

ENTREE

SOUP OF THE DAY (GFO) Served with crusty bread	\$8 / SNR \$3
GARLIC BREAD (V) With cheese + \$2.00 / Sen + \$1.00	\$7.5 / SNR \$4
BOWL OF CHIPS	\$6.50
ANTIPASTO SHARE PLATE With prosciutto, salami, chargrilled capsicum, eggplant, zucchini, olives, grissini, balsamic and olive oil	\$19
LEMON PEPPER CALAMARI Served with a side garden salad and confit garlic aioli	\$12
DUO OF DIPS Served with crusty Turkish bread (extra bread + \$2)	\$14
BRUSCHETTA Toasted Turkish bread drizzled with olive oil and topped with a tomato, Spanish onion and basil mix, finished with shaved parmesan and balsamic glaze	\$13.90 / SNR \$6

SALAD

CHICKEN CAESAR SALAD (GFO) Cos lettuce, crispy bacon and garlic croutons combined with anchovy dressing and finished with shaved parmesan, poached egg and anchovies	\$24 / SNR \$17
GREEK SALAD (V) Tomato, cucumber, onion, feta cheese and olives; dressed with salt, pepper, oregano and olive oil	\$17.5 / SNR \$13.5

BURGERS

SERVED ON A TOASTED MILK BUN WITH BEER BATTERED FRIES

WAGYU BEEF BURGER With bacon jam, beetroot relish, caramelised onion, pineapple, egg, lettuce, tomato and finished with burger sauce	\$23 / SNR \$18
SOUTHERN FRIED CHICKEN BURGER With lettuce, tomato, Spanish onion, avocado cream and smokey chipotle aioli	\$22 / SNR \$16

MAINS

VEGETABLE LASAGNE Grilled pumpkin, sweet potato, mushrooms and baby spinach layered with sheets of pasta, Napoli sauce and béchamel, topped with a cheese blend and served with beer battered fries and salad	\$18 / SNR \$14
VEAL SCALOPPINI Pan seared veal with onions, garlic, seeded mustard and mushrooms in a creamy white wine sauce served on buttery mash potato with steamed broccolini	\$24 / SNR \$17
LAMB KORMA Served with brown rice, grilled roti bread, cucumber raita, pappadum and mango chutney	\$20 / SNR \$13
CHICKEN SCHNITZEL Crumbed chicken breast cooked golden brown and served with your choice of chips and salad or vegetables	\$23 / SNR \$13
CHICKEN PARMA Crumbed chicken schnitzel with ham, Napoli and melted cheese blend served with a garden salad and fries or vegetables	\$25 / SNR \$14
BATTERED OR GRILLED BARRAMUNDI (GFO) Served with chips and salad or vegetables, lemon and house made tartare sauce	\$25 / SNR \$14
ROAST OF THE DAY (GFO) Served with gravy, condiments and roast vegetables	\$23 / SNR \$13
LEMON PEPPER CALAMARI Coated in semolina, lemon pepper seasoning, flash fried and served with a garden salad, beer battered fries, lemon and confit garlic aioli	\$24.5 / SNR 14
ATLANTIC SALMON (GF) Pan seared salmon fillet served on a bed of buttery mash potato with broccolini, hollandaise sauce and fresh lemon	\$32

PASTA

FETTUCCINI BOLOGNESE Homemade beef Bolognese with a rich tomato sugo, spring onions and shaved parmesan cheese	\$19 / SNR \$13
SPAGHETTI CARBONARA With pan fried onions, garlic and bacon combined with a creamy white wine, egg and parmesan sauce	\$20 / SNR \$12
VEGETARIAN RISOTTO (V) Chargrilled capsicum, zucchini, eggplant, baby spinach and mushrooms in a rich tomato sugo with spring onions	\$20 / SNR \$13
CHICKEN RISOTTO Pan fried onion, garlic, mushroom and bacon tossed with avocado, baby spinach and fresh thyme through Arborio rice in a creamy white wine sauce and finished with shaved parmesan	\$22 / SNR \$14

GRILL

GREAT SOUTHERN BEEF is sourced from the highest quality livestock breeds, including ANGUS and HEREFORD, which thrive in a lush environment and deliver tender juicy and full flavoured beef that will impress every time.

400G GREAT SOUTHERN RUMP	\$34
400G GREAT SOUTHERN RIB EYE	\$48

OUR STEAKS ARE SERVED WITH YOUR CHOICE OF:
CHIPS AND SALAD OR ROAST VEGETABLES

SELECTION OF SAUCES
GARLIC BUTTER | GRAVY | MUSHROOM GRAVY | PEPPER SAUCE

KIDS

COMES WITH A FREE SOFT DRINK AND ICE-CREAM CUP

ROAST OF THE DAY	\$11.5
CHICKEN SCHNITZEL OR PARMA	\$11.5
BATTERED OR GRILLED BARRAMUNDI	\$11.5
SPAGHETTI BOLOGNESE	\$11.5
CHICKEN NUGGETS	\$11.5
CHEESEBURGER AND FRIES	\$11.5

DESSERT

SEE CAKE DISPLAY AND ICE CREAM

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, egg, fungi and dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

(GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION (V) VEGETARIAN
(SNR) SENIOR – card must be presented