

LIGHT LUNCH MENU \$17

AVAILABLE
MONDAY - SUNDAY
• LUNCH ONLY •

OPEN STEAK SANDWICH

180G PORTERHOUSE STEAK, BACON, CARAMELISED ONION, TOMATO, MIXED LETTUCE AND TOMATO RELISH ON CIABATTA BREAD. SERVED WITH BEER BATTERED CHIPS

LAMB WRAP

MARINATED LAMB STRIPS, LETTUCE, TOMATO, CAPSICUM, CUCUMBER, ONION, IN A GRILLED TORTILLA WRAP WITH TZATZIKI. SERVED WITH BEER BATTERED CHIPS

ROAST OF THE DAY ROLL

TODAY'S SELECTION OF FRESHLY CARVED ROASTED MEAT, HOUSE COLESLAW SERVED IN A TURKISH ROLL WITH GRAVY AND 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

- Gf** SOUP OF THE DAY \$8
ALL OUR SOUPS ARE HOUSEMADE USING MARKET FRESH INGREDIENTS
- V** HOUSEMADE GARLIC BREAD \$8
THREE PIECES OF THICK CRUSTY BREAD TOPPED WITH GARLIC BUTTER
• ADD CHEESE \$2
- ASIAN STYLE CRAB CAKES \$16
FOUR PIECES OF CRAB CAKES SERVED WITH SWEET MAYONNAISE
- DUCK AND PLUM SPRING ROLLS \$ 16
THREE PIECES SERVED WITH SWEET CHILLI AND SOY SAUCE
- CHICKEN SATAY SKEWERS \$17
THREE PIECES OF CHICKEN SATAY SKEWERS, TOPPED WITH SATAY SAUCE.
• CONTAINS PEANUTS
- TEMPURA SCALLOPS \$17
FOUR SCALLOPS SERVED WITH JAPANESE MAYONNAISE
- Gf** DRUNKEN MUSSELS \$19
STEAMED IN WHITE WINE WITH GARLIC, THYME AND NAPOLI SAUCE. SERVED WITH
TOASTED BREAD

SALADS

- Gf** FLASH FRIED LEMON PEPPER SQUID SALAD \$28
LEMON PEPPER SQUID TOSSED WITH ROCKET SALAD, GRILLED CHERRY TOMATOES,
SPANISH ONION AND PARMESAN CHEESE. SERVED WITH GARLIC AIOLI AND LEMON
• GLUTEN FREE ON REQUEST
- V Gf** HONEY ROASTED PUMPKIN SALAD \$25
HONEY ROASTED PUMPKIN AND BEETROOT SERVED WITH CHERRY TOMATOES, BABY
SPINACH, FETA CHEESE, WALNUTS, CUCUMBER & OUR HONEY MUSTARD DRESSING
• ADD - GRILLED CHICKEN \$5 ADD - PRAWNS \$6 ADD - LAMB \$7 ADD - BEEF \$5
GLUTEN FREE ON REQUEST

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MAIN COURSE

ASIAN STYLE PORK BELLY \$29
SERVED WITH MASH POTATO AND BOK CHOY, WITH A SPICY PLUM SAUCE

(GF) CHICKEN SCALLOPINI \$28
THIGH FILLETS WITH MUSHROOM AND BACON IN A CREAMY WHITE WINE SAUCE SERVED WITH MASH POTATO AND BROCCOLINI

TRADITIONAL NASI GORENG \$28
TRADITIONAL INDONESIAN RICE DISH WITH CHICKEN SATAY, PRAWNS, SPRING ONION AND AUTHENTIC SAUCE FINISHED WITH FRIED EGG AND SHALLOTS

CHICKEN SCHNITZEL \$25
FRESHLY CRUMBED CHICKEN BREAST WITH GRAVY AND SERVED WITH EITHER CHIPS AND SALAD OR VEGETABLES

(GF) TWICE COOKED LAMB SHOULDER \$29
SLOW COOKED LAMB SHOULDER WITH RATATOUILLE. SERVED WITH MASH POTATO AND BROCCOLINI. FINISHED WITH LAMB JUS AND SWEET POTATO CRISP

