

LIGHT LUNCH MENU

AVAILABLE
MONDAY - SUNDAY
• LUNCH ONLY •

OPEN STEAK SANDWICH	\$24
200G PORTERHOUSE STEAK, BACON, CARAMELISED ONION, TOMATO, COS LETTUCE AND TOMATO RELISH ON TURKISH BREAD. SERVED WITH BEER BATTERED CHIPS	
CHICKEN FAJITA WRAP	\$22
MEXICAN SPICED CHICKEN, COOKED WITH ONIONS AND CAPSICUM IN A TORTILLA WRAP WITH ICEBERG LETTUCE, GUACAMOLE & SOUR CREAM. SERVED WITH BEER BATTERED CHIPS	
SMOKED SALMON AND DILL QUICHE	\$22
HOUSEMADE, SERVED WITH ROCKET AND FETA SALAD AND SIDE OF 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 \$9
ALL OUR SOUPS ARE HOUSEMADE USING MARKET FRESH INGREDIENTS

GARLIC AND CHEESE BREAD \$10
TOPPED WITH GARLIC BUTTER & CHEESE (4 PIECES)
• ADD - BACON \$2

(GF) OYSTERS NATURAL \$22-HALF DOZ / \$38-DOZ
SERVED WITH LEMON & COCKTAIL SAUCE

(GF) OYSTERS KILPATRICK \$24-HALF DOZ / \$42-DOZ
BACON & WORCESTERSHIRE SAUCE

FISH TACOS \$22
CRISPY WHITING FILLET, AVOCADO, PICA DE GALLO, ASIAN SLAW AND SRIRACHA
MAYONNAISE (3 PIECES)
• MANAGERS SELECTION

(V) AVOCADO BRUSCHETTA \$18
AVOCADO, TOMATO, SPANISH ONION, FRESH BASIL, FETA CHEESE AND BALSAMIC GLAZE
• VEGAN OPTION AVAILABLE

CHICKEN WINGS \$18
STICKY CHICKEN WINGS, FRESH CHILLI AND BBQ SAUCE

SALT AND PEPPER CALAMARI \$22
LIGHTLY FLOURED AND FRIED, SERVED WITH ROCKET & FETA SALAD AND GARLIC AIOLI

SALADS

(V) FREEKEH SUPER SALAD \$25
MAPLE ROASTED PUMPKIN, BEETROOT HUMMUS, FREEKEH, CANDIED WALNUTS, KALE,
SPINACH AND FETA CHEESE
• ADD EXTRA - FAJITA CHICKEN \$6, OR SALT & PEPPER CALAMARI \$6, OR SMOKED SALMON \$6

(V) CRISPY TACO BOWL \$25
SHREDDED LETTUCE, RED CABBAGE, CORN SALSA, PICO DE GALLO, AVOCADO,
JALAPENOS, SOUR CREAM IN CRISPY TORTILLA BOWL
• ADD EXTRA - FAJITA CHICKEN \$6, OR SALT & PEPPER CALAMARI \$6, OR GRILLED BEEF \$12

CAESAR SALAD \$22
COS LETTUCE, BACON, CROUTONS AND ANCHOVIES TOPPED WITH OUR OWN CAESAR
SALAD DRESSING, PARMESAN CHEESE AND POACHED EGG
• ADD EXTRA- FAJITA CHICKEN \$6, OR SALT & PEPPER CALAMARI \$6, OR SMOKED SALMON \$6

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MAIN COURSE

TRADITIONAL NASI GORENG \$29
TRADITIONAL INDONESIAN FRIED RICE WITH CHICKEN, PRAWNS, MIXED ASIAN GREENS, SPRING ONION, FRIED EGG AND PRAWN CRACKERS

Gf CHICKEN SCALLOPINI WITH TIGER PRAWNS \$34
CHICKEN BREAST FILLETS, BACON, PRAWNS IN CHARDONNAY CREAM SAUCE WITH MASH POTATO AND BROCCOLINI

HERB CRUSTED LAMB RACK \$38
3 POINT PREMIUM LAMB RACK WITH A HERB CRUST, SERVED WITH ROSEMARY CHAT POTATOES, GREEN BEANS AND MINT JUS (COOKED MEDIUM RARE)
• MANAGERS SELECTION

