

LIGHT LUNCH MENU

AVAILABLE
MONDAY - SUNDAY
• LUNCH ONLY •

OPEN STEAK SANDWICH

\$30

200G PORTERHOUSE STEAK, BACON, CARAMELISED ONION, TOMATO, LETTUCE AND TOMATO RELISH ON TURKISH BREAD. SERVED WITH BEER BATTERED CHIPS

🌱 VEGETARIAN QUESADILLA

\$25

ONION, BELL PEPPER, CORN, BLACK BEANS, TOMATO, MEXICAN SPICE AND CHEESE IN A FLOUR TORTILLA WRAP. SERVED WITH GUACAMOLE, SOUR CREAM AND SALAD

LAMB WRAP

\$26

GYRO STYLE LAMB, ICEBERG LETTUCE, TOMATO, CUCUMBER, SPANISH ONION, TZATZIKI AND SRIRACHA MAYONNAISE, IN A TORTILLA WRAP. SERVED WITH BEER BATTERED CHIPS

(V) VEGETARIAN OPTION AVAILABLE ON REQUEST

(GF) GLUTEN FREE OPTION AVAILABLE ON REQUEST

• PLEASE NOTE: ALL INGREDIENTS MAY NOT BE LISTED IN DESCRIPTIONS, NOTIFY STAFF ON ORDERING OF ANY ALLERGIES OR AVERSIONS YOU MAY HAVE

STARTERS

SOUP OF THE DAY \$12

ALL OUR SOUPS ARE HOUSEMADE USING MARKET FRESH INGREDIENTS

GARLIC AND CHEESE BREAD \$12

TOPPED WITH GARLIC BUTTER & CHEESE (4 PIECES)

• ADD EXTRA - BACON \$2

BUFFALO WINGS \$18

OVEN BAKED CHICKEN WINGS (6) SERVED WITH RANCH SAUCE

V Gf CORN RIBS \$16

GRILLED SWEET CORN RIBS WITH SEASONING AND FINISHED IN GARLIC BUTTER. SERVED WITH SRIRACHA MAYONNAISE

SMOKED SALMON BRUSCHETTA \$20

SMOKED SALMON, TOMATO, SPANISH ONION, FRESH BASIL, OLIVE OIL, CRUMBED FETTA CHEESE AND HORSERADISH CREAM. TOPPED WITH BALSAMIC GLAZE

FISH OR BEEF BRISKET TACO \$23

CHOOSE FROM FISH OR BEEF BRISKET SERVED WITH AVOCADO, PICO DE GALLO, COLESLAW 3 TACOS

SALT AND PEPPER CALAMARI \$20

LIGHTLY FLOURED AND FRIED, SERVED WITH SALAD AND GARLIC AIOLI

SHARE - PLATTER

AMERICAN BBQ PLATTER \$46

BEEF BRISKET SLIDERS (2), BBQ PORK RIBS, BUFFALO WINGS (4), CORN RIBS, COLESLAW. SERVED WITH RANCH AND BBQ SAUCE

SALADS

THAI BEEF SALAD \$26

BEEF STRIPS MARINATED WITH LEMON GRASS, SOY SAUCE AND SESAME SEEDS. TOSSED WITH MIXED LETTUCE, CAPSICUM, TOMATO, CUCUMBER, SPANISH ONION AND CASHEW NUTS, WITH CORIANDER LIME DRESSING.

V BURRITO BOWL \$26

ICEBERG LETTUCE, WARM RICE, PICO DE GALLO, BLACK BEAN AND CORN SALSA, SOUR CREAM AND GUACAMOLE WITH TORTILLA.

• ADD EXTRA - PORTUGUESE CHICKEN TENDERS \$6 | SALT & PEPPER CALAMARI \$6 | SMOKED SALMON \$6 | FRIED TOFU \$6

V Gf QUINOA SUPER SALAD \$26

SPINACH, TOMATO, CUCUMBER, CELERY, MANGO, CAPSICUM, AVOCADO, FETTA CHEESE WITH LEMON VINAIGRETTE

• ADD EXTRA - PORTUGUESE CHICKEN TENDERS \$6 | SALT & PEPPER CALAMARI \$6 | SMOKED SALMON \$6 | FRIED TOFU \$6

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MAIN COURSE

CHICKEN SCHNITZEL \$29
PANKO CRUMBED CHICKEN BREAST SERVED WITH GRAVY, BEER BATTERED CHIPS AND SALAD OR VEGETABLES

OPEN LAMB SOUVLAKI \$38
ROSEMARY LEMON GARLIC MARINATED LAMB BACKSTRAP, SPANISH ONION AND BELL PEPPER SKEWERS (2) WITH GREEK SALAD, PITA BREAD, TZATZIKI AND BEER BATTERED CHIPS

