS FRY 17 23.4 26

Lambs fry with crispy bacon & caramelised onions, served with creamy mashed potato, vegetables & rich gravy

## HAM STEAK & PINEAPPLE 17 23.4 26

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

## SALT & PEPPER CALAMARI 18 25.2 28

Tender calamari lightly dusted in a seasoned salt & pepper coating, flash fried & served with chips & salad, a fresh lemon wedge & aioli

## ROAST OF THE DAY 19 27 30

Please ask our friendly staff

# SALADS

SEN MEM VIS

## CAESAR SALAD 16.5 22.5 25

Cos lettuce in a traditional Caesar dressing with Parmesan, croutons, anchovies & crispy bacon, finished with a warm poached egg  
add chicken +6

## CALAMARI SALAD 17 23.4 26

Tender, lightly fried calamari tossed with crisp mixed greens, cherry tomatoes, red onion & toasted almonds, finished with an avocado & lemon-herb dressing

## THAI BEEF SALAD 18 25.2 28

Tender seared beef sliced atop a crisp green salad, with cucumber, cherry tomatoes, carrot, red onion & fresh Thai basil, with a Nam Jim dressing, topped with crushed peanuts & crunchy noodles

# FAVOURITES

SEN MEM VIS

## CHICKEN SCHNITZEL 17 23.4 26

Schnitzel served gravy & with your choice of sides

## CHICKEN PARMA 18 25.2 28

Schnitzel with Napoli sauce, ham & cheese melt, served your choice of sides

## FISH & CHIPS 17.5 24.3 27

Grilled or battered flathead fillet, served with your choice of sides, fresh lemon & tartare sauce

## GARLIC PRAWNS 21 32.4 36

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 your choice of sides

## SEN SEAFOOD PLATTER 24 - -

Chef's selection of fresh & fried seafood, served with, chips, tartare sauce & fresh lemon

## SEAFOOD PLATTER FOR ONE 36 40 FOR TWO 64.8 72

Battered flathead fillets, prawn skewer, calamari, scallops, mussels, king prawns & shrimp salad with chips, tartare & fresh lemon

## 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 NUGGETS & CHIPS

### CARBONARA PASTA

### FISH & CHIPS

## SIDES & ADD ONS

BOWL OF CHIPS +8

MASH +4

BOWL OF VEG +6

RICE +4

EGGS +3

PRAWN SKEWER +8

BACON +4

CHICKEN +6

## DESSERTS

SEN MEM VIS

### CHOCOLATE SUNDAE

- 12.6 14

Layers of vanilla ice cream drizzled with rich fudge sauce, crushed nuts & double cream

### BISCOFF PANNA COTTA

- 10.8 12

Creamy panna cotta served with crunchy Biscoff crumbs & a drizzle of caramelised biscuit sauce

### CAKE OF THE DAY

- 9 10

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

## SKIP THE QUEUE, ORDER ONLINE!

SELECT AREA THEN ADD  
TABLE NUMBER  
\*SCAN ME\*



## 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\*

\*SNR DESSERT OPTION IS THE SENIOR DESSERT OF THE DAY\*

\*TO REDEEM DEAL, BOTH COURSES MUST BE ORDERED IN THE SAME TRANSACTION\*

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