

BAR MEAL/STARTER



Garlic bread \$ 8.00

French fries \$ 8.60  
with tomato sauce & aioli(GF. DF)

Onion rings \$10.50  
Served with sriracha mayonnaise(DF)

Crispy garlic chicken nibbles \$15.50  
With house slaw,house vinaigrette(DF)

Salt & pepper calamari \$18.50  
On house slaw,sweet chilli mango dressing,homemade tartare sauce(DF)

Seasoned potato wedges \$17.50  
Served with cheese, bacon, sour cream & Thai sweet chilli sauce

Mini beef burger \$15.00  
Sesame burger bun,mini beef patties,cheese,BBQ sauce,lettuce,tomato,gherkin,fries

Prawn twister \$15.60  
Served with tartare sauce,slaw(DF)

Lamb skewers \$18.50  
Grilled marinated lamb skewers with rosemary served with pita bread and house slaw

Crispy fried Tofu \$16.50  
with mongolian spice,house slaw

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, Sauteed 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 \$33.40  
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 \$21.50  
Schooling with fish,mussels,clams,shrimps,calamari,seasonal vegetable.served with garlic bread

Market seafood boiled in Thai style sauce \$34.90  
Fresh live mussel,King prawn,market fish,scallop,clam,served with steamed rice

Creamy king prawn risotto \$33.60  
Creamy risotto with large king prawn,a parmesan cream sauce,and touch of summer apricot and olive

MAINS

Lamb rump \$33.80  
Marinated lamb rump cooked to profession served with garlic & herb butter mashed potato & sauteed seasonal vegetable with Tuscan seasoning and Jus

6 hrs Slow braised beef brisket \$32.90  
In rich beef jus served with garlic herb mashed potato,sauteed seasonal greens,garnish with kumara crisp (GF)

St.Louis Pork Spare Ribs \$33.50  
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 \$36.90  
Cooked to your preference & served with locally grown garden salad,fries,red wine jus or mushroom sauce (GF.DF available)

Cajun chicken \$29.90  
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

