

# LIGHT LUNCH MENU

AVAILABLE  
MONDAY - SUNDAY  
• LUNCH ONLY •

## LAMB WRAP

\$23

GYRO STYLE LAMB, LETTUCE, TOMATO, CUCUMBER, SPANISH ONION, TZATZIKI AND SRIRACHA, IN A TORTILLA WRAP. SERVED WITH BEER BATTERED CHIPS

## OPEN STEAK SANDWICH

\$25

200G PORTERHOUSE STEAK, BACON, PICKLED ONION, TOMATO, COS LETTUCE AND TOMATO RELISH ON TURKISH BREAD. SERVED WITH BEER BATTERED CHIPS

## **(V)** VEGETARIAN QUESADILLA

\$23

ONION, BELL PEPPER, CORN, BLACK BEANS, TOMATO, MEXICAN SPICE AND CHEESE IN A FLOUR TORTILLA WRAP. SERVED WITH GUACAMOLE AND SOUR CREAM AND SALAD

(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** \$10  
ALL OUR SOUPS ARE HOUSEMADE USING MARKET FRESH INGREDIENTS

**GARLIC AND CHEESE BREAD** \$12  
TOPPED WITH GARLIC BUTTER & CHEESE (4 PIECES)  
• ADD - BACON \$2

**(V) SAGANAKI** \$16  
GRILLED KEFALOGRAVIERA CHEESE AND CRUSTY GARLIC BREAD.

**SOUTHERN FRIED CHICKEN WINGS** \$16  
SERVED WITH CHIPOTLE MAYONNAISE

**CRISPY CHICKEN TACO** \$22  
CRISPY CHICKEN, AVOCADO, PICO DE GALLO, ASIAN SLAW & SRIRACHA MAYONNAISE  
• (3 Tacos)

**(V) BRUSCHETTA** \$18  
TOMATO, SPANISH ONION, FRESH BASIL, GARLIC, OLIVE OIL AND CRUMBED FETTA CHEESE. TOPPED WITH BALSAMIC GLAZE  
• (4 PIECES) VEGAN OPTION AVAILABLE

**TEMPURA PRAWNS** \$18  
PRAWNS IN TEMPURA BATTER SERVED WITH WASABI AIOLI

**SALT AND PEPPER CALAMARI** \$20  
LIGHTLY FLOURED AND FRIED, SERVED WITH SIDE SALAD AND 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- CRISPY CHICKEN \$6, SALT & PEPPER CALAMARI \$6, GRILLED HALLOUMI CHEESE \$6

**CRISPY CHICKEN TOSTADA** \$30  
CHIPOTLE AND LIME CORN SALSA, BLACK BEANS, PICA DE GALLO, SHREDDED LETTUCE, RED CABBAGE, AVOCADO IN A TORTILLA BOWL. TOPPED WITH CRISPY CHICKEN, SOUR CREAM AND JALAPENOS

**(V) CRUNCHY GRAIN SALAD** \$25  
SPINACH, QUINOA, FREEKEH, LENTILS, PEPITAS, BLACK CURRANTS, CRANBERRIES, CHIA SUNFLOWER SEEDS, CRUMBED FETTA AND YOGHURT. TOSSED WITH LEMON POMEGRANATE DRESSING  
• ADD EXTRA- CRISPY CHICKEN \$6, SALT & PEPPER CALAMARI \$6, GRILLED HALLOUMI CHEESE \$6

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# MAIN COURSE

<b>Gf</b> CHICKEN SCALLOPINI WITH TIGER PRAWNS	\$34
CHICKEN BREAST FILLETS, BACON, PRAWNS IN A WHITE WINE AND CREAM SAUCE WITH MASH POTATO AND BROCCOLINI	
<b>OPEN LAMB SOUVLAKI</b>	\$36
CHAR GRILLED LAMB, RED ONION AND BELL PEPPER SKEWERS (2) SERVED WITH GREEK SALAD, PITA BREAD, TZATZIKI AND A SIDE OF BEER BATTERED CHIPS.	
<b>TRADITIONAL NASI GORENG</b>	\$30
TRADITIONAL INDONESIAN FRIED RICE WITH CHICKEN, PRAWNS, MIXED ASIAN GREENS, SPRING ONION, FRIED EGG AND PRAWN CRACKERS	
<b>CHICKEN PARMIGIANA</b>	\$30
PANKO CRUMBED CHICKEN BREAST TOPPED WITH NAPOLI SAUCE, HAM, MOZZARELLA CHEESE AND SERVED WITH EITHER BEER BATTERED CHIPS AND SALAD OR VEGETABLES	
<b>CHICKEN SCHNITZEL</b>	\$28
PANKO CRUMBED CHICKEN BREAST WITH GRAVY AND SERVED WITH EITHER BEER BATTERED CHIPS AND SALAD OR VEGETABLES	
<b>PORK BELLY</b>	\$35
PORK BELLY WITH TEMPURA PRAWNS, STEAMED RICE, STIR FRIED VEGETABLES AND SERVED WITH CHILLI JAM	
<b>AMERICAN PORK RIBS AND WINGS</b>	\$38
PORK RIBS, SOUTHERN FRIED CHICKEN WINGS, WITH COLESLAW AND BEER BATTERED CHIPS SERVED WITH SMOKEY BBQ SAUCE	
<b>LAMB CUTLETS</b>	\$37
FOUR PANKO CRUMBED LAMB CUTLETS, SERVED WITH POTATO GRATIN, BROCCOLINI AND RED WINE JUS	
<b>Gf</b> ROAST OF THE DAY	\$28
SERVED WITH SEASONAL VEGETABLES AND GRAVY	
<b>CURRY OF THE DAY</b>	\$28
HOUSEMADE CURRY OF THE DAY, SERVED WITH STEAMED JASMINE RICE, VEGETABLES AND CHUTNEY	