CHICKEN PARMIGIANA \$26
CRISP CRUMBED CHICKEN BREAST TOPPED WITH NAPOLI SAUCE, HAM, MOZZARELLA CHEESE AND SERVED WITH EITHER CHIPS AND SALAD OR VEGETABLES

(GF) ROAST OF THE DAY \$26
SERVED WITH SEASONAL VEGETABLES AND GRAVY

CHICKEN SUPREME \$29
STUFFED WITH CAMEMBERT CHEESE, SPINACH & SUN DRIED TOMATO. SERVED WITH MASH, BROCCOLINI AND TOPPED WITH MUSHROOM SAUCE

AMERICAN PORK RIBS \$32
PORK RIBS SERVED WITH HOUSE MADE AMERICAN SAUCE, COLESLAW AND BEER BATTERED POTATO WEDGES

(GF) GARLIC AND HERB LAMB CUTLETS \$36
MARINATED GRILLED LAMB CUTLETS SERVED WITH MASH POTATO, BROCCOLINI, CHERRY TOMATO AND TOPPED WITH RED WINE JUS

(GF) CURRY OF THE DAY \$28
HOMEMADE CURRY OF THE DAY SERVED WITH STEAMED JASMINE RICE, VEGETABLES AND CHUTNEY

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BURGERS

BUFFALO CHICKEN BURGER \$25
GRILLED CHICKEN TENDERLOIN TOSSED IN BUFFALO SAUCE, AMERICAN CHEDDAR, COLESLAW, SLICED PICKLES AND RANCH SAUCE IN A TOASTED BRIOCHE BUN. SERVED WITH CRISPY ONION RINGS AND BEER BATTERED CHIPS

SMOKED BEEF BRISKET BURGER \$27
SLOW COOKED BEEF BRISKET WITH CARAMELISED ONION, AMERICAN CHEDDAR, OAK LETTUCE AND CHIPOTLE MAYONNAISE IN A TOASTED BRIOCHE BUN. SERVED WITH BEER BATTERED CHIPS

CHAR GRILLED STEAK

Gf PRIME PORTERHOUSE \$43
300G GRASS FED PREMIUM CUT PORTERHOUSE, CHAR GRILLED TO YOUR LIKING, SERVED WITH EITHER BEER BATTERED CHIPS AND SALAD OR VEGETABLES

Gf ANGUS SCOTCH FILLET \$46
300G GRASS FED PORTLAND SCOTCH FILLET, CHAR GRILLED TO YOUR LIKING, SERVED WITH EITHER BEER BATTERED CHIPS AND SALAD OR VEGETABLES

SAUCES & REDUCTIONS -

GRAVY, MUSHROOM, RED WINE JUS, PEPPER, GARLIC BUTTER, BERNAISE, HOLLANDAISE
SURF & TURF SAUCE - ADD \$6

SEAFOOD

Gf FISH OF THE DAY \$29
PLEASE ASK OUR FRIENDLY STAFF OR SEE SPECIALS FOR MORE INFORMATION

Gf ATLANTIC SALMON \$29
SERVED WITH MASHED POTATO AND BROCCOLINI, TOPPED WITH HOLLANDAISE SAUCE

BEER BATTERED FLATHEAD FILLETS \$28
CRISP BEER BATTERED FLATHEAD FILLETS SERVED WITH HOUSEMADE TARTARE SAUCE. SERVED WITH BEER BATTERED CHIPS, SALAD AND A LEMON WEDGE

Gf GRILLED FLATHEAD FILLETS \$28
GRILLED FLATHEAD SERVED WITH HOUSEMADE TARTARE SAUCE. SERVED WITH BEER BATTERED CHIPS, SALAD AND A LEMON WEDGE

