

starters

ENTREES

BREAD

Housemade bread please ask for today's selection

\$6.50

FLAT BREAD

*Crisp Flat Bread topped with garlic, herbs & melted
Mozzarella Cheese*

\$8.00

SAN CHOY BAU

*Stirfry pork tossed with asian vegetables & rice noodles
resting in a lettuce cup with a sweet soy bean sauce*

\$10.00

CHICKEN GOUJONS

*Fried chicken strips seasoned with garlic & chicken salt served with lime &
chilli aioli*

\$10.00

STIRFRY CALAMARI

*Calamari pieces tossed in Thai spices with onion, red capsicum & coriander
resting on rocket leaves*

\$14.00

SCALLOPS

*Provencale sautéed scallops resting on spinach leaves
& drizzled with lemon butter*

\$15.00

Kids meals \$7.50

Thursday night is Parma night \$18 including a free beer, wine or soft drink.

Friday nights is our \$15 main meal deal.

Gluten Free options are always available.

Please ask our friendly staff for help with any special dietary requirements.



main meals

A LA CARTE



JAMBALAYA

Housemade Cajun spices tossed with rice, vegetables, marinated tofu & tomato served with toasted pita bread & coriander yogurt

\$20.00

* Chicken Jambalaya also available

\$23.00

CHICKEN PARMA

Crumbed Chicken Breast Schnitzel topped with Virginian Ham, housemade Tomato Napoli and Mozzarella Cheese served with Salad & Beer battered fries .

\$22.00

* Chicken schnitzel & scaloppini sauce also available

\$22.00

OPEN STEAK SANDWICH

Grain fed Porterhouse steak served on thick toasted bread with lettuce, tomato, cheese, bacon, caramelised onion & egg served with Tomato Relish & chips

\$22.00

PORK BELLY

Twice cooked lean pork belly served with bok choy, coconut rice & asian sticky sauce

\$22.00

ORANGE ROUGHY

Grilled or Fried orange roughy served with salad, beer battered fries & housemade tartare sauce

\$22.00

ATLANTIC SALMON

Crispy skin Atlantic salmon roasted kipfler potatoes & caponata vegetables with a lemon & dill beurre blanc

\$24.00

SEAFOOD SALAD

Crisp lettuce leaves, cherry tomato, roast pumpkin, char grilled capsicum, onion & fetta cheese tossed with pan fried prawns, scallops & calamari finished with a light lemon dressing

\$24.00

PORTERHOUSE STEAK

300G Grain fed porterhouse steak served with mash potato, asparagus & honey glazed carrots topped with red wine jus & fried onion rings

\$28.00

Other sauces: Mushroom sauce, Peppercorn sauce & Garlic Butter Extra charge



FRIED ONION RINGS

\$4.00

STICKY CHICKEN STICKS

Chicken wings marinated and cooked in a spicy sticky sauce

\$6.00

GARDEN SALAD

Salad leaves with Spanish onion, cherry tomatoes, cucumber and carrot with a house dressing.

\$6.00

GREEK SALAD

Fetta cheese, olives, tomato, cucumber, Spanish onion with balsamic dressing

\$6.00

DIM SIMS

*South Melbourne market steamed dim sims (x 2)
served with soy sauce*

\$6.00

CAPONATA VEG

*Stewed eggplant, zucchini, celery & capsicum in a
tomato & olive sauce*

\$6.00

MASHED POTATO

\$6.00

HONEY GLAZED CARROTS

\$6.00

ROASTED KIPFLER POTATOES

\$6.00

BOWL OF POTATO WEDGES

\$6.00

BOWL OF BEER BATTERED FRIES

\$6.00

SAUCES \$0.50 each

Tartare, Sour cream, Sweet chilli, Tomato sauce

desserts

SWEETS



DEEP FRIED ICECREAM

Deep fried cookies & cream icecream served with strawberry coulis

\$7.50

FUDGE

Chocolate fudge served with vanilla icecream

\$8.00

CAKE OF THE DAY

Please ask for today's selection

\$8.00

CRÈME BRULEE

White chocolate crème brulee served with macerated berries and cream

\$8.50

BAKLAVA

*Almond & cinnamon Baklava drizzled in a honey syrup
served with vanilla icecream*

\$7.50

KULFI ICECREAM

*Middle Eastern icecream mixed with Apricots & Pistachio nuts served with
chocolate pistachio Biscotti*

\$8.00

All our desserts are housemade.