CHICKEN PARMIGIANA \$28
PANKO CRUMBED CHICKEN BREAST TOPPED WITH NAPOLI SAUCE, HAM, MOZZARELLA CHEESE AND SERVED WITH EITHER BEER BATTERED CHIPS AND SALAD OR VEGETABLES

CHICKEN SCHNITZEL \$26
PANKO CRUMBED CHICKEN BREAST, SERVED WITH GRAVY AND EITHER BEER BATTERED CHIPS AND SALAD OR VEGETABLES

AMERICAN PORK RIBS AND WINGS \$35
PORK RIBS, SOUTHERN FRIED CHICKEN WINGS, WITH COLESLAW AND BEER BATTERED CHIPS SERVED WITH SMOKEY BBQ SAUCE

Gf TWICE COOKED LAMB SHOULDER \$34
SLOW COOKED LAMB SHOULDER, SERVED WITH MASH POTATO, BUTTERED GREEN BEANS AND RATATOUILLE

Gf ROAST OF THE DAY \$27
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 BREAST, JALAPENO SLAW (MILD), CHEDDAR CHEESE, CHIPOTLE MAYONNAISE. SERVED IN A BRIOCHE BUN WITH BEER BATTERED CHIPS

WARRA BURGER \$27
WAGYU PATTY, SWISS CHEDDAR CHEESE, BACON, EGG, LETTUCE, CAPSICUM, TOMATO RELISH SERVED IN A BRIOCHE BUN WITH BEER BATTERED CHIPS
• VEGETARIAN OPTION AVAILBLE

CHAR GRILLED STEAK

(Gf) PRIME PORTERHOUSE \$44
300G BARLEY FED PREMIUM CUT PORTERHOUSE, CHAR GRILLED TO YOUR LIKING, SERVED WITH EITHER BEER BATTERED CHIPS AND SALAD OR VEGETABLES

(Gf) RIB EYE \$48
350G RIB EYE CHAR GRILLED TO YOUR LIKING, SERVED WITH EITHER BEER BATTERED CHIPS AND SALAD OR VEGETABLES

SAUCES & REDUCTIONS -
GRAVY, MUSHROOM, PEPPER, GARLIC BUTTER
• SURF & TURF SAUCE - ADD \$6 •

SEAFOOD

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

(Gf) OVEN ROASTED SALMON \$32
SALMON FILLET MARINATED WITH PRESERVED LEMON, RESTING ON CREAMY MASH POTATO WITH BROCCOLINI. SERVED WITH HOUSEMADE BELL PEPPER SAUCE AND ROASTED CHERRY TOMATO

SALT AND PEPPER CALAMARI \$28
LIGHTLY FLOURED AND FRIED. SERVED WITH GARLIC AIOLI AND BEER BATTERED CHIPS AND SALAD OR VEGETABLES

(Gf) FISH OF THE DAY \$30
PLEASE ASK OUR FRIENDLY STAFF OR SEE SPECIALS FOR MORE INFORMATION

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PASTA AND RISOTTO

(V) ASIAN STIR FRY	\$27
HOKKIEN NOODLES TOSSED WITH ASIAN VEGETABLES, CASHEW NUTS, SWEET CHILLI AND SOY SAUCE TOPPED WITH FRIED SHALLOTS • ADD - CHICKEN \$6, ADD - PRAWNS \$6	
SPAGHETTI MARINARA	\$34
MUSSELS, TIGER PRAWNS, CALAMARI, SALMON, ROSE SAUCE, CHILLI, TOPPED WITH SHAVED PARMESAN • RISOTTO OPTION ALSO AVAILABLE	
(Gf) (V) CHICKEN AND PORCINI MUSHROOM RISOTTO	\$28
CHICKEN, PORCINI MUSHROOMS, ONION, GARLIC, WHITE WINE, SPINACH, CRISPY PROSCIUTTO AND SHAVED PARMESAN CHEESE • VEGETARIAN OPTION AVAILABLE	
PENNE CALABRESE	\$27
BACON, CHORIZO, CAPSICUM, OLIVES, NAPOLI SAUCE AND SHAVED PARMESAN CHEESE	

SIDE DISHES

BOWL OF BEER BATTERED CHIPS	\$9
BOWL OF GARDEN SALAD OR SEASONAL VEGETABLES	\$8
BOWL OF POTATO WEDGES WITH SOUR CREAM AND SWEET CHILLI SAUCE	\$10
BOWL OF MASH POTATO OR COLESLAW	\$8

