



LUNCH 11:30 - 2:30 | DINNER 5:30 - 8:30

ENTRÉES

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| SOUP OF THE DAY GFO | 7 |
| Served with complimentary dinner roll & butter | |
| GARLIC BREAD VO | 10 |
| CHEESY GARLIC BREAD VO | 12 |
| BEEF SLIDERS (2) | 13.9 |
| Brioche bun, beef patty, cheese, smoky BBQ sauce & slaw | |

SALADS

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| CAULIFLOWER & CHICKPEA SALAD GFO, VO | 22.9 |
| Cumin dusted cauliflower florets, chickpeas, dried cranberries, hommus & honey balsamic mustard vinaigrette | |
| CAESAR SALAD GFO, VO | 22.9 |
| Baby cos lettuce with crispy bacon, croutons, anchovies, poached egg, shaved parmesan & Caesar dressing | |
| ROCKET & PARMESAN SALAD GFO, VO | 22.9 |
| Wild rocket tossed with cucumber, cherry tomatoes, onion, shaved parmesan cheese, dried cranberries & honey balsamic vinaigrette | |
| ADDITIONS | |
| • Seared prawns GFO | 9 |
| • Tuscan herbed chicken tenders GFO | 8 |
| • Lemon pepper calamari GFO | 8 |
| • Chicken schnitzel | 6.9 |

FROM THE GRILL

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| 300G SCOTCH FILLET STEAK GFO | 49.9 |
| Cooked to your liking Served with chips & salad or seasonal vegetables Selection of sauce: gravy, mushroom, peppercorn, red wine jus or garlic butter | |
| ADD SURF & TURF GFO | 11 |
| With a garlic cream tiger prawn sauce | |
| SLOW COOKED BEEF BRISKET GFO | 32.9 |
| With mash potato, seasonal vegetables & red wine jus | |
| MOROCCAN BEEF SPARE RIBS | 38.9 |
| Slow cooked Moroccan beef ribs with potato wedges, coleslaw, corn & bourbon BBQ sauce | |
| FULL RACK BBQ PORK SPARE RIBS | 42.9 |
| With potato wedges, coleslaw, corn & smoky BBQ sauce | |
| RACK'EM UP PLATTER FOR 2 | 72.9 |
| Served with Teriyaki chicken ribs, Moroccan beef ribs, BBQ pork ribs, potato wedges, corn & coleslaw Selection of sauce: gravy, mushroom, peppercorn, red wine jus or garlic butter | |
| • Add a Bottle of House Wine | 10 |

MAINS

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| CATCH OF THE DAY GFO | MARKET PRICE |
| Grilled fish of the day served with chips, salad, lemon wedge & tartare sauce | |
| BEER BATTERED FLATHEAD TAILS | 27.9 |
| Served with chips & salad or seasonal vegetables, with lemon wedge & tartare sauce | |
| LEMON PEPPER CALAMARI GFO | 25.9 |
| With rocket & parmesan salad, house dressing, chips & aioli | |
| TERIYAKI SALMON FILLET | 35.9 |
| Grilled teriyaki salmon fillet served with stir-fry asparagus, spinach, broccolini & mash potato | |
| CHICKEN SCHNITZEL | 26.9 |
| Chicken schnitzel served with chips & salad or seasonal vegetables Selection of sauce: gravy, mushroom, peppercorn, red wine jus, or garlic butter | |
| CHICKEN PARMIGIANA | 28.9 |
| Chicken schnitzel topped with Napoli sauce, Virginian ham & mozzarella cheese, served with chips & salad or seasonal vegetables | |
| PERI PERI CHICKEN GFO | 32.9 |
| Half deboned chicken served with tzatziki, chips & salad | |
| ROAST OF THE DAY GFO | 28.9 |
| Served with roasted potato, pumpkin, seasonal vegetables & gravy | |
| GE BEEF BURGER | 25.9 |
| Brioche bun, 180g beef patty, bacon, egg, lettuce, tomato, cheese, smoky BBQ sauce & aioli, served with chips | |
| GE CHICKEN BURGER | 22.9 |
| Brioche bun, home made crispy chicken breast fillet, bacon, lettuce, tomato, cheese & GE spicy supercharge sauce, served with chips | |

