

MENU

STARTERS

SOUP OF THE DAY	8
please refer to our specials board for daily selection	
CHEESY GARLIC BREAD	8
toasted turkish bread with garlic butter & melted cheese V <i>add crispy bacon pieces</i> 2	
SEASONED POTATO WEDGES	12
served with sweet chilli sauce & sour cream V	
SAGANAKI	14
pan-fried greek cheese served with lemon wedge V GF	
PEKING DUCK SPRING ROLLS (4)	16
served with honey soy dipping sauce	
ARANCINI BALLS (3)	16
house-made sun-dried tomato, basil pesto & feta arancini served on a crushed tomato & capsicum salsa V	
GRILLED PRAWN SKEWERS (3)	16
three skewers with three lime & ginger marinated king prawns with soy & chilli dipping sauce GF	

SALADS

CAESAR SALAD	18
cos lettuce, crispy bacon rashers & toasted garlic croutons, tossed in a traditional caesar dressing with a poached egg & fresh shaved parmesan <i>add herb & garlic chicken</i> 5	
THAI NOODLE SALAD	20
rice noodles, crunchy rainbow slaw & red capsicum tossed in a chilli-lime dressing with mint & coriander <i>add pan-fried Korean BBQ beef</i> 5	

PACIFIC OYSTERS

oysters sourced from the pristine waters of tasmania,
delivered fresh to ensure premium quality & freshness

½ DOZEN		19
FULL DOZEN		32

NATURAL

fresh oysters served with lemon wedges | GF

KILPATRICK

fresh oysters oven-baked in a rich home-made
kilpatrick sauce with crispy bacon pieces | GF

BURGERS

FRIED CHICKEN BURGER	24
buttermilk marinated maryland chicken, golden-fried & served on a brioche bun with american cheddar, cos lettuce, tomato & creamy herbed sauce, served with chips & a side of aioli	
LOADED WAGYU BURGER	25
200g house-made wagyu patty in a brioche bun loaded with double american cheddar, bacon, tomato, diced onion, gherkins, special burger sauce & cos lettuce, served with chips & a side of tomato relish	

FAVOURITES

ROAST OF THE DAY	26
please see our specials board for daily selection	
FARMHOUSE STYLE CHICKEN	28
oven-baked chicken breast cooked in a rich, creamy seeded mustard sauce, served on top of roasted chat potatoes & seasonal vegetables GF	
CHICKEN SCHNITZEL	23
panko crumbed chicken breast fried until golden, served with chips & salad	
CHICKEN PARMIGIANA	25
panko crumbed chicken breast topped with virginian leg ham, napoli sauce & melted cheese, served with chips & salad	
VEGAN SCHNITZEL	23
blended medley of fresh choice vegetables with subtle spices, coated in a gluten free crumb & golden fried, served with chips, salad & tomato relish V GF <i>add napoli sauce & melted cheese</i> 2	
CHICKEN KIEV	28
300 g chicken breast coated in a crispy panko crumb & filled with garlic butter, lightly fried & finished in the oven, served with creamy mashed potato & seasonal vegetables	
BEER BATTERED FLATHEAD TAILS	24
golden fried flathead tails in a light beer batter, served with chips, salad & tartare sauce GFO	
LEMON PEPPER CALAMARI	28
calamari pieces fried until crispy in our own special lemon pepper seasoning with a side of aioli, served with chips & salad GF	

V | Vegetarian
GF | Gluten Free
GFO | Gluten Free Option

Please advise staff of any dietary requirements when ordering
Customer requests will be catered for to the best of our ability

CHEFS GRILL

PREMIUM GIPPSLAND BEEF

grass-fed to ensure the ultimate tenderness & texture

PORTERHOUSE (350g) 36

RIB-EYE (400g) 43

all steaks are gluten-free, cooked to your liking & served with chips, salad & your choice of sauce

SURF & TURF 9

top off your choice of steak with prawns & calamari in a creamy garlic sauce | GF

PORK RIB-EYE (350g) 32

char-grilled pork rib-eye served with roasted chat potatoes & seasonal veg with your choice of sauce

SAUCES

Gravy | Mushroom | Pepper | Garlic Butter
| Red Wine Jus |

SIZZLE PLATES

all dishes come with bok-choy, capsicum & onion served on a sizzling cast iron plate with a side of basmati rice

KOREAN BBQ BEEF 28

thin beef strips in a spiced sesame, chilli & soy sauce

HONEY SOY CHICKEN 27

tender chicken pieces in a sticky honey & sweet soy sauce | GF

SWEET & SOUR PRAWNS 30

king prawns in a pineapple & capsicum sweet & sour sauce | GF

FROM THE PANS

CHICKEN & CHORIZO RISOTTO 25

chicken breast pieces, chorizo, semi-dried tomatoes, mushrooms & spinach topped with fresh shaved parmesan | GFO

PUMPKIN RISOTTO 23

honey roasted pumpkin, pine-nut, spinach, peas, roasted peppers & crumbled feta V | GF

add herb & garlic chicken 3

VEGETARIAN PENNE 23

sautéed mushrooms, semi-dried tomatoes, roast pumpkin & spinach in a rose' sauce with shaved parmesan | V

add herb & garlic chicken 3

GARLIC TIGER PRAWNS (12) 30

pan-fried tiger prawns in a creamy garlic & white wine sauce, served on basmati rice with fresh salad | GF

SIDES

BOWL OF FRIES 8

served with tomato sauce & aioli V | GF

GARDEN SALAD 4

mixed lettuce, red onion, cucumber, carrot & tomato with creamy balsamic dressing V | GF

FRESH VEGETABLES 4

wok-tossed seasonal vegetables with roasted chat potatoes V | GF

MASHED POTATO 4

fluffy mashed potato with butter V | GF

BASMATI RICE 4

steamed basmati rice V | GF

SENIORS

1 COURSE 16.5 | 2 COURSE 18.5 | 3 COURSE 20.5

ENTRÉE

Soup of the Day | Cheesy Garlic Bread

MAIN

Fish & Chips – *grilled or battered, chips & salad*

Roast of the Day – *seasonal vegetables & gravy*

Chicken Schnitz/Parma – *chips & salad*

Vegetarian Risotto – *pumpkin, mushrooms, sun-dried tomatoes & spinach in napoli sauce*
add chicken (\$3 extra)

250g Porterhouse (add \$8) - *chips, salad, choice of sauce*

DESSERT

Pavlova | Trio of Ice Cream | Cake Slice

KIDS MENU

UNDER 12 YEARS OLD \$11

all kids meals come with a free soft drink

Chicken Nuggets & Chips | Chicken Parma & Chips

Battered Fish Bites & Chips | Mini Roast & Vegetables

Chicken Schnitzel & Chips | Penne Pasta with Napoli sauce

DESSERTS

TRIO OF ICE CREAM 5.5

PAVLOVA | GF 6.5

CAKE SLICE 8.5

refer to our cake display for daily selections

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