



PLATES TO SHARE

Garlic Bread (V)	10
Add Cheese (V)	2
Add Cheese and Bacon	3
Corn Ribs (V)	15
Ranch & Lemon	
Grazing Plate (A)	28
Chicken Liver Pate, Prosciutto, Sopressa, Aged Cheddar, Soft Cheeses, Fruit Chutney & Sourdough	
Salt & Pepper Calamari (I)	18
Flash Fried, Lemon & Aioli	
Crispy Fried Chicken Wings	
1/2	16.50
1kg	25.50
Smokey Bbq, Bourbon And Honey Or Louisiana Hot And Spicy	
Chips (V,GFI)	10
Aioli	
Coconut Prawns (I)	18.50
Tempura Battered, Sriracha, Aioli & Sesame Lemon (5)	
Pumpkin & Feta Arancini (V)	17.50
Thyme, Sugo & Parmesan (3)	
Pork Belly bites (GFI)	21
Lime & Aioli	

TOPPERS

Salt & Pepper Calamari (I)	5.50
Add Garlic Prawns (5) (A)	10
Grilled Prawns (5) (A)	10
Fried Egg (GFI)	2
Onion Rings	5

SALADS

Caesar Salad (GFIO*)	23
Cos Lettuce, Bacon, Croutons, Egg, Caesar Dressing & Parmesan	
Sweet Potato Salad (V,VGO*,CN,GFI)	23
Quinoa, Feta, Roasted Capsicum, Mizuna, Onion, Cherry Tomato, Almond Flakes, Dried Cranberry & Balsamic Vinaigrette	
Cajun Cauliflower Steak (VG)	27
Corn And Tomato Salsa & Beetroot Hummus	
Add Chicken	5.50
Add Salt & Pepper Calamari (I)	5.50
Add Grilled Prawns (5) (A)	10
Add Garlic Prawns (5) (A)	10

BURGERS & SANDWICHES

Served with chips

Cheeseburger	25
Patty, Lettuce, Tomato, Cheese, Pickle & Burger Sauce	
Steak Sandwich	28
Rump Steak tenderised, Oak lettuce, Tomato, Caramelised Onion, Beetroot, Cheese & Bbq Sauce	
Southern Fried Chicken Burger	26
Crispy Chicken, Slaw, Bacon, Cheese & Sriracha Mayo	
Veggie Tofu Burger (GFI,DFI,V,G)	25
Tofu, Pickled Fennel, Caramelised Onion & Vegan Mayo	

SAUCES (GFI)

GRAVY / PEPPERCORN / MUSHROOM / DIANNE & CREAMY GARLIC	2.50
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FROM THE GRILL

Served with Chips & Salad Or Mash & Veg

250g Rump, Riverina (GFI)	32.50
300g Scotch Fillet (GFi)	48.50
200g Eye Fillet (GFI)	44.00
Moroccan Spiced Chicken (GFI)	33.50
Corn Ribs, Kipfler Potatoes, Grilled Broccolini & Harissa	
Pan Roasted Barramundi (GFI)	33.50
Kipfler Potatoes, Cherry Tomato, Brussel Sprouts, Coconut & Turmeric Sauce	

LUNCH SPECIALS

Monday to Friday only

200g Rump	21
Chips, Salad & Choice of sauce	
Chicken Schnitzel	16.50
Chips, Garden Salad & Lemon	
Upgrade To Parmigiana	4
Salt & Pepper Calamari	16.50
Chips, Salad, Aioli & Lemon	
Fish & Chips	16.50
Beer Battered, Garden Salad, Lemon & Tartare Sauce	
Satay Chicken Skewers (CN)	18.50
Jasmine Rice & Slaw	

PUB FAVOURTIES

Swap to Mash & veg \$2

Chicken Parmigiana	30
Crumbed Schnitzel, Parma Sauce, Ham, Mozzarella Cheese, Salad & Chips	
Chicken Schnitzel	26
Chips, Garden Salad & Lemon	
Saffron Pappardelle (I)	34
Saffron Pappardelle, Prawn, Chorizo, Cherry Tomato, Onion, Garlic, Spinach, Chilli & Parmesan	
Beer Battered Barramundi & Chips (A)	27
Beer Battered, Garden Salad, Lemon & Tartare Sauce	
Lamb & Rosemary Pie	28
Mash, Peas & Gravy	
Tomato Braised Lamb Shank (GFIO*)	47
Mash, Greens, Rosemary & Thyme Crumb	

KIDS

Free swap to Mash and Veg
Free Ice Cream with all kids meals

CHICKEN TENDERS & CHIPS	14.50
CHEESEBURGER & CHIPS	14.50
FISH & CHIPS (I)	14.50
PAPPARDELLE	14.50
Napoletana sauce & parmesan	

DESSERT

Served With Ice Cream or Whipped Cream

STICKY DATE PUDDING	14.50	ASSORTED CAKES	13.50
CHOCOLATE PUDDING	14.50		

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 (GFLO) Gluten free ingredients option (GFI) Gluten Free Ingredients (CN) Contains nuts (VGO*) Vegan option (DFI) Dairy free ingredients (M) Mixed (A) Australian seafood (I) Imported seafood

Public Holiday Surcharge: 10% Surcharge applies on Public Holidays, no loyalty discounts apply on public holidays