

LIGHT LUNCH MENU

AVAILABLE
MONDAY - SUNDAY
• LUNCH ONLY •

OPEN STEAK SANDWICH \$25
200G PORTERHOUSE STEAK, BACON, CARAMELISED ONION, TOMATO, COS LETTUCE AND TOMATO RELISH ON TURKISH BREAD. SERVED WITH BEER BATTERED CHIPS

CHICKEN AND AVOCADO WRAP \$23
GRILLED CHICKEN TENDERS, AVOCADO, SPINACH, SEMI SUN DRIED TOMATOES, SPANISH ONION WITH SWEET CHILLI MAYONNAISE IN A GRILLED TORTILLA WRAP. SERVED WITH BEER BATTERED CHIPS

HOUSE MADE PIE OF THE DAY \$23
PLEASE ASK OUR FRIENDLY STAFF. SERVED WITH MASH POTATO, GREEN PEAS, BEER BATTERED ONION RINGS AND GRAVY

(V) VEGETARIAN OPTION AVAILABLE ON REQUEST
(GF) GLUTEN FREE OPTION AVAILABLE ON REQUEST
• PLEASE NOTE: ALL INGREDIENTS MAY NOT BE LISTED IN DESCRIPTIONS, NOTIFY STAFF ON ORDERING OF ANY ALLERGIES OR AVERSIONS YOU MAY HAVE

STARTERS

SOUP OF THE DAY \$9

ALL OUR SOUPS ARE HOUSEMADE USING MARKET FRESH INGREDIENTS

GARLIC AND CHEESE BREAD \$12

TOPPED WITH GARLIC BUTTER & CHEESE (4 PIECES)

• ADD - BACON \$2

Gf OYSTERS NATURAL \$22-HALF DOZ / \$38-DOZ
SERVED WITH LEMON & COCKTAIL SAUCE

Gf OYSTERS KILPATRICK \$24-HALF DOZ / \$42-DOZ
BACON & WORCESTERSHIRE SAUCE

BUFFALO CHICKEN WINGS \$16
SERVED WITH RANCH SAUCE

V SAGANAKI \$18
GRILLED KEFALOGRAVIERA CHEESE, CRUSTY GARLIC BREAD AND SERVED WITH LEMON WEDGE

FISH TACOS \$22
CRISPY WHITING FILLET, AVOCADO, PICA DE GALLO, ASIAN SLAW AND SRIRACHA MAYONNAISE (3 PIECES)

V RICOTTA BRUSCHETTA \$20
CHERRY TOMATOES, BASIL AND RICOTTA CHEESE

LEMON PEPPER CALAMARI \$20
LIGHTLY COATED CALAMARI SERVED WITH GARLIC AIOLI

SALADS

CAESAR SALAD \$22
COS LETTUCE, BACON, CROUTONS AND ANCHOVIES TOPPED WITH OUR OWN CAESAR SALAD DRESSING, PARMESAN CHEESE AND POACHED EGG
• ADD EXTRA- GRILLED CHICKEN \$6, LEMON & PEPPER CALAMARI \$6, GRILLED HALLOUMI CHEESE \$6

STEAK BOWL \$32
200G STRIPLOIN, CRUSHED POTATO SALAD WITH CHERRY TOMATOES, SPINACH, ROASTED ESHALLOTS, FETTA WITH WHITE BALSAMIC DRESSING

V WARM CHICKPEA AND QUINOA SALAD \$25
CHICKPEAS WITH MUSTARD SEEDS, AVOCADO, QUINOA, SPANISH ONION, CAPSICUM, SPINACH, ROAST PUMPKIN, FETTA CHEESE AND HOUSE DRESSING
• ADD EXTRA- GRILLED CHICKEN \$6, LEMON & PEPPER CALAMARI \$6, GRILLED HALLOUMI CHEESE \$6

