

MENU

STARTERS

SOUP OF THE DAY	8
please refer to our specials board for daily selections	
CHEESY GARLIC BREAD (4)	10
toasted Turkish bread with garlic butter & melted cheese V <i>add crispy bacon pieces 2</i>	
TUSCAN CHICKEN SKEWERS (3)	17
chicken seasoned with Tuscan spices, grilled & served with tomato relish GF DF	
POPCORN CAULIFLOWER	15
bite sized cauliflower, deep fried & served with a side of sriracha vegan mayo GF VEGAN	
LAMB SPARERIBS	19
lemon, honey, balsamic & rosemary lamb ribs GF DF	
KARAAGE CHICKEN	17
diced boneless Maryland chicken pieces deep fried in a Japanese style batter with a side of sriracha aioli GF DF	
LOADED POTATO GEMS	20
deep fried potato gems topped with 12 hour cooked smoky beef brisket, covered in melted American cheddar & BBQ sauce	
FISH TACOS (3)	19
crispy deep fried fish, slaw & corn salsa served in tortilla wraps	

PACIFIC OYSTERS

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

½ DOZEN | 25 FULL DOZEN | 37

NATURAL

fresh oysters served with a chimichurri dressing & lemon wedges GF | DF

KILPATRICK

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

SALADS

COUS COUS	20
citrus infused cous cous with roasted sweet potato, pumpkin & capsicum, fresh fragrant coriander, mint & pomegranate with a side of relish VEGAN	
MEXICAN RICE BOWL	21
herb & spiced rice pilaf, spiced Mexican beans, roasted capsicum strips, corn tomato salsa, lettuce, jalapenos, guacamole & corn chips GF VEGAN	
FARMHOUSE SALAD	20
cos, red onion, roasted capsicum, cucumber & tomato dressing V GF	
<i>add Marinated Salmon Fillet</i>	GF DFO 14
<i>add Lemon Pepper Calamari</i>	GF DF 9
<i>add Tuscan Chicken</i>	GF DF 8
<i>add Cauliflower Bites</i>	GF VEGAN 8

BURGERS

PORK BELLY	25
twice cooked sliced crunchy pork belly, apple slaw & sriracha aioli in a brioche bun served with chips & confit garlic aioli	
LOADED BLACK ANGUS	27
200g prime black angus house made patty, double American cheddar, onion, lettuce, tomato, burger pickles & special burger sauce served in a brioche bun with chips & side of tomato relish	
DORITO CRUMBED CHICKEN	26
chicken tenderloins coated in a Dorito spice blend, fried golden with lettuce, guacamole, tomato, jalapenos, American cheddar & a creamy buffalo sauce with chips & side of cheese sauce	

FAVOURITES

LAMB SHANK	37
12 hour braised bushman's lamb shank in a traditional red wine, rosemary & tomato sauce served on creamy mashed potato with a side of sauteed greens GF	
CHICKEN KIEV	31
300g 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	
MARINATED SALMON FILLET	34
lime, lemongrass & chilli marinated salmon, oven baked & served on a saffron spiced rice pilaf with a side of wok tossed Asian greens GF DFO	
BANGERS & MASH	26
a trio of grilled gourmet thick sausages consisting of pork & fennel, lamb & rosemary, chicken & chive served on creamy mashed potato & caramelised onion, with a side of sauteed vegetables & gravy	
CHICKEN PARMIGIANA	28
panko crumbed chicken breast topped with Virginian leg ham, Napoli sauce & melted cheese, served with chips & salad	
CHICKEN SCHNITZEL	26
panko crumbed chicken breast fried until golden, served with chips & salad DF	
BEER BATTERED BLUE GRENADIER	27
golden fried blue grenadier fillets in a light beer batter, served with chips, salad & tartare sauce GF DF	
LEMON PEPPER CALAMARI	30
calamari pieces fried until crispy in our own special lemon pepper seasoning with a side of aioli, served with chips & salad GF DF	
ROAST OF THE DAY	27
please refer to our specials board for daily selections	