PASTA & RICE

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| SEAFOOD PAILLA | 32.9 |
| Saffron rice, with calamari, prawns, mussels, fish, pipis, chorizo, red peppers, spinach, onion, olives, cherry tomato & herbs | |
| GARLIC CREAM PRAWNS GFO | 32.9 |
| Tiger prawns tossed in a garlic cream sauce served with saffron rice & spring onions | |
| LINGUINE 5 MUSHROOMS WITH TRUFFLE CREAM VO | 26.9 |
| Braised enoki, king brown, shiitake, button, portobello mushrooms, baby spinach, garlic, cream, herbs & shaved parmesan cheese | |
| • Add Tuscan herbed chicken tenders | 8 |
| SEAFOOD LINGUINE AGLIO OLIO | 32.5 |
| Calamari, prawns, mussels, fish, pipis, & clams, cooked in garlic, olive oil & white wine, with onion, spinach, cherry tomato, parmesan & fresh herbs | |

SIDES

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| EXTRA SIDE SAUCE GFO | 3 |
| Gravy, mushroom, peppercorn, red wine jus or garlic butter | |
| SIDE CHIPS GFO | 8 |
| SEASONAL VEGETABLES GFO | 8 |
| SIDE SALAD GFO | 8 |
| SIDE MASHED POTATO | 8 |
| WEDGES WITH SOUR CREAM & SWEET CHILLI | 8 |

(GFO) - Gluten Free Option & (VO) Vegetarian Option available upon request

(N) - Nuts

It must be noted within our premises we handle nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi, & dairy products. Guests requests will be catered for to the best of our availability, but the decision to consume a meal is the responsibility of the diners.

10% SURCHARGE ON PUBLIC HOLIDAYS | NO SPLIT BILLS

KIDS MEALS

For age 12 or under only

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| BATTERED FISH & CHIPS GFO | 10 |
| BEEF SLIDER & CHIPS | 10 |
| NUGGETS & CHIPS | 10 |
| LINGUINE NAPOLITANA & PARMESAN CHEESE | 10 |
| • Add a soft drink | 3 |
| • Add an ice cream | 3 |

SENIOR MEALS

For senior card holders only, not valid for pension card holders

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| SOUP OF THE DAY | 5 |
| Served with complimentary dinner roll & butter | |
| CAESAR SALAD GFO, VO | 17.9 |
| Baby cos with crispy bacon, croutons, anchovies, poached egg, parmesan & Caesar dressing | |
| • Add prawns GFO | 9 |
| • Add Tuscan herbed chicken tenders GFO | 8 |
| • Add lemon pepper calamari GFO | 8 |
| • Add chicken schnitzel | 6.9 |
| QUICHE LORRAINE | 21.9 |
| Baked quiche with egg & bacon, served with chips, salad & tomato relish | |
| SEAFOOD LINGUINE AGLIO OLIO | 19.9 |
| Calamari, prawns, mussels, fish, pipis, & clams, cooked in garlic, olive oil & white wine, with onion, spinach, cherry tomato, parmesan & fresh herbs | |
| GRILLED BARRAMUNDI FILLET GFO | 17.9 |
| Served with chips, salad, lemon wedge & tartare sauce | |
| BEER BATTERED FLATHEAD TAILS | 19.9 |
| Served with chips & salad or seasonal vegetables, with lemon wedge & tartare sauce | |
| CHICKEN SCHNITZEL | 17.9 |
| Chicken schnitzel served with chips & salad or seasonal vegetables Selection of sauce: gravy, mushroom, peppercorn, red wine jus, or garlic butter | |
| CHICKEN PARMIGIANA | 18.9 |
| Chicken schnitzel topped with Napoli sauce, Virginian ham & mozzarella cheese, served with chips & salad or seasonal vegetables | |
| ROAST OF THE DAY GFO | 17.9 |
| Served with roasted potato, pumpkin, seasonal vegetables & gravy | |
| HALF RACK BBQ PORK SPARE RIBS | 23.9 |
| With potato wedges & coleslaw | |
| SLOW COOKED BEEF BRISKET GFO | 22.9 |
| With mash potato, seasonal veg, & red wine jus | |
| DESSERT OF THE DAY | 5 |

DESSERT

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| STRAWBERRY CRÊPES | 12 |
| Crepes filled with vanilla cream & strawberry compote, topped with vanilla dust | |
| CHOCOLATE MOUSSE GFO | 12 |
| Cointreau chocolate mousse with vanilla cream, maraschino cherries & raspberry coulis | |
| CHURROS | 12 |
| Cinnamon dusted churros with vanilla cream, strawberries & chocolate fudge sauce | |
| CITRUS CRÈME BRÛLÉE GFO | 12 |
| Citrus infused custard with a torched sugar top | |

PARMAS FOR PALLIATIVE CARE

\$1 from every parma sold goes towards Palliative Care

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