

## STARTERS

### **Antipasto Platter – 18**

Our chef's selection of cured meats, cheeses, olives served with crackers and dips  
*...or made for two to share - 35*

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### **GF Soup of The Day – 6.5**

House-made with market fresh ingredients

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### **V Bowl of Crispy Chips – 8**

Seasoned steak fries served with garlic aioli

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### **V Garlic Bread – 8**

Thick crusty ciabatta topped with garlic butter

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### **Bowl of Spicy Wedges – 10**

Cajun spiced wedges served with a side of sour cream and sweet chilli sauce  
*...topped with bacon and melted cheese - 14*

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### **V Bruschetta – 13**

Garlic rubbed ciabatta topped with diced tomato, Spanish onion and fresh basil finished with shaved Parmesan and a balsamic glaze

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### **Lemon Pepper Calamari – 16**

Served with garlic aioli, lemon wedge and a side salad

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### **Tempura Prawns – 17**

Served with sweet chilli mayonnaise and a side salad  
*...main course option - 28*

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## SALADS

### **Warm Grilled Chicken Salad – 22**

Grilled chicken tenderloin served with roasted pumpkin, sweet potato, Spanish onion, baby beetroot, spinach, feta cheese and a balsamic glaze

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### **V Honey Roasted Pumpkin Salad – 20**

Honey roasted pumpkin served with cherry tomatoes, cos lettuce, baby spinach, cucumber and our honey mustard dressing

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### **V Vegetarian Greek Salad – 16**

Traditional Greek salad of mixed lettuce, semi dried tomatoes, cucumber, Spanish onion, Kalamata olives and feta cheese

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### **GF Warm Greek Lamb Salad – 24**

Chargrilled marinated lamb fillet atop a traditional Greek salad of mixed lettuce, semi dried tomatoes, cucumber, Spanish onion, Kalamata olives and feta cheese

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### **Calamari Salad – 23**

Scored calamari grilled and lightly coated with lemon myrtle pepper, served on a rocket salad with shaved Parmesan, finished with a plum mayonnaise

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## PASTA & RISOTTO

### Spaghetti Seafood Marinara – 30

Mussels, prawns, salmon & chorizo tossed with cherry tomatoes, basil & chilli and topped with shaved Parmesan  
*...Risotto option also available*

### Lamb Shank Risotto – 26

Tender, pulled lamb shank pieces, spinach, roasted capsicum, and olives pan fried with Arborio rice and topped with Parmesan cheese

### **V** Creamy Mustard Risotto – 22

Mushrooms, spinach and spring onions pan fried with Arborio rice and a seeded mustard cream sauce  
*...with chicken - 26*

### **V** Asian Noodle Stir Fry – 26

Tasty Hokkien noodles pan fried and tossed with Asian vegetables and cashews, seasoned with sweet chilli and ABC sauce  
*...with Prawns - 30 with Chicken - 30 with Marinated Beef - 30*

## STEAK

*All steaks are char grilled to your liking and served with your choice of chips or mash and salad or vegetables*

*\* Gluten free available on request*

### **GF** Angus Scotch Fillet – 42

300gm tender grass fed  
Portland scotch fillet

### **GF** Porterhouse – 32

300gm prime cut grass fed  
Portland sirloin

### **GF** Eye Fillet Mignon – 42

200gm centre cut grass-fed Portland eye  
fillet medallion wrapped in bacon

### Sauces – No Charge

Gravy

\*Gluten Free Gravy

### **GF** Waygu Rump – 49

400gm premium Waygu rump  
with a marble score of 8  
*...Chef Andre recommends choosing  
rare - med rare - medium*

### Premium Sauces – 2

Mushroom  
Red Wine Jus  
Garlic Butter  
Béarnaise  
Hollandaise  
Pepper



## SIDES

*Served as an accompaniment to your starter  
or your main meal*

**GF V** Roast potatoes and pumpkin – 4

**GF V** House made mash – 4

**V** Garden salad with French dressing – 4

**V** House made coleslaw – 4

**V** Garden vegetables – 4

**V** Hot chips or spicy wedges – 4

*~ Remember to check our daily specials menu ~*

## MAIN COURSE FAVOURITES

### **Flame Grilled Tuscan Chicken & Prawns – 32**

Tuscan spiced tender chicken breast served with house made mash, fresh garden salad and a side of hollandaise sauce and topped with a prawn skewer

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### **GF Grilled Atlantic Salmon – 27**

Grilled salmon fillet marinated in lemon and herbs served on a bed of house made mash, with garden vegetables and a mango salsa

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### **GF Roast of the Day – 24**

Daily roasted meat served with roast potatoes, pumpkin, seasonal vegetables and gravy  
*...\*Gluten free available on request*

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### **Chicken Schnitzel – 22**

Crumbed chicken breast served with crispy chips and a fresh garden salad with a side of rich gravy  
*...Premium sauces \$2 extra*

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### **Chicken Parmigiana – 25**

Crumbed chicken breast topped with house made Napoli sauce, ham, mozzarella cheese and served with chips and salad

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### **Beer Battered Flathead Fillets – 25**

Crisp beer battered flathead fillets served with house made tartare sauce, lemon wedge, chips and a side salad

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### **Nasi Goreng – 30**

Prawns, chicken, chilli bean paste, soy sauce, carrots and snow peas tossed through Basmati rice topped with dried shallots and a fried egg

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### **Seafood Plate – 29**

Crumbed calamari, scallops, prawns and battered fish served with chips, salad and house made tartare sauce

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### **Garlic Prawns – 29**

Prawn cutlets served in a creamy garlic and white wine sauce with Jasmine rice and a garden salad

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### **Naked Beef Burger – 25**

