

starters

ENTREES



BREAD

Housemade bread please ask for today's selection
\$6.50

BRUSCHETTA

Toasted housemade Ciabatta topped with a Cherry Tomato Salsa
\$8.00

PIZZA

Housemade medium Pizza with:
Garlic, Herb & Cheese
Or
Tomato, Onion, Chilli & Cheese
\$10.00

CHICKEN SALAD

Grilled Chicken tenderloins resting on a Hawaiian Salad with
Crispy Bacon & Fresh Pineapple
\$13.00

PRAWNS

Honey & Sesame glazed Prawns served on a bed of Pilaf Rice
\$15.00

CALAMARI

Chilli Spiced Calamari tossed in an Asian Herb Salad, with Lime Dressing
\$15.00



main meals

A LA CARTE

BARRAMUNDI

Grilled or Fried Barramundi served with Salad, Chips and housemade Tartare Sauce
\$19.00

CHICKEN PARMA

Crumbed Chicken Breast Schnitzel topped with Virginian Ham, housemade Tomato Napoli and Mozzarella Cheese served with Salad and Chips.
\$19.50

KANGAROO

Pepper Spiced Kangaroo Fillet resting on Sweet Potato Polenta, Stir Fry Vegetables with Red Currant and Tomato Glaze
\$25.00

BUTTERFISH

Grilled Butterfish served with Pilaf Rice, Stir Fry Vegetables and housemade Lemon and Chilli Relish
\$22.00

LAMB T-BONE STEAKS

Marinated Lamb resting on Sweet Potato Dahl and topped with Spanish Onion Marmalade
\$24.00

BEEF SALAD

Marinated Beef Strips tossed in Greek Salad with Olives, Fetta Cheese, Sundried Tomatoes and Onion
\$20.00

CALZONE

Calzone filled with Ratatouille Vegetables with Garlic and Mozzarella Cheese served with a Garden Salad and Tomato Relish
\$20.00

PORTERHOUSE

Grilled Grain Fed Porterhouse Steak, cooked to your liking, served with Hassle Back Potatoes, Stir Fry Vegetables and your choice of Sauce: Creamy Mushroom, Peppercorn or Garlic Butter
\$26.00

Garlic Prawn sauce available for an extra \$2.00

Gluten Free options are always available.
Please ask our staff for help with special dietary requirements.



STICKY CHICKEN STICKS

Chicken wings marinated and cooked in a spicy sticky sauce

\$6.00

RICE PILAF

Oven baked rice with onion & bay leaf

\$4.50

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

HAWAIIAN SALAD

Salad leaves tossed with crispy bacon, fresh pineapple, tomato and onion

\$6.00

HASSLE BACK POTATOES

Oven Baked Potatoes cooked in stock & Cream

\$6.00

SWEET POTATO DAHL

Sweet potato cooked with Indian spices and chick peas

\$6.00

HONEY GLAZED CARROTS WITH SPINACH

\$6.00

BOWL OF POTATO WEDGES

\$6.00

BOWL OF CHIPS

\$6.00

SAUCES \$0.50 each

Tartare /Sour cream /Sweet chilli /Tomato sauce



FONDUE

White chocolate and butterscotch fondue served with fresh strawberries and chocolate pistachio biscotti
\$9.00

TART

Lemon tart served with mango yoghurt sorbet
\$8.00

CHEESECAKE

House made cheesecake, please ask for today's selection.
\$8.00

CHOCOLATE FUDGE

Rich chocolate fudge served with vanilla ice cream
\$7.00

SEMI FREDDO

Coffee and marshmallow semi freddo encrusted with flaked almonds
\$8.00

CHOCOLATE ORANGE TERRINE

Frozen chocolate orange terrine drizzled with warm chocolate ganache
\$8.00

All our desserts are housemade.