



ENTREES

Garlic Bread \$8

Add Cheese \$2

Soup of the Day (gfo) \$8

Served with crusty bread

Bruschetta \$14

Tomato, onion, basil, garlic, parmesan, balsamic glaze

Nachos \$16

Corn tortillas topped w guacamole, sour cream, salsa & cheese

Add Chilli Beef \$5

Korean Fried Chicken Bites \$16

With sticky garlic soy dipping sauce

Salt & Pepper Squid E \$15

With lemon & aioli

PAN

Mushroom & Parmesan Risotto (gf,v) \$25

Button mushrooms & parmesan w arborio rice

Add Chicken \$5

Linguini Carbonara (vo) \$25

Bacon, garlic, parmesan, white wine & cream sauce

Add Chicken \$5

Spaghetti Bolognese \$22

Traditional rich meat sauce w shaved parmesan

Pesto Penne (v) \$24

Mushroom, pesto w white wine, olive oil & fresh herbs

Add Chicken \$5

Garlic Prawns (gf) \$34

Pan fried and cooked in creamy garlic sauce & served w steamed rice

Beef & Burgundy (gf) \$28

Tender beef braised w mushrooms & red wine sauce, served w creamy mashed potato

MAINS

All mains are served with choice of salad or vegetables

Fish & Chips (gfo) \$25

Choice of battered, grilled or crumbed, served w tartare, lemon & salad

Seafood Basket (gfo) \$34

Battered fish, crumbed prawns, scallops, salt & pepper squid, served w tartare, lemon & chips

Coconut & Sweet Chilli Barramundi (gf) \$33

Poached and served on a bed of steamed rice w seasonal vegetables

Chicken Kiev \$30

Butter & garlic stuffed chicken breast served w mashed potato & hollandaise sauce

Wagyu Beef Burger \$25

Grilled Wagyu patty, lettuce, tomato, pickles, bacon & cos lettuce on a toasted brioche bun w chips

Chicken Parmagiana \$27

Chicken schnitzel w napolitana sauce, ham, mozzarella cheese & chips

Salt & Pepper Squid \$27

With chips, lemon & aioli

Roast of the Day (gf) \$25

Served w roast potatoes, vegetables, traditional sides & gravy

Crispy Pork Belly (gf) \$33

Served with sweet potato mash & plum glaze

Chicken Schnitzel (gfo, vgo) \$24

Served w chips

Plant based option available

Chicken Hawaiian (gfo, vo) \$29

Chicken schnitzel w napolitana sauce, ham, pineapple, mozzarella cheese & chips

Beef Schnitzel (gfo) \$26

Served w chips

Add Parmigiana \$3

Add Hawaiian \$5

GRILL

Cooked to your liking and served with chips & salad or veg
Please allow 20-25 minutes for well done steak

Rump 400g (gfo) \$37

Porterhouse 300g (gfo) \$39

SAUCES Gravy, Garlic, Pepper, Mushroom, Dianne, Hollandaise \$3

SALADS

Mediterranean Salad (gf,v,vgo) \$24

Cos lettuce w feta cheese, kalamata olives,
cucumber, cherry tomatoes, red onion,
capsicum & balsamic glaze

Caesar Salad (gfo, vo) \$21

Cos lettuce, bacon, croutons, parmesan cheese,
anchoives w poached egg

Add Chicken \$5

Add Salt & Pepper Calamari \$8

DESSERT

Churros \$12

Cinnamon sugar dusted, served w butterscotch sauce
& whipped cream

Sticky Date Pudding \$11

Served w butterscotch sauce & ice cream

Cheesecake \$10

Assorted served w Chantilly cream

Affogato (v, gf) \$9

Ice cream served with a shot of espresso coffee

Dessert of the Day \$10

KIDS

13 AND UNDER

\$13

Chicken Schnitzel w Chips

Beef Schnitzel w Chips

Chicken Nuggets w Chips

Fish Bites w Chips

Spaghetti Bolognese w Cheese

Cheeseburger w Chips

Choice of Ice Cream Cup or Raspberry Jelly Cup

SIDES & TOPPERS

Chips \$8

Creamy Mash \$5

Garden Salad \$5

Buttered Seasonal Vegetables \$5

Garlic Prawns (grilled in creamy garlic sauce) \$9

BBQ Bacon (bbq sauce, bacon & cheese) \$6

Montys (prawns, squid, bacon & hollandaise sauce) \$12

SENIORS

Garlic Bread \$5

Soup of the Day (gfo) \$5

Fish & Chips (gfo) \$18

Choice of battered, grilled or crumbed, served w
tartare & lemon

Salt & Pepper Squid \$18

Served w chips, lemon & aioli

Roast of the Day (gf) \$18

Served w roast potatoes, vegetables, traditional
sides & gravy

Chicken Schnitzel (gfo, vgo) \$18

Served w chips

Add Parmigiana \$2

Add Hawaiian \$3

Beef Schnitzel (gfo, vgo) \$18

Served w chips

Add Parmigiana \$2

Add Hawaiian \$3

Linguini Carbonara (vo) \$18

Bacon, garlic, parmesan, white wine & cream sauce

Add Chicken \$3

Spaghetti Bolognese \$18

Traditional rich meat sauce w shaved parmesan

Beef and Bundundy (gf) \$18

Tender beef braised w mushrooms & red wine sauce,
served w creamy mashed potato

Caesar Salad (gfo, vo) \$18

Cos lettuce, bacon, croutons, parmesan cheese &
anchovies w a poached egg

Add Chicken \$3

Add Salt & Pepper Squid \$5

Sticky Date Pudding \$5

Dessert of the Day \$5

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the dinner.

V = VEGETARIAN VO = VEGETARIAN OPTION AVAILABLE
GF = GLUTEN FRIENDLY GFO = GLUTEN FRIENDLY OPTION AVAILABLE
VGO = VEGAN OPTION AVAILABLE

TERMS & CONDITIONS APPLY
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS