

Entrees

TOMATO GARLIC BRUSCHETTA (veg)
toasted garlic sourdough topped with diced roma tomatoes, spanish onion & basil, drizzled with fig glaze

CHICKEN SATAY SKEWERS
juicy thigh fillets marinated and grilled served with house made toasted peanut sauce

SALT AND PEPPER SQUID
s&p with fried shallots, lemon wedge and garlic aioli

PANKO CRUMBED PRAWN CUTLETS
with lime aioli served with lemon wedge and light salad

HOUSE FAVORITE \$1 CHICKEN DRUMETTES
bears smoky bbq sauce or franks original cayenne pepper hot sauce

SOUP OF THE DAY
served with toasted garlic sourdough

CHIPS AND AIOLI

SEASONED POTATO WEDGES
with sour cream and sweet chilli

GARLIC SOURDOUGH

BEETROOT SALAD
poached beetroot with mixed leaves, cucumber, feta and toasted walnuts in seeded mustard citrus dressing

11' Pizzas

MARGHERITA
HAWAIIAN
SPICY CHORIZO, PRAWN, SPANISH ONION

Steaks

SERVED WITH YOUR CHOICE OF 2 SIDES + SAUCE

250G SOUTHERN PRIME RUMP STEAK
victorian grass fed rump

300G SCOTCH FILLET STEAK
grain fed msa graded southern scotch fillet

Mains

\$13 PENNE PESTO (veg) \$20
house made pesto with semi dried tomato, dash of cream and smoked crumbled feta

\$15 SLOW COOKED LAMB SHANK \$25
lamb shank in red wine and swiss brown mushroom sauce served with creamy mash and seasonal veggies

\$16 SOUTHERN FRIED CHICKEN BURGER \$21
tender breast fillet coated in house made southern fried seasoning in butter milk marinade and served with slaw, american cheddar cheese, pickles on a milk bun with fries

\$15 BEEF SOUVLAKI SKEWERS \$25
marinated beef served with spanish onion, capsicum, pita bread, greek salad and tzatziki
TO SHARE \$38

CLASSIC CHEESE BURGER \$16
house made beef patty with tomato sauce, mild mustard and pickles on a toasted milk bun served with fries

\$10 BANGERS AND MASH \$22
pork and fennel sausages with creamy mash, poached peas topped with apple cider and onion gravy

\$6 CLASSIC FISH AND CHIPS \$24
beer battered deep fried barramundi with fries, side salad, lemon wedge and tartare sauce

\$19 FISHERMANS BASKET \$25
beer battered barramundi, panko crumbed prawn cutlets, s&p squid served with a light salad, tartare sauce and garlic aioli
TO SHARE \$38

Schnitzels

\$15 SERVED WITH YOUR CHOICE OF 2 SIDES + SAUCE
\$16

\$19 PANKO CRUMBED CHICKEN SCHNITZEL \$20
CLASSIC PARMY \$23
ham covered in our classic napolitana sauce & mozzarella

MEXICANA \$26.5
topped with mashed avocado, red peppers, kidney beans, mozzarella, sour cream and jalapenos

HAWAIIAN \$25
ham, pineapple, covered in our classic napolitana sauce & mozzarella
SAUCES: MUSHROOM, PEPPERCORN OR GRAVY