



STARTERS & LIGHT MEALS

GARLIC BREAD	\$7	CHILLI GARLIC PRAWNS	\$17
CHEESE & GARLIC PIZZA	\$7	prawn cutlets pan tossed with a fresh chilli, parsley and white wine sauce	
SOUP OF THE DAY [OGF]	\$7	CHICKEN QUESADILLA	\$16
WEDGES	\$10	flour tortilla filled with chicken, caramelized onion, red capsicum, mozzarella & American cheese, folded then baked, topped with guacamole, sour cream and salsa	
with sour cream and sweet chilli		LEMON CHICKEN	\$16
BRUSCHETTA	\$13	breast fillet battered to a crispy coat, drizzled with honey lemon sauce served with saffron rice and salad	
freshly diced tomato, Spanish onion, fresh basil, drizzled with olive oil, presented on toasted turkish bread		CHILLI BEEF NACHOS	\$16
CRUMBED HALOUMI	\$15	corn chips with spicy beef, topped with melted cheese, guacamole, sour cream and coriander salsa	
haloumi cheese crumbed and lightly fried served with tomato relish		GRILLED CHICKEN WRAP	\$16
SATAY CHICKEN SKEWERS	\$16	with tomato, avocado, lettuce, red onion, cucumber and sweet chilli mayo with chips	
served on rice with a mixed leaf salad		VEGETARIAN BURGER	\$16
JAMON SERANNO & CHICKEN CROQUETTES	\$16	house made vegetable patty, tomato, cucumber, cheddar, leaves and relish with chips	
with aioli		BEEF BURGER	\$18
BBQ BOURBON PORK RIBS	\$18	egg, bacon, cheese, fried onion, tomato and lettuce with chips	
slow cooked and served with salad		OPEN 150GM PORTERHOUSE STEAK SANDWICH	\$18
BLUE CHEESE & MUSHROOM ARANCINI BALLS	\$15	caramelised onion, sautéed mushrooms, egg, Swiss cheese, bacon, tomato relish and chips	
with sugo sauce & a small salad		CHICKEN BURGER	\$18
SALT & PEPPER CALAMARI [OGF]	\$18	house crumbed rosemary chicken breast, onion rings, tomato, American cheese, smoked chipotle sauce, tomato relish and chips	
lightly floured and shallow fried with salad and tartare sauce			
KARAAGE CHICKEN	\$16		
Japanese fried chicken - soy, ginger, garlic and sake marinated - with a small salad			

SALAD

BBQ PRAWN & CALAMARI SALAD	\$23	ROASTED BEETROOT SALAD [GF/OV]	\$18
salt and pepper calamari, mixed leaves and herbs, roasted red capsicum, tomato, Spanish onion and sweet chili dressing.		goat cheese, pumpkin, chickpea, walnut, prosciutto, spinach and shaved parmesan salad with balsamic dressing	
WARM MOROCCAN CHICKEN SALAD [OGF]	\$21	CRISPY PORK BELLY SALAD [GF]	\$21
mixed salad leaves, chickpeas, carrot, cucumber, tomato, Spanish onion and coriander drizzled with a spicy Moroccan dressing		pork belly lightly fried until crisp with cucumber, Spanish onion, tomato, carrot, coriander, mixed lettuce & a soy ginger dressing	
THAI BEEF SALAD [GF]	\$21	GREEK SALAD [OGF/V]	\$14
mixed lettuce, Spanish onion, cherry tomatoes, cucumber, shaved carrot, coriander and rice noodles		cherry tomatoes, Spanish onion, cucumber, feta cheese, olives, red wine vinegar dressing and croûtons	
CAESAR SALAD [OGF]	\$18		
baby cos, bacon, anchovies, croûtons, shaved parmesan, poached egg and caesar dressing			
add chicken	+\$4		
add prawns	+\$6		

9" PIZZAS

MARGARITA [V]	\$12	BBQ MEAT LOVERS	\$14
mozzarella, napoli sauce and oregano		bacon, ham, chorizo, salami, mozzarella and BBQ sauce	
HAWAIIAN	\$13	VEGETARIAN [V]	\$13
ham, pineapple, napoli sauce and mozzarella		spinach, mushroom, onion, zucchini, capsicum and pumpkin	
MEXICAN	\$13	QUATTRO STAGIONI	\$13
salami, roasted capsicum, chorizo, Spanish onion, napoli sauce and mozzarella		artichoke, olives, ham, sautéed mushrooms, mozzarella and napoli	