Gf CHICKEN SCALLOPINI WITH TIGER PRAWNS \$36
CHICKEN BREAST FILLETS, PROSCIUTTO, PRAWNS, MASH POTATO, GREEN BEANS AND BROCCOLINI. SERVED WITH A WHITE WINE AND CREAM SAUCE

AMERICAN PORK RIBS AND WINGS \$38
PORK RIBS, CHICKEN WINGS, SERVED WITH BEER BATTERED CHIPS, COLESLAW AND SMOKEY BBQ SAUCE

CHICKEN PARMIGIANA \$32
PANKO CRUMBED CHICKEN BREAST TOPPED WITH NAPOLI SAUCE, HAM, MOZZARELLA CHEESE. SERVED WITH BEER BATTERED CHIPS AND SALAD OR VEGETABLES

Gf BRAISED BEEF CHEEK \$40
BEEF CHEEK SLOW COOKED IN RED WINE AND HERBS FOR 12 HOURS. SERVED WITH MASH POTATO, BROCCOLINI, GREEN BEANS, ONION MARMALADE AND CHERRY TOMATOES.
• MANAGERS SELECTION

GLAZED PORK BELLY AND TIGER PRAWNS \$34
SWEET AND STICKY PORK BELLY SLICES SERVED WITH TIGER PRAWNS, RICE AND STIR-FRIED ASIAN VEGETABLES

Gf ROAST OF THE DAY \$29
SERVED WITH SEASONAL VEGETABLES AND GRAVY

CURRY OF THE DAY \$29
HOUSEMADE CURRY OF THE DAY, SERVED WITH STEAMED JASMINE RICE, VEGETABLES AND CHUTNEY

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BURGERS

PORTUGUESE CHICKEN BURGER

\$27

PORTUGUESE CHICKEN TENDERS, GRILLED PINEAPPLE, CARAMALISED ONIONS, AMERICAN CHEDDAR, ICEBERG LETTUCE, TOMATO, SRIRACHA MAYONNAISE AND RANCH SAUCE IN A BRIOCHE BUN AND SERVED WITH BEER BATTERED CHIPS

CRAB BURGER

\$28

TEMPURA BATTERED SOFT SHELL CRAB, CRUNCHY ICEBERG LETTUCE AND MANGO SALSA. SERVED IN A BRIOCHE BUN WITH BEER BATTERED CHIPS
• MANAGERS SELECTION

BRISKET BURGER

\$27

BEEF BRISKET SLOW COOKED IN BEER THEN SLICED IN A BRIOCHE BUN WITH CRUNCHY COLESLAW, BACON JAM, SRIRACHA MAYONNAISE AND AMERICAN CHEDDAR, SERVED WITH BEER BATTERED CHIPS

CHAR GRILLED STEAK

Gf PRIME PORTERHOUSE

MB2+

\$48

300G GRAIN FED PREMIUM CUT PORTERHOUSE, CHAR GRILLED TO YOUR LIKING, SERVED WITH BEER BATTERED CHIPS AND GREEK SALAD OR VEGETABLES AND YOUR CHOICE OF SAUCE

Gf RIB EYE

\$53

400G RIB EYE CHAR GRILLED TO YOUR LIKING, SERVED WITH BEER BATTERED CHIPS AND GREEK SALAD OR VEGETABLES AND YOUR CHOICE OF SAUCE

SAUCES & REDUCTIONS -

GRAVY, MUSHROOM, PEPPER, GARLIC BUTTER
• CREAMY SEAFOOD SAUCE - Add \$8 •

SEAFOOD

BEER BATTERED FISH

\$29

CRISPY BEER BATTERED FISH, WITH HOUSEMADE TARTARE SAUCE AND SERVED WITH BEER BATTERED CHIPS, SALAD AND A LEMON WEDGE

Gf OVEN ROASTED SALMON

\$35

SALMON FILLET MARINATED WITH PRESERVED LEMON, RESTING ON MASH POTATO AND BROCCOLINI. SERVED WITH HOUSE MADE BELL PEPPER SAUCE AND ROASTED CHERRY TOMATO