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# 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  
• CREAMY SEAFOOD SAUCE - ADD \$8 •

## BURGERS

- SOUTHERN FRIED CHICKEN BURGER** \$27  
BUTTERMILK CHICKEN BREAST, JALAPENO SLAW (MILD), AMERICAN CHEDDAR, BACON, CHIPOTLE MAYONNAISE. SERVED IN A BRIOCHE BUN WITH BEER BATTERED CHIPS
- WARRAMUNGA BEEF BURGER** \$27  
HOUSE MADE BEEF PATTY, AMERICAN CHEDDAR, LETTUCE, TOMATO, PICKLED ONION, KEWPIE MAYONNAISE SAUCE AND SERVED WITH BEER BATTERED CHIPS
- (V) GRILLED HALLOUMI BURGER** \$26  
SERVED WITH LETTUCE, TOMATO, AVOCADO, PICKLED ONION, CHIPOTLE MAYONNAISE AND SERVED WITH BEER BATTERED CHIPS

## SEAFOOD

- BEER BATTERED FISH** \$28  
CRISPY BEER BATTERED FISH, WITH HOUSEMADE TARTARE SAUCE AND SERVED WITH BEER BATTERED CHIPS, SALAD AND A LEMON WEDGE
- (Gf) FISH OF THE DAY** \$34  
PLEASE ASK OUR FRIENDLY STAFF FOR MORE INFORMATION
- (Gf) OVEN ROASTED SALMON** \$34  
SALMON FILLET MARINATED WITH PRESERVED LEMON, RESTING ON POTATO GRATIN AND BROCCOLINI. SERVED WITH HOUSE MADE BELL PEPPER SAUCE AND ROASTED CHERRY TOMATO
- SALT AND PEPPER CALAMARI** \$30  
LIGHTLY FLOURED AND FRIED. SERVED WITH GARLIC AIOLI, BEER BATTERED CHIPS AND SALAD OR VEGETABLES

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# PASTA AND RISOTTO

**SEAFOOD MARINARA** \$36  
PAN FRIED PRAWNS, SCALLOPS, MUSSELS, CALAMARI, FISH, TOSSED IN SPAGHETTI PASTA WITH NAPOLI SAUCE. TOPPED WITH PARMESAN CHEESE

**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

**CHICKEN AND AVOCADO PENNE** \$28  
CHICKEN FILLET, AVOCADO, SPINACH, GARLIC, SEMI DRIED TOMATO AND MUSHROOMS IN A LIGHT WHITE WINE CREAM SAUCE, TOPPED WITH PARMESAN CHEESE

**GF DUCK RISOTTO** \$32  
PORCINI MUSHROOM, SPINACH, SUN DRIED TOMATO, BABY BOK CHOY, TOPPED WITH CONFIT DUCK MARYLAND

**PESTO PENNE** \$25  
ONION, GARLIC, CHERRY TOMATO, BROCCOLINI, MUSHROOMS WITH BASIL PESTO AND TOPPED WITH PARMESAN CHEESE.

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

## 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**

**CRUMBED CHICKEN TENDERS**

**CHICKEN PARMIGIANA**

**GF ROAST OF THE DAY**

SERVED WITH SEASONAL VEGETABLES AND GRAVY

**BATTERED FISH**

(V) VEGETARIAN OPTION AVAILABLE ON REQUEST  
(GF) GLUTEN FREE OPTION AVAILABLE ON REQUEST

# 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 OR BRUSCHETTA

## MAIN

- Gf** ROAST OF THE DAY \$20
- BATTERED FISH 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
- Gf** CHICKEN AND MUSHROOM RISOTTO \$20
  - VEGETARIAN OPTION AVAILABLE
- SALT AND PEPPER CALAMARI \$20
- V** VEGETABLE STIR FRY \$20
  - ADD EXTRA - GRILLED CHICKEN \$6, PRAWNS \$8, PORK BELLY BITES \$6

# 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
- CRUMBED LAMB CUTLETS \$24
- Gf** SALMON FILLET \$24
- Gf** LAMB KEBAB \$24
  - # SENIOR UPGRADE MAIN MEALS (ABOVE) - SERVED WITH MASH POTATO AND VEGETABLES
- NASI GORENG \$25

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# DESSERTS & AFTERS

SELECTION OF FINE ICE CREAM \$11  
3 SCOOPS OF PREMIUM ICE CREAM SERVED WITH TUILES.  
• PLEASE ASK OUR FRIENDLY STAFF FOR MORE INFORMATION

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

**Gf** PANNA COTTA \$11  
SERVED WITH LEMON CURD, BISCOTTI & CRUSHED PISTACHIOS

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

# SENIORS DESSERTS

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

SENIORS VANILLA 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

# 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