PASTA, RISOTTO & ASIAN

BEEF LASAGNA	\$22	SPAGHETTI MARINARA	\$27
layered sheets of fresh pasta filled with homemade bolognese sauce and cheese, then baked to perfection, served with a salad		prawns, scallops, calamari and mussels, pan fried in olive oil, white wine, fresh garlic and napoli	
PESTO GNOCCHI	\$21	PRAWN & SCALLOP PENNE	\$26
onion, mushrooms and bacon, tossed in a creamy basil pesto sauce		in a creamy garlic tarragon sauce	
FETTUCCINE CARBONARA	\$21	CHICKEN AND MUSHROOM RISOTTO [GF]	\$22
bacon, cream, parmesan cheese and egg		in a cream and napoli sauce	
PUMPKIN, SPINACH AND GOATS CHEESE GNOCCHI [V]	\$21	PRAWN RISOTTO [GF]	\$26
in a tomato and cream sauce		prawns, chorizo, onion, cherry tomatoes, garlic and napoli	
LAMB RAGU GNOCCHI	\$22	PUMPKIN & SPINACH RISOTTO [GV/V]	\$22
slow cooked lamb ragu with green peas, onion and white wine		oven roasted pumpkin and capsicum, feta, onion, garlic, white wine and napoli	
PENNE MATRICIANA	\$22	ASIAN STIR FRY	
chilli, salami, chorizo, Spanish onion, olives and napoli		marinated beef or chicken tossed with hokkien noodles and vegetables in an Asian honey soy sauce	
SPAGHETTI BOLOGNESE	\$19	chicken	\$21
homemade beef bolognese		beef	\$23
MORETON BAY BUG SPAGHETTI	\$25	CURRY OF THE DAY [OGF]	\$20
bugs tossed in a sauce of napoli, basil, sumac, butter, garlic & cherry tomatoes			

MAINS

SALT & PEPPER CALAMARI [OGF]	\$29	VEAL SCALOPPINI [OGF]	\$32
lightly floured and shallow fried with chips, salad and tartare		pan seared veal medallions in a creamy mushroom sauce served with green beans, broccolini and roasted carrots	
WHOLE GRILLED FLOUNDER [OGF]	\$32	BBQ BOURBON PORK RIBS	\$29
chips and salad		slow cooked and served with chips and salad	
FLATHEAD [OGF]	\$27	LAMB SHANKS	\$28
beer battered with chips and salad		braised with root vegetables in a rich gravy served on mash	
GARLIC PRAWNS [OGF]	\$28	BEEF & GUINNESS PIE	\$26
spring onions, white wine and cream on saffron rice with salad		with vegetables	
SEAFOOD PLATTER [OGF]	\$33	HOISIN DUCK BREAST [GF]	\$32
battered flathead and scallops, salt and pepper calamari, garlic prawns, chips and a side salad		soy and ginger marinated breast pan fried, served with green beans, cabbage and roasted carrots	
PAN FRIED BARRAMUNDI [OGF]	\$29	SCOTCH FILLET [OGF]	\$36
on pumpkin puree and broccolini with potatoes gratin and a cherry tomato, pine nut and red pesto sauce		250g grass fed, chargrilled	
ATLANTIC SALMON [OGF]	\$29	PORTERHOUSE STEAK 300G [OGF]	\$34
pan roasted salmon fillet served with wilted spinach, green beans, potato mash and salsa verde		Great Southern grass fed chargrilled.	
CHICKEN PARMIGIANA	\$24	Sauces:	
with chips and salad		mushroom, peppercorn, caramelised onion, gravy or garlic butter	
CHICKEN KIEV	\$29	creamy garlic prawn and scallop sauce	+\$5
chicken breast stuffed with garlic butter and a prawn and panchetta mousse, crumbed and fried, served with salad and chips			

SIDES

BOWL OF CHIPS	\$7	BUTTERED BROCCOLINI WITH TOASTED ALMOND FLAKES	\$7
GARDEN SALAD	\$6	MASHED POTATO	\$6
BUTTERED GREEN BEANS WITH CANDIED WALNUTS	\$7	SWEET POTATO CHIPS	\$7
WILTED SPINACH WITH TOASTED PINE NUTS	\$6	BATTERED ONION RINGS	\$7

DESSERTS

APPLE & RHUBARB CRUMBLE	\$9	ALMOND CHOCOLATE BROWNIE	\$9
house made and served with ice cream		with hot fudge sauce and ice cream	
CHURROS	\$9	CHEESECAKE	\$9
house made Spanish donuts served with ice cream and chocolate sauce		with whipped cream	
STICKY DATE PUDDING	\$9		
with caramel sauce and ice cream			

KIDS (12 AND UNDER INCLUDES ICE CREAM)

FISH & CHIPS	\$8	SPAGHETTI BOLOGNESE	\$8
NUGGETS & CHIPS	\$8	CHICKEN PARMA & CHIPS	\$8
SAUSAGE & CHIPS	\$8	HAM & PINEAPPLE PIZZA WITH CHIPS	\$8

SENIORS (LUNCH 11AM-3PM)

SOUP OF THE DAY AND YOUR CHOICE MAIN	\$18		
chicken schnitzel		crumbed brains & bacon	
beer battered flathead & chips		beef & guinness pie	
sausages & mash			