Gf FISH OF THE DAY

\$35

PLEASE ASK OUR FRIENDLY STAFF FOR MORE INFORMATION

SALT AND PEPPER CALAMARI

\$30

LIGHTLY FLOURED AND FRIED. SERVED WITH GARLIC AIOLI, BEER BATTERED CHIPS AND SALAD OR VEGETABLES

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PASTA AND RISOTTO

SEAFOOD MARINARA \$36

PAN FRIED PRAWNS, SCALLOPS, MUSSELS, CALAMARI, FISH, TOSSED IN SPAGHETTI WITH NAPOLI SAUCE. TOPPED WITH PARMESAN CHEESE

• ADD EXTRA - TEMPURA SOFT SHELL CRAB \$8

LAMB RAGU GNOCCHI \$32

LOW AND SLOW COOKED LAMB SHOULDER WITH MUSHROOM, SPINACH AND PARMESAN IN A RICH TOMATO SAUCE WITH POTATO AND PUMPKIN GNOCCHI

TRADITIONAL NASI GORENG \$34

TRADITIONAL INDONESIAN FRIED RICE WITH CHICKEN, PRAWNS, MIXED ASIAN GREENS, SPRING ONION, FRIED EGG AND PRAWN CRACKERS

GF SPANISH SEAFOOD PAELLA \$39

A COMBINATION OF CHORIZO SAUSAGE, CHICKEN, PRAWNS, SCALLOPS, MUSSELS AND CALAMARI WITH CAPSICUM, SPRING ONION IN TOMATO SAFFRON RICE

• MANAGERS SELECTION

V GF ROASTED PUMPKIN AND PROSCIUTTO RISOTTO \$27

ARBORIO RICE WITH OVEN ROASTED PUMPKIN, PROSCIUTTO, SAGE, GARLIC, FETTA CHEESE, ONION, SPINACH, CARROT AND HERBS WITH PEPITAS.

• ADD EXTRA - CHICKEN \$6 (VEGETARIAN OPTION AVAILABLE)

V VEGETABLE STIR FRY \$28

HOKKIEN NOODLES TOSSED WITH ASIAN VEGETABLES, CASHEW NUTS, SWEET CHILLI AND SOY SAUCE TOPPED WITH FRIED SHALLOTS

• ADD EXTRA - ADD: CHICKEN \$6 | THAI BEEF \$6 | FRIED TOFU \$6 | PRAWNS \$8 | PORK BELLY \$6

SIDE DISHES

BOWL OF BEER BATTERED CHIPS \$10

GF BOWL OF GARDEN SALAD / SEASONAL VEGETABLES / MASH POTATO OR COLESLAW \$10

SWEET POTATO WEDGES WITH SOUR CREAM AND SWEET CHILLI SAUCE \$14

KIDS - \$18

ALL KIDS UP TO THE AGE OF 12.

MEALS ARE SERVED WITH CHIPS OR VEGETABLES ONLY. EXCLUDING ROAST
ADDITIONAL \$2.50 ICE CREAM PER SCOOP

GRILLED CHICKEN TENDERS

CHEESE BURGER

CHICKEN PARMIGIANA

GF ROAST OF THE DAY

BATTERED FISH

SERVED WITH SEASONAL
VEGETABLES AND GRAVY

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SENIORS 2 COURSE \$26

ENTRÉE

OR BRUSCHETTA

MAIN

BATTERED FISH FILLETS	\$21
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SALT AND PEPPER CALAMARI \$21

ALL MAIN MEALS (ABOVE) - SERVED WITH CHIPS AND SALAD OR VEGETABLES

CURRY OF THE DAY \$21

- ADD EXTRA - CHICKEN \$6 (VEGETARIAN OPTION AVAILABLE)

• ADD EXTRA - CHICKEN \$6 | THAI BEEF \$6 | PRAWNS \$8 | PORK BELLY \$6 | FRIED TOFU \$6

- SAUCES: GRAVY, MUSHROOM, PEPPER, GARLIC BUTTER

SENIOR UPGRADE MAIN MEALS (ABOVE) - SERVED WITH CHIPS AND SALAD OR VEGETABLES

SENIOR UPGRADE MAIN MEALS (ABOVE) - SERVED WITH MASH POTATO AND VEGETABLES

LAMB RAGU GNOCCHI \$27

NASI GORENG	\$26
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LAMB KEBAB	\$26
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DESSERTS & AFTERS