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PASTA AND RISOTTO

- (V)** ASIAN STIR FRY \$26
HOKKIEN NOODLES TOSSED WITH ASIAN VEGETABLES, CASHEW NUTS, SWEET CHILI AND SOY SAUCE TOPPED WITH FRIED SHALLOTS
• ADD - GRILLED CHICKEN \$5 ADD - PRAWNS \$6 ADD - LAMB \$7 ADD - BEEF \$5
- PESCATORE LINGUINE \$32
AN ITALIAN STYLE DISH WITH PAN FRIED PRAWNS, MUSSELS, SALMON, CALAMARI, CHERRY TOMATOES, BASIL AND EXTRA VIRGIN OLIVE OIL TOSSED IN LINGUINE PASTA AND FINISHED WITH GRATED PARMESAN CHEESE
- (V)** **(Gf)** MEDITERRANEAN VEGETARIAN RISOTTO \$25
ROASTED ONION, GARLIC OLIVES, ZUCCHINI, CAPSICUM, CHERRY TOMATO, SPINACH AND THYME WITH A CREAMY NAPOLI SAUCE. FINISHED WITH PARMESAN CHEESE
• ADD - GRILLED CHICKEN \$5 ADD - PRAWNS \$6 ADD - LAMB \$7 ADD - BEEF \$5
GLUTEN FREE ON REQUEST
- CREAMY PESTO CHICKEN GNOCCHI \$26
PAN FRIED GNOCCHI SERVED WITH CHICKEN, CHERRY TOMATOES AND SPINACH IN A CREAMY PESTO SAUCE. TOPPED WITH PARMESAN CHEESE.

SIDE DISHES

- BOWL OF BEER BATTERED CHIPS OR ONION RINGS \$5
- BOWL OF GARDEN SALAD OR SEASONAL VEGETABLES \$6
- BOWL OF POTATO WEDGES \$7
- BOWL OF ROCKET SALAD WITH PARMESAN CHEESE \$7
- BOWL OF MASH POTATO OR COLESLAW \$6

KIDS - \$12

ALL KIDS UP TO THE AGE 12 YEARS OF AGE. INCLUDE FREE ICE CREAM.
MEALS ARE SERVED WITH CHIPS OR VEGETABLES ONLY. EXCLUDING ROAST

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| (Gf) ROAST OF THE DAY
SERVED WITH SEASONAL VEGETABLES AND GRAVY | CHEESE BURGER |
| CHICKEN NUGGETS | (Gf) BATTERED OR GRILLED FISH |
| CHICKEN PARMIGIANA | LINGUINE CARBONARA |

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SENIORS' MENU

SOUP OF THE DAY	\$4
(Gf) ROAST OF THE DAY SERVED WITH SEASONAL VEGETABLES AND GRAVY	\$17
(Gf) GRILLED OR BATTERED FLATHEAD FILLETS SERVED WITH HOUSEMADE TARTARE SAUCE, BEER BATTERED CHIPS & SALAD • GLUTEN FREE ON REQUEST	\$17
CHICKEN SCHNITZEL SERVED WITH GRAVY AND SERVED WITH EITHER CHIPS AND SALAD OR VEGETABLES	\$17
CHICKEN PARMIGIANA CRISP CRUMBED CHICKEN BREAST TOPPED WITH NAPOLI SAUCE, HAM, MOZZARELLA CHEESE AND SERVED WITH EITHER CHIPS AND SALAD OR VEGETABLES	\$17
CURRY OF THE DAY HOMEMADE CURRY OF THE DAY SERVED WITH STEAMED JASMINE RICE, CHUTNEY, YOGHURT AND A POPPADUM	\$17
(Gf) MEDITERRANEAN VEGETABLE RISOTTO ROASTED ONION, GARLIC OLIVES, ZUCCHINI, CAPSICUM, CHERRY TOMATO, SPINACH AND THYME WITH A CREAMY NAPOLI SAUCE. FINISHED WITH PARMESAN CHEESE • GLUTEN FREE ON REQUEST	\$17
(V) STIR FRY HOKKIEN NOODLES TOSSED WITH ASIAN VEGETABLES, CASHEW NUTS, SWEET CHILI AND SOY SAUCE TOPPED WITH FRIED SHALLOTS • ADD - GRILLED CHICKEN \$4 ADD - PRAWNS \$5 ADD - LAMB \$5 ADD - BEEF \$4	\$17

