

MENU

FIRST

GRILLED TURKISH (V)

EVO Oil + Balsamic 6.0

Garlic Butter 6.0

Garlic Butter + Cheese 7.0

Pecorino Herb Butter 7.0

BEER BATTERED CHIPS (V) 8.0

Ketchup

POTATO WEDGES (V) 10.0

Sweet Chilli, Sour Cream

CHEF'S OWN SOUP 12.0

Grilled Turkish, Butter

PAN FRIED HALLOUMI (V) 14.0

Smoked Honey, Pear, Baby Herbs, Balsamic

PORK & PRAWN DUMPLINGS 14.0

Chilli Soy

1/2 DOZ HALF SHELL HERVEY BAY SCALLOPS (GF) 17.0

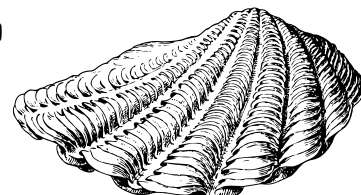
Chilli + Lime Butter

OYSTERS (GF) (6) 16.0 (12) 32.0

Natural, Kilpatrick, Nam Jim, Chorizo Butter

MIXED DOZEN OYSTERS (GF) 34.0

3 of Each Above



MAINS

AUSSIE SALAD (V) (GFO) 20.0

Roasted Beetroot, Pumpkin, Feta, Heirloom Tomato, Pepita, Spanish Onion, Lettuce, Balsamic + Mustard Dressing
+ Grilled Chicken (gf) 4.0 + Fried Chicken 4.0

SICHUAN EGGPLANT HOTPOT (V) (VG) 21.0

Steamed Rice, Pickled Asian Salad

NACHO BOWL (V) 22.0

Duo Corn Chips, Smoked BBQ Beans, Jalapenos, Charred Corn, Spanish Onion, Sour Cream, Guacamole, Nacho Cheese
+ Pulled Pork 4.0

MEDITERRANEAN PAPPARDELLE (V) 23.0

Zucchini, Eggplant, Sundried Tomato, Olive, Baby Spinach, EVO Oil, Pine Nuts, Shaved Parmesan

POTATO GNOCCHI 24.0

Smoked Chicken, Wild Mushroom, Bacon, Garlic Cream, Truffle Oil, Parmesan, Micro Herbs

SOUTHERN FRIED CHICKEN TENDERS 24.0

Fried Chicken, Chips, Salad, Aioli

+ Make It Peri Peri Chicken 2.0

GARLIC PRAWNS (GF) 26.0

Steamed Rice, Fried Shallots

LEMON PEPPER CROCODILE 26.0

Chips, Garden Salad, Spicy Plum Sauce

CHIMICHURRI LAMB RUMP 27.0

Warm Roast Root Salad, Pomegranate Molasses

OSSO BUCO 28.0

Slow Braised Veal Shin, Vegetable Sugo, Creamy Mash, Gremolata

ATLANTIC SALMON (GFO) 29.0

Parmentier Potatoes, Heirloom Carrot, Crème Fraîche, Pomegranate Molasses

CLASSICS

FISH & CHIPS (GFO) (1) 18.0 (2) 20.0

Battered, Crumbed or Grilled, Tartare, Salad

ROAST (GFO) 20.0

See Specials - Seasonal Vegetables, Gravy, Condiment

CHEF'S CURRY M.P

See Specials - Steamed Rice, Naan, Mango Chutney

300G CHICKEN BREAST OR BEEF SCHNITZEL 20.0

Chips, Salad

AMERICAN CHEESEBURGER 20.0

Smash Brisket Pattie, American Cheddar, Onion, Pickles, Ketchup, Mustard, Chips
+ Make it a Double 7.0 + Bacon 3.0 + Egg 3.0

PERI PERI CHICKEN BURGER 21.0

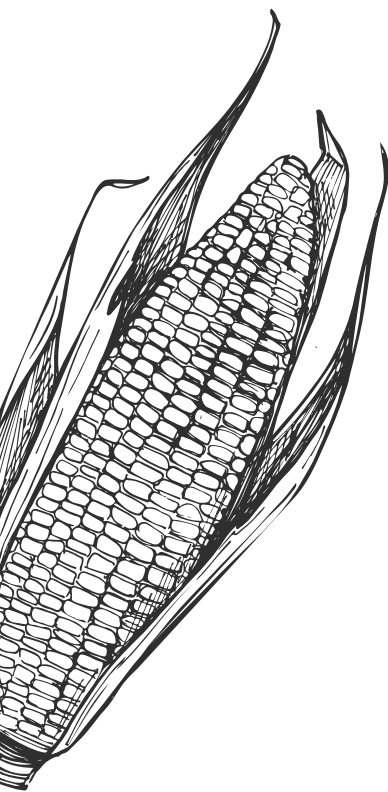
Fried Chicken Tenders, Corn Relish, Lettuce, Tomato, Red Onion, Lime Mayo, Chips

