

PLATES TO SHARE

Herb and garlic bread		6.0
Add bacon and cheese		2.0
Trio of dips		10.0
hummus, avocado, spicy capsicum, toasted Turkish bread		
Salt and pepper calamari		12.5
Crispy fried, lemon, aioli		
Southern fried chicken wings	½ doz	9.5
Chilli, lime, coriander, sriracha sauce	dozen	14.5
Crispy prawn spring rolls		13.0
Pickled slaw, gingered soy, sweet chilli		
Soup of the day, toasted Turkish bread		9.5

SALADS

Caesar salad		17.0
Cos lettuce, bacon, croutons, boiled egg, Caesar dressing, parmesan, Anchovies		
Warm Pumpkin salad		16.0
Roasted pumpkin, cherry tomatoes, red onion, mescaline lettuce, Feta cheese, lemon herb vinaigrette & macadamia nuts		
Taco beef bowl		15.0
Crispy baked tortilla bowl filled with beef strips, shredded cos Red onion, tomato, grated cheese finished with guacamole and sour cream		
Salad Toppers		
Grilled herbed chicken		5.0
Salt and pepper calamari		5.0
Grilled prawns (5)		8.0
Seared marinated beef		5.0

PUB FAVOURITES

Classic chicken schnitzel	16.5
Chicken breast in crumbed coating, garden salad, chips, lemon, gravy	
<i>Add parmigiana: tomato sugo, leg ham, mozzarella cheese</i>	3.00
Bourbon braised beef rib	27.0
Slow cooked, sticky BBQ sauce, slaw & chips	
Beer battered Australian Kingfish	23.5
Lemon, tartare sauce, garden salad, chips	
Fisherman's catch	28.5
Crispy fried prawns, scallops, calamari, fish, tartare sauce, Lemon, garden salad, chips	

CHEFS SELECTION

Cabonara	16.5
<i>Add grilled chicken</i>	5.0
<i>Add grilled prawns</i>	8.0
Seafood Pasta	
Calamari, prawns in a creamy garlic sauce	22.0
Salmon VLG	26.0
Grilled with garden salad, lemon and chips with hollandaise sauce	VLG
Lamb shank	24.50
Slow braised lamb shank with mash potato, vegetables & gravy	
<i>Add an extra shank</i>	9.0

STEAKS

Eye Fillet	180gm	pasture fed	27.5
Filet Mignon	220gm	pasture fed	29.5
Rump	250gm	grain fed	22.5
Rump	500gm	grain fed MSA	28.0

TOPPERS

Beer battered onion rings	3.0
Salt and pepper calamari	5.0
Grilled prawns (5)	7.0
Fried eggs (2)	3.0
Herb and garlic field mushrooms	3.0

Our Steaks are Hand Selected, Seasoned with Sea Salt and Fresh Cracked Pepper.
Served with Garden Salad, Straight Cut Chips or Mash potato and vegetables with Your
Choice of Sauce

SAUCES,

Red Wine Jus – Caramelised Beef Reduction Infused with Herbs and Red Wine VLG

Peppercorn – Cracked Black Peppercorn, Whisky and Beef Jus

Mushroom – Sautéed Mushrooms, Garlic, Thyme and Beef Jus, Finished with Cream

Dianne – Creamy Sauce with Sautéed onions, Tomato, Brandy, Garlic, Worcestershire VLG

Gravy – Our Classic Rich Brown Meat Sauce VLG

Garlic Cream – Onion, Garlic, White Wine Reduction, Cream

Hollandaise

Our beef steaks are locally sourced from JBS, Australia's leading producer of high quality
pasture and grain fed cattle. We then ensure these prime cuts are aged for a minimum of
four weeks prior to portioning for added taste and tenderness and an extra guarantee in
quality.

Meat Standards Australia (MSA) is the world's leading grading system for beef. MSA sets
strict standards for tenderness, juiciness, and flavour so you can always enjoy a mouth-
watering steak!



