

ENTREE

SOUP OF THE DAY (GFO) Served with crusty bread	\$9 / SNR \$4
GARLIC BREAD (VEG) With cheese + \$2.00 / Snr + \$1.00	\$8.5 / SNR \$4.5
BOWL OF CHIPS	\$7.5
ANTIPASTO SHARE PLATE With prosciutto, salami, chargrilled capsicum, eggplant, zucchini, olives, grissini, balsamic and olive oil	\$22
LEMON PEPPER CALAMARI Served with a side garden salad and confit garlic aioli	\$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	\$14.5 / SNR \$6.5
ARANCINI Roast pumpkin and parmesan arancini served with confit garlic aioli	\$15.5
PANKO PRAWNS Served with a side garden salad and confit garlic aioli	\$15.5

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	\$25 / SNR \$18
WARM CHICKEN SALAD (GF) Grilled chicken resting on a salad of baby spinach, roasted capsicum, red onion, olives, cucumber, and parmesan cheese, dressed with a balsamic vinaigrette	\$24 / SNR \$17

BURGERS

SERVED ON A TOASTED MILK BUN WITH BEER BATTERED FRIES

TEMPY BEEF BURGER Double beef, bacon and cheddar cheese served with burger sauce, beetroot relish, lettuce, and tomato	\$26 / SNR \$20
BUTTERMILK FRIED CHICKEN BURGER With lettuce, tomato, Spanish onion, avocado cream, and chipotle aioli	\$25 / SNR \$18
STEAK BURGER 150g scotch fillet steak with caramelised onion, pineapple, bacon, lettuce, tomato, egg, tomato relish and aioli	\$27 / SNR \$21

MAINS

VEGETABLE LASAGNE (V) 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	\$22 / SNR \$16
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	\$30 / SNR \$20
THAI GREEN CHICKEN CURRY (GF) Slow cooked thigh fillet in authentic Thai spices in a coconut sauce, served with brown rice, steamed veg and roti bread	\$24 / SNR \$15
CHICKEN SCHNITZEL Crumbed chicken breast cooked golden brown and served with your choice of chips and salad or vegetables	\$25 / SNR \$15
CHICKEN PARMA Crumbed chicken schnitzel with ham, Napoli and melted cheese blend served with a garden salad and fries or vegetables	\$27 / SNR \$16
BATTERED OR GRILLED BARRAMUNDI (GFO) Served with chips and salad or vegetables, lemon, and tartare sauce	\$26 / SNR \$15
ROAST OF THE DAY (GFO) Served with gravy, condiments, and roast vegetables	\$26 / SNR \$15
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	\$26 / SNR \$15
ATLANTIC SALMON (GF) Pan seared salmon fillet served on a bed of buttery mash potato with broccolini, hollandaise sauce and fresh lemon	\$34

PASTA

FETTUCCINI BOLOGNESE Homemade beef Bolognese with a rich tomato sugo, spring onions and shaved parmesan cheese	\$21 / SNR \$15
SPAGHETTI CARBONARA With pan fried onions, garlic and bacon combined with a creamy white wine, egg and parmesan sauce	\$22 / SNR \$14
ROAST PUMPKIN PENNE (VEG, VO) Pan fried onion and garlic, tossed with roast pumpkin, bocconcini and spinach through a creamy tomato sugo	\$23 / SNR \$15
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	\$24 / SNR \$15
MIX MUSHROOM RISOTTO (VE, VO) Pan fried shiitake, enoki, cup and swiss brown mushrooms with onion and garlic, tossed through arborio rice and finished with cream, baby spinach and parmesan cheese	\$23.5 / SNR \$15

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.

300G GREAT SOUTHERN SCOTCH FILLET \$45

RED GUM CREEK is guaranteed and underpinned by strict company specifications and grading techniques, in conjunction with Meat Standards Australia (MSA) to guarantee a tender, juicy and flavourful eating experience, our beef is perfectly suited to those who appreciate quality.

300G RED GUM PORTERHOUSE \$42

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

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

KIDS (UNDER 12)

COMES WITH A FREE SOFT DRINK AND VANILLA ICE-CREAM CUP

ROAST OF THE DAY	\$12.5
CHICKEN SCHNITZEL OR PARMA	\$12.5
BATTERED OR GRILLED BARRAMUNDI	\$12.5
SPAGHETTI BOLOGNESE	\$12.5
CHICKEN NUGGETS	\$12.5
CHEESEBURGER AND FRIES	\$12.5

DESSERT

SEE CAKE DISPLAY AND ICE CREAM

CHOCOLATE MOUSSE \$11.5 / SNR \$9.5
Served with whipped cream and a berry coulis

SALTED CARAMEL AFFOGATO \$15
This decadent dessert combines a scoop of salted caramel ice cream; hot, strong coffee and your choice of liqueur; Bailey's Kahlua or Frangelico

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.

Please note our fries are not gluten free

(GF) GLUTEN FREE **(GFO)** GLUTEN FREE OPTION **(VEG)** VEGETARIAN
(VO) VEGAN OPTION **(SNR)** SENIOR – card must be presented