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MAIN COURSE

- Gf** CHICKEN SCALLOPINI WITH TIGER PRAWNS \$34
CHICKEN BREAST FILLETS, BACON, PRAWNS IN CHARDONNAY CREAM SAUCE WITH MASH POTATO AND BROCCOLINI
- CHICKEN PARMIGIANA \$29
PANKO CRUMBED CHICKEN BREAST TOPPED WITH NAPOLI SAUCE, HAM, MOZZARELLA CHEESE AND SERVED WITH EITHER BEER BATTERED CHIPS AND SALAD OR VEGETABLES
- CHICKEN SCHNITZEL \$27
PANKO CRUMBED CHICKEN BREAST WITH GRAVY AND SERVED WITH EITHER BEER BATTERED CHIPS AND SALAD OR VEGETABLES
- Gf** BRAISED BEEF CHEEK \$38
BEEF CHEEK SLOW COOKED IN RED WINE AND HERBS FOR 12 HOURS. SERVED WITH MASH POTATO, BROCCOLINI, ONION MARMALADE AND CHERRY TOMATOES.
- AMERICAN PORK RIBS AND WINGS \$38
PORK RIBS, BUFFALO CHICKEN WINGS, WITH COLESLAW AND BEER BATTERED CHIPS SERVED WITH SMOKEY BBQ SAUCE
- Gf** TWICE COOKED LAMB SHOULDER \$35
SLOW COOKED LAMB SHOULDER, SERVED WITH MASH POTATO, BUTTERED GREEN BEANS AND RATATOUILLE
- Gf** ROAST OF THE DAY \$28
SERVED WITH SEASONAL VEGETABLES AND GRAVY
- CURRY OF THE DAY \$28
HOUSEMADE CURRY OF THE DAY, SERVED WITH STEAMED JASMINE RICE, VEGETABLES AND CHUTNEY

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BURGERS

- PULLED BEEF BRISKET BURGER** \$27
LOW AND SLOW COOKED BEEF BRISKET, COLESLAW, AMERICAN CHEDDAR, SRIRACHA MAYONNAISE, ONION RINGS IN A BRIOCHE BUN WITH BEER BATTERED CHIPS
- GRILLED CHICKEN BURGER** \$27
CHICKEN TENDERS, BACON, AMERICAN MUSTARD, TOMATO, LETTUCE TOPPED WITH BEER BATTERED ONION RINGS AND BOURBON BBQ SAUCE IN A BRIOCHE BUN WITH BEER BATTERED CHIPS
- (V) GRILLED HALLOUMI BURGER** \$26
SERVED WITH LETTUCE, TOMATO, AVOCADO, SWEET CHILI MAYONNAISE. IN A BRIOCHE BUN WITH BEER BATTERED CHIPS

CHAR GRILLED STEAK

- (Gf) PRIME PORTERHOUSE** \$44
300G GRAIN FED PREMIUM CUT PORTERHOUSE, CHAR GRILLED TO YOUR LIKING, SERVED WITH BEER BATTERED CHIPS AND SALAD OR VEGETABLES AND YOUR CHOICE OF SAUCE
- (Gf) EYE FILLET MIGNON** \$48
220GM EYE FILLET WRAPPED IN BACON, CHAR GRILLED TO YOUR LIKING, SERVED WITH BEER BATTERED CHIPS AND SALAD OR VEGETABLES AND YOUR CHOICE OF SAUCE

SAUCES & REDUCTIONS -
GRAVY, MUSHROOM, PEPPER, GARLIC BUTTER
• SURF & TURF SAUCE - ADD \$6 •

SEAFOOD

- BEER BATTERED FLATHEAD FILLETS** \$28
CRISP BEER BATTERED FLATHEAD FILLETS, WITH HOUSEMADE TARTARE SAUCE AND SERVED WITH BEER BATTERED CHIPS, SALAD AND A LEMON WEDGE
- (Gf) OVEN ROASTED SALMON** \$34
SALMON FILLET MARINATED WITH PRESERVED LEMON, RESTING ON CREAMY MASH POTATO WITH BROCCOLINI. SERVED WITH HOUSEMADE BELL PEPPER SAUCE AND ROASTED CHERRY TOMATO
- (Gf) FISH OF THE DAY** \$32
PLEASE ASK OUR FRIENDLY STAFF OR SEE SPECIALS FOR MORE INFORMATION
- LEMON PEPPER CALAMARI** \$28
TENDER PIECES OF CALAMARI DUSTED IN OUR LEMON PEPPER SEASONING SERVED WITH SALAD, BEER BATTERED CHIPS AND AIOLI