DESSERT OF THE DAY SPECIAL \$12
PLEASE ASK OUR FRIENDLY WAIT STAFF FOR OUR DESSERT SPECIAL OF THE DAY
• MANAGERS SELECTION

(GF) CREME BRULEE \$12
HOUSEMADE AND SERVED WITH BISCOTTI AND PISTACHIO

AFFOGATO \$9
SINGLE SCOOP OF CREAMY VANILLA ICE CREAM SERVED WITH ESPRESSO COFFEE
• ADD YOUR CHOICE LIQUEUR EXTRA \$6

GELATO \$9
2 SCOOPS OF FINE GELATO SERVED IN A BRANDY SNAP BASKET
• PLEASE ASK OUR FRIENDLY STAFF FOR FLAVOURS

CITRUS MERINGUE TRIFLE \$12
SPONGE FINGERS, LEMON CURED, MASCARPONE TOPPED WITH MERINGUE AND SERVED WITH BISCOTTI

SENIORS DESSERTS

SENIORS DESSERT OF THE DAY \$5
• PLEASE ASK OUR FRIENDLY STAFF FOR MORE INFORMATION

SENIORS VANILLA ICE CREAM \$5
2 SCOOPS OF CREAMY VANILLA ICE CREAM WITH YOUR CHOICE OF
• CHOCOLATE, STRAWBERRY OR CARAMEL TOPPING

DESSERT WINES

DEEN VAT 5 BOTRYTIS SEMILLON GLASS \$9 | BOTTLE \$38
90ML GLASS - 375ML BOTTLE - LATE HARVEST - NSW

MOORES HILL CGR - BOTTLE \$45
375 ML BOTTLE LATE HARVEST RIESLING TAMAR VALLEY, TAS
• MANAGER'S SELECTION

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TEA & COFFEE

LIQUEUR COFFEE \$15
YOUR CHOICE OF IRISH (JAMESON'S IRISH WHISKY), MEXICAN (KAHLUA), HAZELNUT (FRANGELICO) OR ROMAN (VANILLA GALLIANO) TOPPED WITH WHIPPED CREAM

LIQUEUR AFFOGATO \$15
A SINGLE SCOOP OF CREAMY VANILLA ICE CREAM SERVED WITH AN ESPRESSO AND LIQUEUR ON THE SIDE
• OPTIONS INCLUDE - SHEEP DOG (PEANUT BUTTER WHISKEY) FRANGELICO, BAILEYS, TIA MARIA, KAHULA, DRAMBUIE, GRAND MARNIER, COINTREAU

ICED - COFFEE / CHOCOLATE OR CHAI \$10
SERVED WITH ICE CREAM AND TOPPED WITH WHIPPED CREAM
• SOY / ALMOND / OAT MILK OR DECAF: ADD 70C

FRAPPÉ - COFFEE /CHOCOLATE OR CHAI \$10
BLENDED WITH ICE, ICE CREAM AND TOPPED WITH WHIPPED CREAM
• SOY / ALMOND / OAT MILK OR DECAF: ADD 70C

LONG BLACK / LONG MACCHIATO \$6
DOUBLE SHOT ESPRESSO

ESPRESSO COFFEE \$5
ESPRESSO, CAFÉ LATTE, CAPPUCCINO, FLAT WHITE, SHORT MACCHIATO.
• MUG: ADD 50C SOY / ALMOND / OAT MILK OR DECAF: ADD 70C

HOT CHOCOLATE \$6.5
• MUG: ADD 50C SOY / ALMOND / OAT MILK OR DECAF: ADD 70C

MOCHA \$7
COMBINATION HOT CHOCOLATE AND ESPRESSO
• MUG: ADD 50C SOY / ALMOND / OAT MILK OR DECAF: ADD 70C

CHAI LATTE \$6.5
VANILLA
• MUG: ADD 50C SOY / ALMOND / OAT MILK OR DECAF: ADD 70C

DIRT CHAI \$7
COMBINATION OF CHAI LATTE AND ESPRESSO
• MUG: ADD 50C SOY / ALMOND / OAT MILK OR DECAF: ADD 70C

TEA \$5
ENGLISH BREAKFAST / EARL GREY / PEPPERMINT / GREEN / CAMOMILE

FORTIFIED WINES

BROWN BROS TAWNY OR **PENFOLDS CLUB TAWNY** \$8
AUSTRALIA NV

SHERRY | MEDIUM \$7