

LIGHT LUNCH MENU

AVAILABLE
MONDAY - SUNDAY
• LUNCH ONLY •

OPEN STEAK SANDWICH \$25
200G PORTERHOUSE STEAK, BACON, CARAMELISED ONION, TOMATO, COS LETTUCE AND TOMATO RELISH ON TURKISH BREAD. SERVED WITH BEER BATTERED CHIPS

(v) VEGETARIAN QUESADILLA \$23
ONION, BELL PEPPER, CORN, BLACK BEANS, TOMATO, MEXICAN SPICE AND CHEESE IN A FLOUR TORTILLA WRAP. SERVED WITH GUACAMOLE, SOUR CREAM AND SALAD

SOUTHERN FRIED BLT CHICKEN WRAP \$25
CHICKEN, BACON, AVOCADO, TOMATO, COS LETTUCE, TASTY CHEESE AND CHIPOTLE SAUCE. 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	\$10
ALL OUR SOUPS ARE HOUSEMADE USING MARKET FRESH INGREDIENTS	
GARLIC AND CHEESE BREAD	\$12
TOPPED WITH GARLIC BUTTER & CHEESE (4 PIECES)	
• ADD - BACON \$2	
STICKY CHICKEN WINGS (6)	\$16
SERVED WITH SMOKEY BBQ SAUCE	
(v) HOUSEMADE ARANCINI DI RISO (4)	\$16
CRUMBED ARBORIO RICE STUFFED WITH PORCINI MUSHROOM AND MOZZARELLA	
SERVED WITH PUMPKIN AND HOMOUS PUREE	
(v) PUMPKIN BRUSCHETTA	\$18
PUMPKIN, TOMATO, SPANISH ONION, FRESH BASIL, OLIVE OIL AND CRUMBED FETTA	
CHEESE. TOPPED WITH BALSAMIC GLAZE	
BBQ CHICKEN TACO	\$23
GARLIC HONEY BBQ CHICKEN, AVOCADO, PICO DE GALLO, CORIANDER, ASIAN SLAW	
• 3 TACOS	
SALT AND PEPPER CALAMARI	\$20
LIGHTLY FLOURED AND FRIED, SERVED WITH ROCKET FENNEL SALAD AND A SIDE GARLIC	
AIOLI	

SHARE - ENTRÉE

TASTING PLATTER FOR TWO	\$30
CHICKEN WINGS, ARANCINI, SALT AND PEPPER CALAMARI SERVED WITH PEARL COUS	
COUS SALAD AND FLAT BREAD	

SALADS

(v) BUDDHA BOWL	\$26
ROASTED SWEET POTATO, GRILLED ASPARAGUS, PEARL COUS COUS, BABY SPINACH,	
AVOCADO, RADISH WITH HUMMUS AND WHIPPED FETTA	
• ADD EXTRA- GRILLED CHICKEN TENDERS \$6, SALT & PEPPER CALAMARI \$6, GRILLED SALMON \$12	
GRILLED SEAFOOD SALAD	\$28
ROCKET, JULIENNE SNOW PEAS, CARROTS, RED ONION, SHAVED FENNEL TOMATO AND	
ORANGE SEGMENTS TOSSED WITH CITRUS DRESSING AND TOPPED WITH GRILLED	
PRAWNS, CALAMARI, SCALLOPS AND MUSSELS	