MARINATED CRUMBED CALAMARI 23.0

Chips, Salad, Tartare

SEAFOOD QUADDIE 29.0

Battered Fish, Crumbed Calamari, Grilled Prawn & Scallop Skewer, Chips, Tartare, Salad



GRILL/YODER SMOKER

300G PORTERHOUSE (GFO) 32.0
Chips, Salad

SMOKED PORK RIBS (GFO) 35.0
Coated in Magic Dust, Parmentier Potatoes, Burnt Butter Corn, BBQ Hickory Glaze

300G SCOTCH FILLET (GFO) 35.0
Chips, Salad

MIXED GRILL 37.0
Porterhouse cooked Medium, Cheese Kransky, Smash Brisket Patty, Fried Chicken, Bacon, Egg, Chips, Salad
Choice of Gravy, Pepper, Mushroom, Diane

SAUCES + SNITTY TOPPINGS

GRAVY, PEPPER, DIANE, MUSHROOM (GF) 2.5

CREAMY GARLIC 3.0

PARMIGIANA 3.5
Napoli Sauce, Cheese

HOLLANDAISE 3.5

HAWAIIAN 4.0
Napoli Sauce, Leg Ham, Pineapple, Cheese

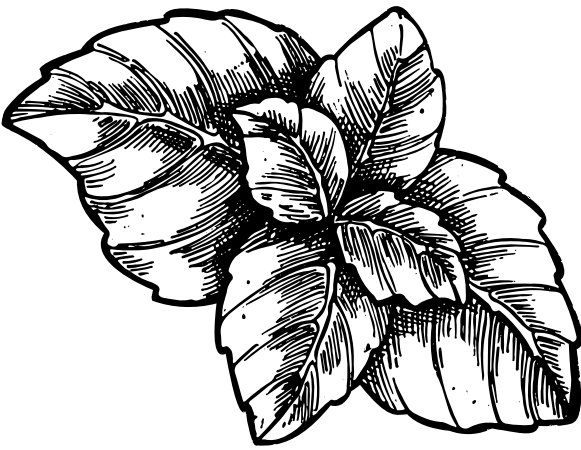
MEXICAN 5.0
Smoked Beans, Jalapenos, Chilli, Cheese, Corn Chips, Guacamole, Sour Cream

AUSSIE 5.0
BBQ Sauce, Bacon, Egg, Cheese

ROMA 5.0
Napoli Sauce, Prosciutto, Bocconcini, Basil

SURF & TURF 6.0
Prawns, Creamy Garlic Sauce

KING AVO 6.0
Bacon, Sweet Chilli, Avocado, Cheese



JUNIORS

FOR KIDS UNDER TWELVE 12.0
Soft Drink or Orange Juice + Ice Cream Cup

POPCORN CHICKEN
Chips, Ketchup

BATTERED FISH (GFO)
Chips, Ketchup

SPAGHETTI BOLOGNESE
Grated Tasty Cheese

CHEESEBURGER
Smash Patty, Cheese, Ketchup, Chips

CHICKEN SCHNITZEL
Chips, Ketchup

SIDES

GARDEN SALAD (V) (GF) 5.0

MASHED POTATO (V) (GF) 5.0

ROAST VEGETABLES (V) 6.0

BATTERED ONION RINGS (V) 6.0



DESSERT

ALL MADE IN HOUSE 12.0

PEANUT BUTTER GANACHE TART
Reece's PB Cup, Double Cream

VANILLA PANNA COTTA (GFO)
Honey Roasted Rhubarb, Biscotti, Pistachio Crumble

BREAD & BUTTER PUDDING
Bailey's Custard, Double Cream

DESSERT & COFFEE 15.0
Any Dessert & Coffee or Tea

Seniors Discount 25% off all main meals at lunch Mon-Fri Must present Seniors card. Not valid Public Holidays*

[V] Vegetarian [VG] Vegan [GF] Gluten Free [GFO] Gluten Free Option Available

*Not all ingredients listed, please ask for assistance if required
Management does not guarantee meals are without traces of allergy items*

Sunday to Wednesday 12-2pm + 5.30-8pm Thursday to Saturday 12-2pm + 5.30-8.30pm