MENU

CHEFS GRILL

PREMIUM GRASS FED GIPPSLAND BEEF GF | DFO

PORTERHOUSE (350g) 42

RIB-EYE (400g) 52

all steaks are gluten-free, cooked to your liking, seasoned with cracked black pepper & sea salt flakes, served with chips, salad & your choice of sauce

PORK SIRLOINS 34

Sicilian spiced char-grilled pork striploin steaks with a side of apple slaw dressed with lime ginger chilli sauce & chips | GFO

PICHANHA STEAK SKEWERS 37

400g of Brazilian style skewered rump cap steaks char-grilled & served with chips & salad & drizzled with chimichurri sauce GF | DF

SAUCES | GF

Gravy | Creamy Mushroom | Peppercorn
Garlic Butter | Red Wine Jus

SURF & TURF 10

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

SIZZLE PLATES

all dishes come with won bok, capsicum & red onion served on a sizzling cast iron plate with a side of aromatic saffron infused rice pilaf

SWEET & SOUR PORK BELLY 30

pork belly bites twice cooked in a pineapple, capsicum & sweet & sour sauce GF | DFO

HONEY SOY CHICKEN 28

tender chicken pieces in a sticky honey soy sauce GF | DFO

CHILLI LIME PRAWN 31

king prawns in a sweet chilli & lime sauce | DF

FROM THE PANS

GNOCCHI ALLA SORRENTINA 28

light & fluffy home made gnocchi baked in a rich Napolitana sauce with roasted capsicum, char-grilled zucchini all topped with bubbling mozzarella cheese served in a cast iron pan V | VOA
add chicken 4

RISOTTO VERDE PESTO 24

pan fried asparagus & peas in a basil & spinach green pesto sauce tossed through arborio rice & finished with fresh parmesan, parsley & balsamic V | VOA
add chicken 4

BEEF CHEEK RAGU 30

slow braised beef cheeks cooked in a rich red wine tomato sauce tossed through pappardelle pasta with wilted spinach & topped with fresh parmesan | DFO

SEAFOOD RISOTTO 33

sauteed prawns, calamari, scallops & mussels all tossed through a creamy arborio rice finished with peas & cherry tomatoes GF | DFO

SIDES

CHIPS 10

bowl of crispy chips with tomato sauce & aioli V | GF | DF

GARDEN SALAD 8

mixed lettuce, carrot, tomato, cucumber & slaw with a French vinaigrette V | GF | DF

FRESH VEGETABLES 8

wok-tossed seasonal vegetables with creamy potatoes V | DFO

MASHED POTATO 8

fluffy mashed potato with butter V | GF

RICE PILAF 6

fragrant baked saffron spiced rice GF | DF

SENIORS

1 COURSE 19 | 2 COURSE 22 | 3 COURSE 25

ENTRÉE

Soup of the Day | Cheesy Garlic Bread

MAIN

Fish & Chips – blue grenadier grilled or battered, chips & salad IGFO

Roast of the Day – served with seasonal vegetables & gravy IGFO

Chicken Schnitz/Parma – served with chips & salad

Risotto – asparagus, cherry tomato & roasted capsicum in a tomato based Sauce GF | VOA
add chicken (\$4 extra)

Spaghetti Bolognese – beef & pork in a tomato ragu with parmesan IDFO

Bangers & Mash – a duo of gourmet sausages with creamy mash, seasonal Vegetables & gravy

250g Porterhouse (add 11) - chips, salad, choice of sauce GF | DFO

DESSERT

Pavlova | Trio of Ice Cream | Cake Slice

KIDS MENU

UNDER 12 YEARS OLD \$13

all kids meals come with a free soft drink

Chicken Nuggets & Chips | Chicken Parma & Chips

Crispy Fish Bites & Chips | Mini Roast & Vegetables & Gravy IGFO

Chicken Schnitzel & Chips | Spaghetti Bolognese w/ parmesan

Bangers & Mash & Gravy | 250g Porterhouse & Chips (add 11) IGFO

DESSERTS

TRIO OF ICE CREAM 6.5

PAVLOVA | GF 6.5 IGFO

CAKE SLICE 8.5

refer to our cake display for daily selections