

BAR MEAL/STARTER

Garlic bread

\$ 8.00

French fries

with tomato sauce & aioli(GF, DF)

\$ 8.60

Onion rings

Served with sriracha mayonnaise(DF)

\$10.50

Crispy garlic chicken nibbles

With house slaw,house vinaigrette(DF)

\$15.50

Salt & pepper calamari

On house slaw,sweet chilli mango dressing,homemade tartare sauce(DF)

\$18.50

Seasoned potato wedges

Served with cheese, bacon, sour cream & Thai sweet chilli sauce

\$17.50

Mini beef burger

Sesame burger bun,mini beef patties,cheese,BBQ sauce,lettuce,tomato,gherkin,fries

\$15.00

Prawn twister

Served with tartare sauce,slaw(DF)

\$15.60

Lamb skewers

Grilled marinated lamb skewers with rosemary served with pita bread and house slaw

\$18.50

Crispy fried Tofu

With mongolian spice,house slaw

\$16.50

Please ask our friendly staff for G F and D F options
\$0.60 surcharge for each takeaway container

BURGERS

- **Crispy crumbed chicken**,spicy cajun mayonnaise lettuce tomato & guacamole \$26.90

- **House made prime beef patties**,cheese,beetroot,fried egg,onion ring,tomato,crisp lettuce,bacon,BBQ sauce \$28.90

- **Mexican style Beef brisket**,grilled 6hrs slow roasted beef brisket,crisp lettuce,gherkin,avocado tartar,jalapeno mayo,crispy bacon,cheese \$30.50

All burgers use corn dusted bun and served with fries & tomato sauce

SALAD

Tofu salad \$24.60

Crispy fried tofu with slice red onion,capsicum,rocket lettuce,avocado and tossed with passion fruit dressing

Roast pumpkin salad \$24.90

Served with toasted pumpkin seeds, crumbled feta, rocket, red onion and a tangy house balsamic vinaigrette dressing (GF,DF available)

Prawn salad \$31.90

Grilled prawn cutlet,bacon,avocado,red onion,capsicum,cherry tomato,rocket lettuce & honey mustard dressing(GF,DF)

Lamb skewers salad \$31.90

Grilled marinated lamb skewers with rosemary served with local lettuce,feta cheese,roasted pumpkin,black olive and house honey mustard dressing

Addition available-Crumbed Chicken + \$8.00, Grilled Prawn + \$9.50,
Avocado + \$4.00

SIDES

Steak cut fries \$ 8.60, Garden salad \$ 6.00, Sautéed seasonal greens \$ 8.00

Potato wedges with sweet chilli sauce & sour cream \$ 9.50,

Onion rings \$ 7.00, Garlic mashed potato \$ 6.00, Fried Egg \$ 4.00



SEAFOOD

Market fish of the day

Beer battered or crumbed - fresh fish of the day,fresh locally grown garden salad,house made tartare sauce,lemon wedge,fries (GF,DF available)

Classic creamy seafood chowder

Schooling with fish,mussels,clams,shrimps,calamari,seasonal vegetable.served with garlic bread

Market seafood boiled in Thai style sauce

Fresh live mussel,King prawn,market fish,scallop,clam,served with steamed rice

Creamy king prawn risotto

Creamy risotto with large king prawn,a parmesan cream sauce, and touch of summer apricot and olive

MAINS

Lamb rump

Marinated lamb rump cooked to profession served with garlic & herb butter mashed potato & sautéed seasonal vegetable with Tuscan seasoning and Jus

6 hrs Slow braised beef brisket

In rich beef jus served with garlic herb mashed potato,sautéed seasonal greens,garnish with kumara crisp (GF)

St.Louis Pork Spare Ribs

A ½ slab of succulent spare rib, spice-rubbed and slow-cooked until fall-off-the-bone tender, finish with a sticky, glossy glazed of hoisin soy and zesty citrus BBQ sauce, served with fries and slaw

Prime Scotch fillet 210g

Cooked to your preference & served with locally grown garden salad,fries,red wine jus or mushroom sauce (GF,DF available)

Cajun chicken

Grilled Marinated boneless chicken thigh served with locally grown garden salad ,fries and spice Cheesey tomato cream sauce (GF)

DESSERTS

Ice Cream Sundae with berries compote chocolate sauce & Oreo Crumb \$11.50

Sticky date pudding served caramel sauce and vanilla ice cream \$13.00

Dessert of the week please see our special board