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MAIN COURSE

CHICKEN PARMIGIANA	\$30
PANKO CRUMBED CHICKEN BREAST TOPPED WITH NAPOLI SAUCE, HAM, MOZZARELLA CHEESE. SERVED WITH BEER BATTERED CHIPS AND SALAD OR VEGETABLES	
AMERICAN PORK RIBS AND WINGS	\$38
PORK RIBS, CHICKEN WINGS, SERVED WITH BEER BATTERED CHIPS, SALAD AND SMOKEY BBQ SAUCE	
Gf MARINATED GRILLED PORK CUTLET	\$34
300G HERB MARINATED PORK CUTLET SERVED WITH SWEET POTATO MASH, BROCCOLINI AND CREAMY APPLE CIDER SAUCE	
CHICKEN KIEV	\$32
GARLIC AND HERB STUFFED CHICKEN BREAST. SERVED WITH CREAMY MASH POTATO BROCCOLINI WITH BÉARNAISE SAUCE	
Gf BRAISED BEEF CHEEK	\$38
BEEF CHEEK SLOW COOKED IN RED WINE AND HERBS FOR 12 HOURS. SERVED WITH MASH POTATO, BROCCOLINI, ONION MARMALADE AND CHERRY TOMATOES. • MANAGERS SELECTION	
LAMB CUTLETS (4)	\$39
CHAR GRILLED ROSEMARY LAMB CUTLETS WITH ONION, CAPSICUM, ASPARAGUS, POTATO AND PEARL COUS COUS. TOPPED WITH CHIMICHURRI. • GLUTEN FREE OPTION AVAILABLE - NO COUS COUS - REPLACED WITH MASH POTATO	
Gf TWICE COOKED LAMB SHOULDER	\$37
SLOW COOKED LAMB SHOULDER, SERVED WITH MASH POTATO, GREEN BEANS AND RATATOUILLE	
CHICKEN SCHNITZEL	\$28
PANKO CRUMBED CHICKEN BREAST SERVED WITH GRAVY, BEER BATTERED CHIPS AND SALAD OR VEGETABLES	
Gf ROAST OF THE DAY	\$28
SERVED WITH SEASONAL VEGETABLES AND GRAVY	
CURRY OF THE DAY	\$28
HOUSEMADE CURRY OF THE DAY, SERVED WITH STEAMED JASMINE RICE, VEGETABLES AND CHUTNEY	

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BURGERS

SOUTHERN FRIED CHICKEN BURGER \$27
BUTTERMILK CHICKEN TENDERS, JALAPENO SLAW (MILD), AMERICAN CHEDDAR, BACON, CHIPOTLE MAYONNAISE. SERVED IN A BRIOCHE BUN 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

WARRAMUNGA BEEF BURGER \$27
HOUSE MADE BEEF PATTY, BACON, AMERICAN CHEDDAR, LETTUCE, TOMATO, CARAMALISED ONION, KEWPIE MAYONNAISE SAUCE. SERVED IN A BRIOCHE BUN WITH BEER BATTERED CHIPS

CHAR GRILLED STEAK

Gf PRIME PORTERHOUSE MB2+ \$45
300G GRAIN FED PREMIUM CUT PORTERHOUSE, CHAR GRILLED TO YOUR LIKING, SERVED WITH BEER BATTERED CHIPS AND SALAD OR VEGETABLES AND YOUR CHOICE OF SAUCE

Gf RIB EYE \$48
400G RIB EYE CHAR GRILLED TO YOUR LIKING, SERVED WITH BEER BATTERED CHIPS AND SALAD OR VEGETABLES AND YOUR CHOICE OF SAUCE

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

SEAFOOD

BEER BATTERED FISH \$28
CRISPY BEER BATTERED FISH, WITH HOUSEMADE TARTARE SAUCE AND SERVED WITH BEER BATTERED CHIPS, SALAD AND A LEMON WEDGE

SALT AND PEPPER CALAMARI \$30
LIGHTLY FLOURED AND FRIED. SERVED WITH GARLIC AIOLI, BEER BATTERED CHIPS AND SALAD OR VEGETABLES

