

STARTERS

Soup of The Day \$6.5 **Gf**

House-made with market fresh ingredients

Garlic Bread \$8 **V**

Thick crusty ciabatta topped with garlic butter

Bruschetta \$13 **V**

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

Lemon Pepper Calamari \$16 **Gf**

Served with garlic aioli, lemon wedge and a side salad

Bowl of Crispy chips \$8 **V**

Served with garlic aioli

Bowl of Spicy Wedges \$10 **V**

Cajun spiced wedges served with a side of sour cream and sweet chilli sauce

- **Add Bacon and / or Cheese \$4**

Tempura Prawns \$17

Served with sweet chilli and a side salad

SALADS

Warm Grilled Chicken Salad \$22

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

- *** Gluten free available on request**

Greek salad \$20 **V**

Traditional Greek salad of tomatoes, cucumber, capsicum, red onion, Kalamata olives, feta cheese and tzatziki

- **ADD Lamb \$4**

- *** Gluten free available on request**

Honey Roasted Pumpkin Salad \$20 **V**

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

- **ADD Chicken \$4**

Calamari Salad \$23 **Gf**

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

PASTA & RISOTTO

Spaghetti Carbonara \$26

Smoked bacon, white wine, egg and garlic finished off with Parmesan cheese and black pepper

Lamb Shank Risotto \$26 **Gf**

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

Asian Noodle Stir Fry \$26 **V**

Tasty Hokkien noodles pan fried and tossed with Asian vegetables and cashews, seasoned with sweet chilli and ABC sauce

- **ADD Prawns/Chicken/Beef \$4 each**

Spaghetti Marinara \$30

Mussels, prawns, salmon and chorizo tossed with cherry tomatoes, basil, chilli, topped with shaved Parmesan

- **Risotto option also available**

Creamy Mustard Risotto \$22 **V Gf**

Mushrooms, spinach and spring onions pan fried Arborio rice and a seeded mustard cream sauce

- **ADD Chicken \$4**

~ Remember to check our daily specials menu ~

STEAK

Angus Scotch Fillet \$42 **Gf**

300g tender grass fed Portland Scotch Fillet

Eye Fillet Mignon \$42 **Gf**

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

Prime Porterhouse \$32 **Gf**

300g prime cut grass fed Portland sirloin

Premium Sauces \$2

Mushroom, Red Wine Jus, Garlic Butter, Bernaise, Hollandaise, Pepper

Sauces

Gravy *Gluten Free Gravy No Charge

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

SIDES

Roast potatoes and pumpkin \$4 **V Gf**

Garden salad with french dressing \$4 **V**

Garden vegetables \$4 **V Gf**

House made mash \$4 **V Gf**

Rocket with roasted capsicum and shaved Parmesan \$4 **V Gf**

Hot chips \$4 **V**

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

MAIN COURSE FAVOURITES

Grilled Atlantic Salmon \$27 **Gf**

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

Chicken Parmigiana \$22

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

Seafood Plate \$26

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

Garlic Prawns \$29 **Gf**

Prawn cutlets in a creamy garlic and white wine sauce, served with jasmine rice and a side salad

Nasi Goreng \$24

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

Tempura Prawns \$28

Served with sweet chilli and a side salad & chips

Braised Lamb Shank \$26 **Gf**

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

Chicken Schnitzel \$20

Crumbed chicken breast served with crispy chips and a side of rich gravy

- **ADD Premium sauce \$2**

Beer Battered Flathead Fillets \$22

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

Naked Beef Burger \$24

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

Veal Scallopini \$32

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

Lemon Pepper Calamari \$28 **Gf**

Served with garlic aioli, lemon wedge and a side salad & chips

~ Remember to check our daily specials menu ~

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 two to share*

Triple Chocolate Mousse Cake \$9

Served with shaved chocolate and double cream

Cake \$9

Vanilla slice

Lemon Meringue Pie \$9

Traditional meringue pie served with a berry coulis and double cream

Sticky Date Pudding \$9

Served with a warm butterscotch sauce and double cream

Ice Cream \$6

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

COFFEE & LIQUEUR

Liqueur Affogato \$14

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

Affogato (no liqueur) \$9

Single scoop of creamy vanilla ice cream served with espresso

Espresso Long Black \$4.5

Double shot

Espresso Coffee \$3.8

Espresso, Café Latte, Cappuccino, Flat White, Mocha, Short Macchiato

- *Large: ADD 30c / Soy or Chai or decaf: ADD 70c*

Liqueur Coffee \$9.5

Your choice of Irish (Jameson's Irish Whisky), Mexican (Kahlua), Hazelnut (Frangelico) or Roman (vanilla Galliano) topped with whipped cream

Iced Coffee / Chocolate \$5.5

Topped with whipped cream

Hot Chocolate Mug \$4.5

- *Soy or Decaf: ADD 70c*

FORTIFIED WINES

Galway Pipe Tawny \$8

Penfolds Club Port \$5

Brown Brothers Tawny \$6

McWilliams Sherry - Dry - Cream \$5.5

DESSERT WINES

Eradus Stickey Mickey (Late Harvest SB) (90ml glass) \$9 | \$36 (375ml)

- *Marlborough, NZ - 2014*

Moore's Hill CGR (Late Harvest Riesling) \$45 (375ml)

- *Tamar Valley, TAS - 2015*

~ Remember to check our daily specials menu ~

SENIORS' MENU - \$17

Seniors' Meals not available on Friday & Saturday night

Soup \$3

Pumpkin

Seniors' Roast of the Day \$17

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

- * **Gluten free available on request**

Seniors' Lamb's Fry & Bacon \$17

Traditional lamb's fry served in rich gravy with a side of house made mash and seasonal vegetables.

Seniors' Seafood Plate \$17

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

Seniors' Chicken Parmigiana \$17

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

Seniors' Garlic Prawns \$17 **Gf**

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

Seniors' Grilled Flathead \$17 **Gf**

Grilled flathead fillets served with mash and salad and house made tartare sauce

Seniors' Mustard Risotto \$17 **V Gf**

Mushroom, spinach and spring onions pan fried with arborio rice and a creamy seeded mustard sauce

- **ADD Chicken \$4**

Seniors' Lamb Shank Risotto \$17 **Gf**

Tender lamb shank, spinach, roasted capsicum and olives, pan fried with arborio rice, topped with parmesan

Seniors' Lamb Shank \$17 **Gf**

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

Seniors' Chicken Schnitzel \$17

Crumbed half chicken breast served with crispy chips, garden salad and a side of gravy

- **Premium sauces ADD \$2**

Seniors' Asian Noodle Stir Fry \$17 **V**

Hokkien noodles pan fried tossed with Asian vegetables with sweet chilli and ABC sauce

- **ADD Prawns/Chicken/Beef \$4 EACH**

Seniors' Fish & Chips \$17

Beer battered flathead fillets served with chips, salad and house made tartare sauce

SENIORS' MENU - \$20

Seniors' Veal Scallopini \$20

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

Seniors' Grilled Atlantic Salmon \$20 **Gf**

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

Seniors' Lamb's Brains \$20

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

SENIORS' DESSERTS

Seniors' **Gf** Fruit Salad \$3

Freshly cut seasonal fruit served with double cream

Seniors' Ice Cream \$3

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

Seniors' Cake \$3 Passionfruit cheesecake

~ Remember to check our daily specials menu ~