SENIORS' UPGRADE MENU

(Gf) 180G PORTERHOUSE STEAK 180G GRASS FED PREMIUM CUT PORTERHOUSE, CHAR GRILLED TO YOUR LIKING, SERVED WITH EITHER BEER BATTERED CHIPS AND SALAD OR VEGETABLES	\$22
(Gf) LAMB SHOULDER SLOW COOKED LAMB SHOULDER WITH RATATOUILLE SERVED WITH MASH POTATO	\$20
CRUMBED SEAFOOD BASKET CRUMBED CALAMARI, SCALLOPS, PRAWNS AND BATTERED FISH SERVED WITH CHIPS, SALAD & HOUSE MADE TARTARE SAUCE	\$20
(Gf) SALMON FILLET GRILLED SALMON FILLET WITH SERVED WITH MASHED POTATO AND BROCCOLINI, TOPPED WITH HOLLANDAISE SAUCE	\$20

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DESSERTS & AFTERS

STICKY DATE PUDDING SERVED WITH A WARM BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM	\$9
PAVLOVA SERVED WITH MIXED BERRY COMPOTE, DOUBLE CREAM AND PASSIONFRUIT COULI	\$9
HOUSEMADE APPLE AND PEAR CRUMBLE SERVED WITH PISTACHIO ICE CREAM	\$9
AFFOGATO SINGLE SCOOP OF CREAMY VANILLA ICE CREAM SERVED WITH ESPRESSO COFFEE • ADD YOUR CHOICE LIQUEUR EXTRA \$5	\$9
ICE CREAM AND TOPPING 3 SCOOPS OF CREAMY VANILLA ICE CREAM WITH YOUR CHOICE OF • CHOCOLATE, STRAWBERRY OR CARAMEL TOPPING	\$6

TODAY'S CAKE OF THE DAY SPECIAL

PLEASE CHECK OUR DAILY SPECIALS MENU OR ASK OUR WAIT STAFF FOR OUR DESSERT SPECIAL OF THE DAY

SENIOR DESSERTS

SENIORS' DESSERT OF THE DAY - SERVED WITH DOUBLE CREAM • PLEASE ASK OUR FRIENDLY STAFF FOR MORE INFORMATION	\$4
SENIOR ICE CREAM 2 SCOOPS OF VANILLA ICE CREAM WITH YOUR CHOICE OF • CHOCOLATE, STRAWBERRY OR CARAMEL TOPPING	\$4

DESSERT WINES

MOORES HILL CGR - 375 ML BOTTLE LATE HARVEST RIESLING TAMAR VALLEY, TAS • MANAGER'S SELECTION	BOTTLE \$45
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DEEN VAT 5 BOTRYTIS SEMILLON
90ML GLASS - 375ML BOTTLE - LATE HARVEST - NSW

GLASS \$9 | BOTTLE \$36

TEA & COFFEE

LIQUEUR AFFOGATO	\$14
A SINGLE SCOOP OF CREAMY VANILLA ICE CREAM SERVED WITH AN ESPRESSO AND FRANGELICO LIQUEUR ON THE SIDE	
• MANAGER'S SELECTION	
LIQUEUR COFFEE	\$12
YOUR CHOICE OF IRISH (JAMESON'S IRISH WHISKY), MEXICAN (KAHLUA), HAZELNUT (FRANGELICO) OR ROMAN (VANILLA GALLIANO) TOPPED WITH WHIPPED CREAM	
ICED COFFEE / ICED CHOCOLATE	\$6
SERVED WITH ICE CREAM AND TOPPED WITH WHIPPED CREAM	
• ALMOND MILK: ADD - 70C	
ESPRESSO LONG BLACK	\$5
DOUBLE SHOT	
HOT CHOCOLATE	\$5
• LARGE: ADD - 30C / ALMOND OR SOY MILK : ADD - 70C	
ESPRESSO COFFEE	\$4
ESPRESSO SINGLE SHOT, CAFÉ LATTE, CAPPUCCINO, FLAT WHITE, MOCHA, SHORT MACCHIATO	
• LARGE DOUBLE SHOT: ADD 30C SOY OR DECAF: ADD 70C	
CHAI LATTE	\$5
VANILLA	
• LARGE: ADD - 30C / ALMOND OR SOY MILK : ADD - 70C	
TEA	\$4
ENGLISH BREAKFAST/ EARL GREY/ PEPPERMINT/ GREEN	

FORTIFIED WINES

BROWN BROS TAWNY	\$6
AUSTRALIA NV	
PENFOLDS CLUB TAWNY	\$6
AUSTRALIA NV	
McWILLIAMS SHERRY DRY CREAM SWEET	\$5