

# MENU

## STARTERS

<b>SOUP OF THE DAY</b>	8
please refer to our specials board for daily selections	
<b>CHEESY GARLIC BREAD</b>	10
toasted Turkish bread with garlic butter & melted cheese   V <i>add crispy bacon pieces 2</i>	
<b>SEASONED POTATO WEDGES</b>	13
served with sweet chilli sauce & sour cream   V	
<b>SAGANAKI</b>	16
pan-fried Greek cheese served with lemon wedge   V   GF	
<b>PORK BELLY BITES</b>	16
twice cooked pork belly bites served with a spicy Korean BBQ sauce   GFO   DF	
<b>ARANCINI BALLS (3)</b>	16
house-made roasted pumpkin, thyme & feta arancini served on beetroot mayo, topped with aioli   V	
<b>MINI CHIMICHANGAS</b>	16
Mexican spiced chicken, salsa, cheese, capsicum & onion wrapped in soft shell tacos, fried crispy golden & drizzled with avocado crema	
<b>GRILLED LAMB SKEWERS (3)</b>	17
Mediterranean marinated lamb with mint yoghurt sauce   DFO	

## PACIFIC OYSTERS

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

½ DOZEN | 23    FULL DOZEN | 35

**NATURAL**  
fresh oysters served with lemon wedges | GF | DF

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

## SALADS

<b>GREEK SALAD</b>	18
mixed lettuce, cherry tomatoes, red onion, kalamata olives, feta & roasted pumpkin tossed in a lemon oregano vinaigrette & side of mint yoghurt   V   GF   VOA   DFO	
<b>HEALTHY QUINOA SALAD</b>	19
citrus cooked quinoa, baby kale, pistachio, grilled corn kernels, pomegranate & cherry tomatoes drizzled with sweet creamy beetroot dressing   V   GF   VOA   DFO	
<i>add Baked Atlantic Salmon</i>	12
<i>add Lemon Pepper Calamari</i>	8
<i>add Herb Chicken Tenders</i>	6
<i>add Mediterranean Lamb Skewers</i>	12

## BURGERS

<b>U.F.C</b>	25
ultimate fried chicken burger with southern style buttermilk fried chicken tenderloin fillets, bacon, lettuce, tomato, pineapple, double American cheddar & Smokey BBQ Sauce served inside a brioche bun with chips & confit garlic aioli	
<b>BLACK ANGUS BEEF</b>	26
200g prime black angus house made patty, double American cheddar, bacon, caramelised onion, lettuce & tomato relish served in a brioche bun with chips & a side of Smokey BBQ sauce	
<b>12 HOUR BRISKET</b>	26
smoky slices of low and slow cooked brisket, crunchy slaw, American cheddar & Smokey BBQ Sauce served in a brioche bun with chips & confit garlic aioli	

## FAVOURITES

<b>PISTACHIO CRUMBED PORK</b>	31
pistachio & herb crumbed pork sirloin fillet fried golden & served on creamy mash potato, fresh seasonal vegetables with a side of red wine jus	
<b>CHICKEN KIEV</b>	30
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	
<b>SALMON FILLET</b>	32
Atlantic salmon fillet oven baked, served on fresh seasonal vegetables, roasted chat potatoes & drizzled with hollandaise sauce   GF   DFO	
<b>LENTIL CURRY</b>	24
red lentils cooked in chefs own lightly spiced coconut cream gravy served with basmati rice, poppadums & a side of mint raita   V   GF   VOA   DFO <i>add chicken 3</i>	
<b>CHICKEN PARMIGIANA</b>	27
panko crumbed chicken breast topped with Virginian leg ham, Napoli sauce & melted cheese, served with chips & salad	
<b>CHICKEN SCHNITZEL</b>	25
panko crumbed chicken breast fried until golden, served with chips & salad   DF	
<b>BEER BATTERED BARRAMUNDI</b>	26
golden fried barramundi fillets in a light beer batter, served with chips, salad & tartare sauce   GFO   DF	
<b>LEMON PEPPER CALAMARI</b>	30
calamari pieces fried until crispy in our own special lemon pepper seasoning with a side of aioli, served with chips & salad   GF   DF	
<b>ROAST OF THE DAY</b>	26
please refer to our specials board for daily selections	

# MENU

## CHEFS GRILL

**PREMIUM GRASS FED GIPPSLAND BEEF** GF | DFO 42

**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

**BEEF BRISKET** 37

12hr low & slow premium beef brisket served with crunchy slaw, chips & covered with smokey BBQ sauce GF | DFO

**LAMB RUMP** 33

served with creamy mash potato & seasonal vegetables & your choice of sauce GF

### SAUCES | GF

Gravy | Mushroom | Pepper | Garlic Butter  
Hollandaise | 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 bok-choy, capsicum & onion served on a sizzling cast iron plate with a side of basmati rice

**SWEET & SOUR PORK BELLY** 29

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

**TERIYAKI CHICKEN** 27

tender chicken pieces in a Japanese teriyaki sauce GF | DFO

**OYSTER SAUCE PRAWN & CALAMARI** 31

king prawns & pineapple cut calamari in light oyster sauce | DFO

## FROM THE PANS

**GNOCCHI PESTO** 24

home made potato gnocchi tossed through a basil pesto, olive oil & spinach sauce topped with shaved parmesan V | VOA | DFO  
add chicken 3

**RISOTTO FUNGI** 24

sauteed mushrooms, spinach & thyme cooked in vegetable stock & finished with fresh parmesan V | VOA | DFO | GF  
add chicken 3

**BEEF CHEEK RAGU** 28

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

**JAMBALAYA** 33

an American Creole & Cajun rice dish consisting of chicken, prawn, calamari & andouille sausage tossed through an aromatic spiced tomato rice GFO | DFO

## SIDES

**BOWL OF FRIES** 8

served with tomato sauce & aioli V | GF | DF

**GARDEN SALAD** 6

mixed lettuce, carrot, pea shoots, tomato & cucumber with a creamy green goddess dressing V | GF | DF

**FRESH VEGETABLES** 6

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

**MASHED POTATO** 5

fluffy mashed potato with butter V | GF

**BASMATI RICE** 4

steamed basmati rice V | GF | DF

## SENIORS

1 COURSE 18.5 | 2 COURSE 20.5 | 3 COURSE 22.5

### 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*

Teriyaki Stir Fry – *bok choy, capsicum & onion in teriyaki sauce with rice add chicken (\$3 extra)*

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

250g Porterhouse (add \$10) - *chips, salad, choice of sauce*

### DESSERT

Pavlova | Trio of Ice Cream | Cake Slice

## KIDS MENU

UNDER 12 YEARS OLD \$12

*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 | Spaghetti Bolognese w/ parmesan

## DESSERTS

TRIO OF ICE CREAM 5.5

PAVLOVA | GF 6.5

CAKE SLICE 8.5

*refer to our cake display for daily selections*