ON THE SIDE

6.0

Steamed Seasonal Vegetables

Straight Cut Chips, Gravy

Garden Salad, House Dressing

Potato Mash

KIDS MENU (10 Years and Under)

9.0

ALL KIDS MEALS INCLUDE A SMALL SOFT DRINK ICE CREAM CUP AND ACTIVITY PACK

Kids poke' bowl GF

Ham pieces, cheddar cheese, tomato, cucumber, lettuce and mayonnaise

Ham and pineapple pizza

Tomato sauce and chips

Tender steak

Chips and gravy

Spaghetti Bolognese

Minced beef Bolognese

With grated cheese.

Chicken Schnitzel

Chips and tomato sauce

Battered fish and chips

And tomato sauce.

Mini Cheeseburger and chips

Grilled beef Pattie, melted cheese

Crispy chicken nuggets

With chips and tomato sauce.

Dessert

Vanilla ice cream pot & sprinkles

Lunch Meals

Spaghetti Bolognese , parmesan cheese, garlic bread	13.5
Pork sausages , mashed peas and potatoes, fried onions, gravy	14.0
Salt and pepper calamari Crispy fried, chips & salad, lemon, aioli	14.0
Crispy fish and chips , salad, lemon, tartar sauce	15.0
Chicken schnitzel , gravy, lemon, salad, chips <i>Add parmigiana: tomato sugo, leg ham and mozzarella cheese</i>	16.5 3.00
Rump steak , grain fed, 250 gram Grilled to your liking served with garden salad, choice of sauce, chips	18.5
Daily blackboard special	14.0

BURGERS AND SANDWICHES / WRAPS – LUNCH AND DINNER

The pub club Grilled bacon, fried egg, tomato, lettuce, toasted Turkish, aioli, chips Add chicken	14.0 2.00
Premium beef burger 100% beef Pattie on a toasted bun, tomato, lettuce, cheese Dill pickle, tomato sauce, chips, aioli <i>Add bacon, avocado, fried egg</i>	15.5 1.5 each
The “best” steak sandwich Grilled beef steak on toasted Turkish bread, bacon, fried egg, Caramelised onion, tomato, lettuce, BBQ sauce, chips, aioli	17.0
Southern fried chicken burger Buttermilk fried chicken, toasted bun, maple bacon, coleslaw, lettuce, chips, and aioli	16.5

Food Allergies and intolerances: *Please be aware that whilst all care is taken when catering for special requirements. It must be noted that within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy products and gluten. Customers’ requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.*

Dietary codes; **V** = vegetarian **VG** = vegan **DF** = dairy free **VLG** = very low gluten

DESSERTS**8.0**

Oreo cookies and cream cheesecake, chocolate sauce

Pavlova, strawberry, kiwi and passionfruit, vanilla sauce (VLG)

Apple and rhubarb tartlet (warm or cold), brandy custard

Warm chocolate brownie, honeycomb, fudge sauce

All desserts are served with your choice of whipped cream or ice cream. For both add **1.00****# CAKE OF THE MONTH AND COFFEE****11.0****SENIORS MENU***Available lunch and dinner – 7 days a week (on presentation of senior's card)***Salt and pepper calamari****10.0**

Chips, salad, lemon, aioli

Spaghetti Bolognese**10.0**

Fresh pasta, parmesan

Chicken Caesar salad**13.0**

Cos lettuce, bacon, croutons, boiled egg, Caesar dressing, anchovies, parmesan

Daily soup, salad, ham and cheese toastie combo**12.0**

seasonal soup, garden salad and toasted sandwich on the side

Pork Sausages**12.0**

onion gravy, peas and mashed potato

Crispy fish and chips**12.0**

Garden salad, lemon, tartare sauce, chips

Chicken schnitzel**13.0**

Gravy, lemon, chips, garden salad

Add parmy topper

3.0

Add prawn topper

7.0**Premium steak****13.0**

Choice of sauce, garden salad, chips

SENIORS MEAL DEAL: with Any Main Course

Three For **\$3.0 Ea***Available – 7 Days A Week (Lunch and Dinner)*

Chefs Dessert

ADD **\$3.0**

Cup of Daily Soup

ADD **\$3.0**

Cappuccino Coffee or Tea

ADD **\$3.0**