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PASTA AND RISOTTO

SEAFOOD LINGUINE \$36
PAN FRIED PRAWNS, SCALLOPS, MUSSELS, CALAMARI, FISH, TOSSED IN LINGUINE PASTA WITH GARLIC, LEMON, FRESH TOMATO AND EXTRA VIRGIN OLIVE OIL. TOPPED WITH PARMESAN CHEESE

TRADITIONAL NASI GORENG \$30
TRADITIONAL INDONESIAN FRIED RICE WITH CHICKEN, PRAWNS, MIXED ASIAN GREENS, SPRING ONION, FRIED EGG AND PRAWN CRACKERS

BEEF RAGU WITH PAPPARDELLE \$32
PAPPARDELLE PASTA WITH BRAISED BEEF RAGU, TOMATO, OLIVES AND MUSHROOM

GF SPANISH SEAFOOD PAELLA \$39
A COMBINATION OF CHORIZO SAUSAGE, CHICKEN, PRAWNS, SCALLOPS, MUSSELS AND CALAMARI WITH CAPSICUM, SPRING ONION IN TOMATO SAFFRON RICE
• MANAGERS SELECTION

V ASIAN STIR FRY \$28
HOKKIEN NOODLES TOSSED WITH ASIAN VEGETABLES, CASHEW NUTS, SWEET CHILLI AND SOY SAUCE TOPPED WITH FRIED SHALLOTS
• ADD - GRILLED CHICKEN \$6, ADD - PRAWNS \$8

SIDE DISHES

BOWL OF BEER BATTERED CHIPS \$9

GF BOWL OF GARDEN SALAD OR SEASONAL VEGETABLES \$9

BOWL OF POTATO WEDGES WITH SOUR CREAM AND SWEET CHILLI SAUCE \$12

GF BOWL OF MASH POTATO OR COLESLAW \$9

KIDS - \$18

ALL KIDS UP TO THE AGE OF 12.
• MEALS ARE SERVED WITH CHIPS OR VEGETABLES ONLY. EXCLUDING ROAST
ADDITIONAL \$2.50 ICE CREAM PER SCOOP •

CHEESE BURGER

CHICKEN NUGGETS

CHICKEN PARMIGIANA

GF ROAST OF THE DAY

SERVED WITH SEASONAL VEGETABLES AND GRAVY

BATTERED FISH

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SENIORS MENU

SENIORS 1 COURSE \$20

SENIORS 2 COURSE \$25

SENIORS UPGRADE MENU WILL INCUR ADDITIONAL COST

ENTRÉE

SOUP OF THE DAY

OR

GARLIC AND CHEESE BREAD

MAIN

Gf ROAST OF THE DAY	\$20		
BATTERED FLATHEAD FILLETS	\$20		
Gf GRILLED BARRAMUNDI	\$20		
• GLUTEN FREE ON REQUEST			
CHICKEN SCHNITZEL		CHICKEN PARMIGIANA	\$20
# ALL MAIN MEALS (ABOVE) - SERVED WITH CHIPS AND SALAD OR VEGETABLES			
CURRY OF THE DAY	\$20		
LEMON PEPPER CALAMARI	\$20		
BANGERS & MASH	\$20		
V VEGETABLE STIR FRY	\$20		
• ADD - GRILLED CHICKEN \$6, ADD - PRAWNS \$8			

SENIORS UPGRADE MENU

Gf 200G PORTERHOUSE STEAK	\$25
• SAUCES: GRAVY, MUSHROOM, PEPPER, GARLIC BUTTER	
CRUMBED SEAFOOD BASKET	\$24
# SENIOR UPGRADE MAIN MEALS (ABOVE) - SERVED WITH CHIPS AND SALAD OR VEGETABLES	
Gf SALMON FILLET	\$24
Gf LAMB SHOULDER	\$25
# SENIOR UPGRADE MAIN MEALS (ABOVE) - SERVED WITH MASH POTATO AND VEGETABLES	
BEEF RAGU WITH PAPPADALLE	\$22
NASI GORENG	\$25