A bunless 180gm char grilled beef pattie topped with bacon, cheese, fried egg, pickles, tomato, lettuce and beetroot served with chips and salad

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### **GF Braised Lamb Shank – 26**

A tender braised lamb shank served with house made mash and seasonal vegetables

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### **Trio of Gourmet Sausages – 25**

Bratwurst, lamb & rosemary and Irish pork sausages served with bacon and caramelised onion on a bed of house made mash potato with a side of gravy and tangy coleslaw

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### **Veal Scallopini – 33**

Pan seared tender veal pieces with bacon, mushrooms and spinach in a creamy white wine sauce, served with house made mash and salad

## DESSERTS & AFTERS

### **Cheese & Olive Plate – 22**

A gourmet selection of soft and hard cheese accompanied by green and Kalamata olives, olive oil, grissini bread sticks and ciabatta. Perfect for one, or to share  
*...ask about our selection of dessert wine*

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### **Lemon Meringue Pie – 9**

Traditional meringue pie served with a berry coulis and double cream  
*...add ice cream - 10*

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### **Triple Chocolate Mousse Cake – 9**

Served with shaved chocolate and double cream  
*...add ice cream - 10*

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### **Sticky Date Pudding – 9**

Served with a warm butterscotch sauce and double cream  
*...add ice cream - 10*

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### **Cake of the Day – 9**

See the daily specials for today's selection of cake served with a side of double cream  
*...add ice cream - 10*

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### **Strawberry Custard Tart – 9**

Served with double cream and a berry coulis  
*...add ice cream - 10*

## COFFEE, LIQUEURS & FORTIFIED WINES

### **Liqueur Affogato – 16**

Single scoop of creamy vanilla bean ice cream served with an espresso and Frangelico liqueur on the side

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### **Liqueur Coffee – 9.5**

Your choice of Irish (Jameson's Irish whiskey), Mexican (Kahlua), Hazelnut (Frangelico) or Roman (Vanilla Galliano) topped with double cream

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### **Brown Brothers Tawny – 4.8**

### **Galway Pipe Tawny – 6**

Espresso, Café Latte, Cappuccino, Mocca, Hot Chocolate – 4

## DESSERT WINES

**Eradus 'Sticky Monkey' (glass) – 9**  
*Marlborough, NZ*

**Eradus 'Sticky Monkey' 375ml – 36**  
*Marlborough, NZ*

**Moores Hill 'CGR' Riesling 375ml – 45**  
*Tamar Valley, TAS*

**Henri LeBlanc Sparkling Brut 750ml – 39**  
*Product of France*

*Please refer to our full wine list for a fabulous selection of premium wines*

*~ Remember to check our daily specials menu ~*

## SENIORS' MENU

*Senior's Meals not available on Friday & Saturday night*

### Seniors' Soup of the Day – 3.00

House made with market fresh ingredients

### GF Senior's Roast of the Day – 15.00

Daily roasted meat served with roast potatoes, pumpkin, seasonal vegetables and gravy.

*\*Gluten free available on request*

### Seniors' Lamb Shank Risotto – 15.00

Tender lamb shank, spinach, roasted capsicum and olives, topped with Parmesan cheese

### Seniors' Lamb's Fry with Bacon – 15.00

Traditional lambs fry served in rich gravy with a side of house made mashed potato and seasonal vegetables.

### Seniors' Seafood Plate – 15.00

Crumbed calamari, scallops, prawns and battered fish served with chips, salad and house made tartare sauce

### Seniors' Chicken Parmigiana – 15.00

Crumbed half chicken breast topped with ham, mozzarella cheese and our house made Napoli sauce, served with crispy chips and salad

### Seniors' Garlic Prawns – 15.00

Prawn cutlets served in a creamy garlic and white wine sauce with Jasmine rice and a garden salad

### GF Seniors' Lamb Shank – 15.00

Tender braised lamb shank served with house made mashed potato and seasonal vegetables

### GF Seniors' Grilled Atlantic Salmon – 15.00

Grilled salmon fillet marinated in lemon and herbs and served on a bed of mashed potato with garden vegetables and a mango salsa

### Seniors' Veal Scallopini – 15.00

Tender veal pieces pan seared with bacon, mushrooms and spinach in a creamy white wine cream sauce, served with house made mash and salad

### Seniors' Lamb's Brains – 15.00

Crumbed and served with a creamy white wine sauce, bacon pieces, a side of crispy chips and fresh garden salad

### Seniors' Fish & Chips – 15.00

Beer battered flathead fillets served with house made tartare sauce, lemon wedge, crispy chips and a side salad

### Seniors' Chicken Schnitzel – 15.00

Crumbed half chicken breast served with crispy chips, garden salad and a side of gravy  
*...premium sauces \$2 extra*

### V Seniors' Mustard Risotto – 15.00

Mushrooms, spinach and spring onions pan fried with Arborio rice and a creamy seeded mustard sauce  
*...with chicken - \$19*

### V Seniors' Asian Noodle Stir Fry – 15.00

Tasty Hokkien noodles pan fried tossed with Asian vegetables with sweet chilli and ABC sauce  
*...with prawns - \$19 - with chicken - \$19 - with marinated beef - \$19*

## SENIORS' DESSERTS

### Seniors'

#### Ice Cream – 3.00

Two scoops of creamy vanilla bean ice cream with your choice of chocolate, strawberry or caramel topping

### Seniors'

#### Fruit Salad – 3.00

Freshly cut seasonal fruit served with double cream  
*...add ice cream - 4.00*

### Seniors'

#### Cake of the Day – 3.00

Check our daily specials for today's selection, served with double cream  
*...add ice cream - 4.00*

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