

## ENTREES

GARLIC BREAD (GFO,V)	M \$7	NM \$7.50
CHEESY GARLIC BREAD (GFO,V)	M \$9	NM \$9.50
CHIPS - SMALL (GFO,V)	M \$6	NM \$6.50
CHIPS - LARGE (GFO,V)	M \$9.50	NM \$10.00
SWEET POTATO CHIPS (V)	M \$9	NM \$9.50

### GARLIC PRAWNS (GF)

PAN FRIED PRAWNS COOKED IN A CREAMY GARLIC SAUCE & SERVED OVER A BED OF RICE  
M \$13 / NM \$15

### SALT & PEPPER CALAMARI (GFO)

LIGHTLY FRIED SALT & PEPPER COATED CALAMARI  
SERVED WITH AN ASIAN NOODLE SALAD & TARTARE SAUCE  
M \$10 / NM \$13

### BEEF CROQUETTES

GOLDEN FRIED SAVOURY MINCE STYLED CROQUETTES SERVED WITH A TANGY TOMATO & CAPSICUM RELISH  
M \$11 / NM \$13

### ROASTED VEGETABLE & HALOUMI SALAD (GFO,V)

A MIX OF ROASTED WINTER VEGETABLES TOPPED WITH CRISPY FRIED HALOUMI DRESSED & FINISHED WITH A DRIZZLE OF ITALIAN GLAZE  
M \$13 / NM \$15

### CHICKEN KARAAGE BAO BUNS (2)

BAO BUNS FILLED WITH CRISPY KARAAGE CHICKEN, PICKLED CARROT & CUCUMBER TOPPED WITH JAPANESE MAYONNAISE (KEWPIE) WITH A SIDE OF KIMCHI  
M \$12 / NM \$14

## ENTREES

### SPINACH & RICOTTA TORTELLINI (V)

SPINACH & RICOTTA TORTELLINI SERVED IN A CREAMY MUSHROOM SAUCE TOPPED WITH SHAVED PARMESAN CHEESE  
M \$12 / NM \$14

### BAKED CAMEMBERT (GFO,V)

CAMEMBERT BAKED IN WHITE WINE & THYME UNTIL SOFT & GOOEY SERVED WITH CRISPY TURKISH BREAD & CRANBERRY SAUCE  
M \$15 / NM \$17

(GF) GLUTEN FREE  
(GFO) GLUTEN FREE OPTION AVAILABLE  
(V) VEGETARIAN

#### FOOD ALLERGIES

PLEASE BE AWARE THAT WHILST ALL CARE IS TAKEN WHEN PREPARING MEALS FOR SPECIAL REQUIREMENTS, IT MUST BE NOTED THAT WITHIN THE PREMISES WE HANDLE NUTS, SEAFOOD, SHELLFISH, SESAME SEEDS, GLUTEN PRODUCTS, EGGS, FUNGI AND DAIRY PRODUCTS. CUSTOMER REQUESTS WILL BE CATERED FOR TO THE BEST OF OUR ABILITY, BUT THE DECISION TO CONSUME A MEAL IS THE RESPONSIBILITY OF THE CUSTOMER.

## MAINS

### CHICKEN SCHNITZEL (GFO)

GOLDEN FRIED, LIGHTLY CRUMBED CHICKEN BREAST SERVED WITH CHIPS, SALAD, VEGETABLES OR MASH (YOUR CHOICE OF 2 SIDES)  
M \$20 / NM \$23

### CHICKEN PARMIGIANA (GFO)

GOLDEN FRIED LIGHTLY CRUMBED CHICKEN BREAST TOPPED WITH HAM, NAPOLI SAUCE & GRILLED CHEESE  
SERVED WITH CHIPS, SALAD, VEGETABLES OR MASH (YOUR CHOICE OF 2 SIDES)  
M \$28 / NM \$31

### GARLIC PRAWNS (GF)

PAN FRIED PRAWNS COOKED IN A CREAMY GARLIC SAUCE, SERVED OVER A BED OF RICE & A SIDE OF SALAD OR VEGETABLES  
M \$26 / NM \$29

### SEAFOOD BASKET

A SELECTION OF GOLDEN FRIED SEAFOOD SERVED WITH CHIPS & SALAD  
M \$30 / NM \$33

### CRUMBED FISH (GFO)

GOLDEN FRIED CRUMBED HAKE, SERVED WITH CHIPS, SALAD, VEGETABLES OR MASH (YOUR CHOICE OF 2 SIDES)  
SERVED WITH LEMON & TARTARE SAUCE  
M \$21.50 / NM \$25

### SALT & PEPPER CALAMARI (GFO)

LIGHTLY FRIED SALT & PEPPER COATED CALAMARI  
SERVED WITH CHIPS, SALAD & TARTARE SAUCE  
M \$16 / NM \$19

## MAINS

### GRILLED BARRAMUNDI (GF)

GRILLED BARRAMUNDI FILLET SERVED WITH CHIPS, SALAD, VEGETABLES OR MASH (YOUR CHOICE OF 2 SIDES)  
M \$23 / NM \$26

### BAKED SALMON WITH MOROCCAN COUS COUS

CRISPY BAKED SALMON SERVED ON A BED OF MOROCCAN STYLED COUS COUS TOPPED WITH TZATZIKI & A SIDE OF MIXED VEGETABLES  
M \$27 / NM \$30