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DESSERTS & AFTERS

STICKY DATE PUDDING \$11
SERVED WITH A WARM BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM

HOUSEMADE APPLE CRUMBLE \$10
SERVED WITH ICE CREAM

DESSERT OF THE DAY SPECIAL \$11
PLEASE ASK OUR FRIENDLY WAIT STAFF FOR OUR DESSERT SPECIAL OF THE DAY
• MANAGERS SELECTION

AFFOGATO \$9
SINGLE SCOOP OF CREAMY VANILLA ICE CREAM SERVED WITH ESPRESSO COFFEE
• ADD YOUR CHOICE LIQUEUR EXTRA \$5

ICE CREAM AND TOPPING \$7.5
3 SCOOPS OF CREAMY VANILLA ICE CREAM WITH YOUR CHOICE OF
• CHOCOLATE, STRAWBERRY OR CARAMEL TOPPING

SENIORS DESSERTS

SENIORS DESSERT OF THE DAY \$5
• PLEASE ASK OUR FRIENDLY STAFF FOR MORE INFORMATION
ADD - ICE CREAM \$2.5

SENIORS ICE CREAM \$5
2 SCOOPS OF VANILLA ICE CREAM WITH YOUR CHOICE OF
• CHOCOLATE, STRAWBERRY OR CARAMEL TOPPING

DESSERT WINES

MOORES HILL CGR - BOTTLE \$45
375 ML BOTTLE LATE HARVEST RIESLING TAMAR VALLEY, TAS
• MANAGER'S SELECTION

DEEN VAT 5 BOTRYTIS SEMILLON GLASS \$9 | BOTTLE \$36
90ML GLASS - 375ML BOTTLE - LATE HARVEST - NSW

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TEA & COFFEE

LIQUEUR AFFOGATO \$14

A SINGLE SCOOP OF CREAMY VANILLA ICE CREAM SERVED WITH AN ESPRESSO AND LIQUEUR ON THE SIDE

• MANAGERS SELECTION

OPTIONS INCLUDE - SHEEP DOG (PEANUT BUTTER WHISKEY), FRANGELICO, BAILEYS, TIA MARIA, KAHULA, DRAMBUIE, GRAND MARNIER, COINTREAU

LIQUEUR COFFEE \$14

YOUR CHOICE OF IRISH (JAMESON'S IRISH WHISKY), MEXICAN (KAHLUA), HAZELNUT (FRANGELICO) OR ROMAN (VANILLA GALLIANO) TOPPED WITH WHIPPED CREAM

ICED COFFEE / ICED CHOCOLATE / ICED CHAI \$8

SERVED WITH ICE CREAM AND TOPPED WITH WHIPPED CREAM

• SOY / ALMOND MILK OR DECAF: ADD 70c

ESPRESSO LONG BLACK / LONG MACCHIATO \$5.3

DOUBLE SHOT

HOT CHOCOLATE \$5.5

• SOY / ALMOND MILK: ADD 70c

MUG: ADD 50c

ESPRESSO COFFEE \$4.8

ESPRESSO SINGLE SHOT, CAFÉ LATTE, CAPPUCCINO, FLAT WHITE, MOCHA, SHORT MACCHIATO

• MUG DOUBLE SHOT: ADD 50c SOY / ALMOND MILK OR DECAF: ADD 70c

CHAI LATTE \$5.5

VANILLA

• MUG: ADD 50c SOY / ALMOND MILK: ADD 70c

TEA \$4.8

ENGLISH BREAKFAST/ EARL GREY/ PEPPERMINT/ GREEN

FORTIFIED WINES

BROWN BROS TAWNY \$7

AUSTRALIA NV

PENFOLDS CLUB TAWNY \$7

AUSTRALIA NV

SHERRY | MEDIUM | \$6