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 \$34
PLEASE ASK OUR FRIENDLY STAFF FOR MORE INFORMATION

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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: - TEMPURA SOFT SHELL CRAB \$8	
BEEF RAGU WITH PAPPARDELLE	\$32
PAPPARDELLE PASTA WITH BRAISED BEEF RAGU, TOMATO, OLIVES AND MUSHROOM	
Gf CHICKEN AND MUSHROOM RISOTTO	\$28
CHICKEN, SUN-DRIED TOMATO, MUSHROOM, SPINACH, TOPPED WITH PARMESAN CHEESE	
• VEGETARIAN OPTION AVAILABLE - NO CHICKEN	
TRADITIONAL NASI GORENG	\$30
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 VEGETABLE STIR FRY	\$28
HOKKIEN NOODLES TOSSED WITH ASIAN VEGETABLES, CASHEW NUTS, SWEET CHILLI AND SOY SAUCE TOPPED WITH FRIED SHALLOTS	
• ADD EXTRA - GRILLED CHICKEN \$6, PRAWNS \$8,	

SIDE DISHES

BOWL OF BEER BATTERED CHIPS	\$10
Gf BOWL OF GARDEN SALAD OR SEASONAL VEGETABLES	\$9
BOWL OF SWEET POTATO WEDGES WITH SOUR CREAM AND SWEET CHILLI SAUCE	\$14
Gf BOWL OF MASH POTATO OR COLESLAW	\$10

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

CRUMBED CHICKEN TENDERS
CHICKEN PARMIGIANA
BATTERED FISH

CHEESE BURGER
Gf ROAST OF THE DAY
SERVED WITH SEASONAL
VEGETABLES AND GRAVY

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SENIORS MENU

SENIORS 1 COURSE \$20

SENIORS 2 COURSE \$25

ENTRÉE

SOUP OF THE DAY OR GARLIC AND CHEESE BREAD OR BRUSCHETTA
OR ARANCINI

MAIN

Gf ROAST OF THE DAY	\$20
BATTERED FISH FILLETS	\$20
Gf GRILLED BARRAMUNDI · GLUTEN FREE ON REQUEST	\$20
CHICKEN SCHNITZEL CHICKEN PARMIGIANA	\$20
# ALL MAIN MEALS (ABOVE) - SERVED WITH CHIPS AND SALAD OR VEGETABLES	
CURRY OF THE DAY	\$20
SALT AND PEPPER CALAMARI	\$20
V VEGETABLE STIR FRY	\$20

SENIORS UPGRADE MENU

Gf 200G PORTERHOUSE STEAK · SAUCES: GRAVY, MUSHROOM, PEPPER, GARLIC BUTTER	\$25
CRUMBED SEAFOOD BASKET # SENIOR UPGRADE MAIN MEALS (ABOVE) - SERVED WITH CHIPS AND SALAD OR VEGETABLES	\$25
Gf SALMON FILLET	\$24
Gf GRILLED LAMB CUTLETS · 2 CUTLETS # SENIOR UPGRADE MAIN MEALS (ABOVE) - SERVED WITH MASH POTATO AND VEGETABLES	\$25
BEEF RAGU WITH PAPPARDELLE	\$22
NASI GORENG	\$25
Gf LAMB SHOULDER	\$26

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DESSERTS & AFTERS

DESSERT OF THE DAY SPECIAL \$11

PLEASE ASK OUR FRIENDLY WAIT STAFF FOR OUR DESSERT SPECIAL OF THE DAY

• MANAGERS SELECTION

HOUSEMADE APPLE CRUMBLE \$10

SERVED WITH ICE CREAM

(GF) CREME BRULEE \$12

HOUSEMADE AND SERVED WITH BISCOTTI AND PISTACHIO

• MANAGERS SELECTION

AFFOGATO \$9

SINGLE SCOOP OF CREAMY VANILLA ICE CREAM SERVED WITH ESPRESSO COFFEE

• ADD YOUR CHOICE LIQUEUR EXTRA \$5

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

90ML GLASS - 375ML BOTTLE - LATE HARVEST - NSW

GLASS \$9 | BOTTLE \$38

(GF) 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, CAPPUCINO, 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