### LAMB & ROSEMARY SAUSAGES (GF)

GOURMET STYLE LAMB & ROSEMARY SAUSAGES (2) WITH CREAMY MASH POTATO, MINTED PEAS & ONION GRAVY  
M \$21 / NM \$24

### ROASTED VEGETABLE & HALOUMI SALAD (GFO,V)

A MIX OF ROASTED WINTER VEGETABLES TOPPED WITH CRISPY FRIED HALOUMI DRESSED & FINISHED WITH A DRIZZLE OF ITALIAN GLAZE  
M \$19 / NM \$22

### BATTERED FLATHEAD FISH TACOS (3)

CRISPY FLATHEAD FILLETS PAIRED WITH CLASSIC SLAW & MANGO SALSA IN A TORTILLA WITH A SIDE OF AVOCADO AND SPICED POTATOES  
SERVED WITH A WEDGE OF FRESH LIME TO ADD A LITTLE ZING  
M \$23 / NM \$26

### SPINACH & RICOTTA TORTELLINI (V)

SPINACH & RICOTTA TORTELLINI IN A CREAMY MUSHROOM SAUCE TOPPED WITH SHAVED PARMESAN CHEESE  
M \$21 / NM \$24

## MAINS

### MUSHROOM BURGER (GFO, V, VEGAN OPTION)

GARLIC & HERB MARINATED MUSHROOM ON A BED OF MESCLUN WITH ONION & PESTO SERVED WITH CHIPS  
M \$22.50 / NM \$25.50

### BRAISED LAMB SHANK (GF)

RED WINE & TOMATO BRAISED LAMB SHANK SERVED ON A BED OF CREAMY MASH POTATO  
M \$23 / NM \$26

### HAMBURGER & CHIPS (GFO)

A CLASSIC TAKE ON THE HAMBURGER WITH A BEEF PATTIE, CHEESE, ONION, LETTUCE, TOMATO, BEETROOT & BBQ SAUCE  
SERVED WITH CHIPS  
M \$17 / NM \$20

### ROASTED PORK BELLY (GF)

OVEN ROASTED PORK BELLY SERVED ON A BED OF CREAMY MASHED SWEET POTATO, BRAISED CABBAGE & FINISHED WITH A PLUM SAUCE  
M \$22 / NM \$25

### SATAY CHICKEN IN PEANUT SAUCE (GF)

SATAY MARINATED CHICKEN IN A PEANUT SAUCE ON FLUFFY COCONUT RICE WITH A CRUNCHY SLAW TOPPED WITH ROASTED PEANUTS  
M \$22 / NM \$25

## FROM THE GRILL

200G RUMP (GFO)  
M \$25 / NM \$28

250G SIRLOIN (GFO)  
M \$27 / NM \$30

300G RIB FILLET (GFO)  
M \$42 / NM \$45

600G RUMP (GFO)  
M \$44 / NM \$47

ALL STEAKS SERVED WITH YOUR CHOICE OF SAUCE  
CHIPS, SALAD, VEGETABLES OR MASH (YOUR CHOICE OF 2 SIDES)

### SAUCES (GF)

GRAVY, MUSHROOM, DIANNE, PEPPER, CREAMY GARLIC

ADD GARLIC PRAWNS (GF) TO ANY STEAK  
M \$9.50 / NM \$10.50

ADD SALT & PEPPER CALAMARI (GFO) TO ANY STEAK  
M \$6 / NM \$8

## KIDS MEALS

### CHICKEN NUGGETS

M \$10 / NM \$12

### HAM & PINEAPPLE PIZZA

M \$10 / NM \$12

### CHEESEBURGER (GFO)

PICKLES, ONION, CHEESE, PATTIE & TOMATO SAUCE  
M \$10 / NM \$12

### CHICKEN SCHNITZEL (GFO)

M \$10 / NM \$12

THE KIDS MEALS ABOVE COME WITH YOUR CHOICE OF CHIPS, MASHED POTATO, VEGETABLES OR SALAD (YOUR CHOICE OF 2 SIDES) & A SMALL BOWL OF ICE CREAM

### MAC 'N' CHEESE

M \$10 / NM \$12

SERVED WITH A SMALL BOWL OF ICE CREAM ONLY

## DESSERTS

### STICKY DATE PUDDING

SERVED WITH BUTTERSCOTCH SAUCE & ICE CREAM  
M \$8 / NM \$10

### CHEESECAKE OF THE DAY

SEE DISPLAY BOARD FOR DAILY CHEESECAKE SPECIAL  
M \$8 / NM \$10

### VANILLA BEAN CREME BRULEE (GF)

THIS CLASSIC FRENCH DESSERT IS KNOWN FOR ITS CREAMY CUSTARD FILLING, CRUNCHY CARAMELISED SUGAR TOPPING & SUBTLE NOTES OF VANILLA  
M \$ / NM \$

### APPLE CRUMBLE

STEWED APPLES TOPPED WITH A GOLDEN CRUMBLE OF FLOUR, SUGAR & OATS  
SERVED WITH CUSTARD  
M \$8 / NM \$10

### RUM & RAISIN BREAD & BUTTER PUDDING

A WARM & COMFORTING DESSERT OF BREAD, PLUMP RUM SATURATED RAISINS WITH A VELVETY SMOOTH WHITE CHOCOLATE ANGLAISÉ  
M \$8 / NM \$10

### TIRAMISU

A TRADITIONAL ITALIAN DESSERT MADE OF SPONGE FINGERS DIPPED IN COFFEE, LAYERED WITH A WHIPPED MIXTURE OF EGGS, SUGAR, MASCARPONE & FLAVOURED WITH COCOA