KIDS - \$15

ALL KIDS UP TO THE AGE OF 12.
MEALS ARE SERVED WITH CHIPS OR VEGETABLES ONLY. EXCLUDING ROAST
ADDITIONAL \$2 ICE CREAM PER SCOOP

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

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SENIORS MENU

SENIORS 1 COURSE \$19

SENIORS 2 COURSE \$24

SENIORS UPGRADE MENU WILL INCUR ADDITIONAL COST

ENTRÉE

SOUP OF THE DAY

OR

GARLIC AND CHEESE BREAD

MAIN

- Gf** ROAST OF THE DAY \$19
- BATTERED FLATHEAD FILLETS \$19
- Gf** GRILLED BARRAMUNDI \$19
• GLUTEN FREE ON REQUEST
- CHICKEN SCHNITZEL | CHICKEN PARMIGIANA \$19
- SALT & PEPPER CALAMARI \$19
- # ALL MAIN MEALS (ABOVE) - SERVED WITH CHIPS AND SALAD OR VEGETABLES
- CURRY OF THE DAY \$19
- BANGERS & MASH \$19
• SERVED WITH GREEN PEAS, ONION GRAVY
- PENNE CALABRESE \$19
- V** VEGETABLE STIR FRY

SENIORS UPGRADE MENU

- Gf** 200G PORTERHOUSE STEAK \$24
• SAUCES: GRAVY, MUSHROOM, PEPPER, GARLIC BUTTER
- CRUMBED SEAFOOD BASKET \$24
SENIOR UPGRADE MAIN MEALS (ABOVE) - SERVED WITH CHIPS AND SALAD OR VEGETABLES
- Gf** SALMON FILLET \$24
- Gf** LAMB SHOULDER \$23
SENIOR UPGRADE MAIN MEALS (ABOVE) - SERVED WITH MASH POTATO AND VEGETABLES
- Gf V** CHICKEN AND PORCINI MUSHROOM RISOTTO \$24
• VEGETARIAN OPTION AVAILABLE
- NASI GORENG \$24
• TRADITIONAL INDONESIAN FRIED RICE WITH CHICKEN, PRAWNS, ASIAN GREENS AND FRIED EGG

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DESSERTS & AFTERS

PANNA COTTA \$9.9
SERVED WITH LEMON CURD, CRUSHED PISTACHIO, BISCOTTI & FAIRY FLOSS

STICKY DATE PUDDING \$9.9
SERVED WITH A WARM BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM

DESSERT OF THE DAY SPECIAL \$9.9
PLEASE ASK OUR FRIENDLY WAIT STAFF FOR OUR DESSERT SPECIAL OF THE DAY
• MANAGERS SELECTION

AFFOGATO \$9
SINGLE SCOOP OF CREAMY VANILLA ICE CREAM SERVED WITH ESPRESSO COFFEE
• ADD YOUR CHOICE LIQUEUR EXTRA \$5

ICE CREAM AND TOPPING \$7.5
3 SCOOPS OF CREAMY VANILLA ICE CREAM WITH YOUR CHOICE OF
• CHOCOLATE, STRAWBERRY OR CARAMEL TOPPING

SENIORS DESSERTS

SENIORS DESSERT OF THE DAY \$5
• PLEASE ASK OUR FRIENDLY STAFF FOR MORE INFORMATION
ADD - ICE CREAM \$2.5

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

DESSERT WINES

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

DEEN VAT 5 BOTRYTIS SEMILLON GLASS \$9| BOTTLE \$36
90ML GLASS - 375ML BOTTLE - LATE HARVEST - NSW

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TEA & COFFEE

LIQUEUR AFFOGATO \$14

A SINGLE SCOOP OF CREAMY VANILLA ICE CREAM SERVED WITH AN ESPRESSO AND LIQUEUR ON THE SIDE

• MANAGERS SELECTION

• OPTIONS INCLUDE - SHEEP DOG (PEANUT BUTTER WHISKEY), FRANGELICO, BAILEYS, TIA MARIA, KAHULA, DRAMBUIE, GRAND MARNIER, COINTREAU

LIQUEUR COFFEE \$14

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

ICED COFFEE / ICED CHOCOLATE / ICED CHAI \$7

SERVED WITH ICE CREAM AND TOPPED WITH WHIPPED CREAM

• SOY / ALMOND MILK OR DECAF: ADD 70c

ESPRESSO LONG BLACK / LONG MACCHIATO \$5

DOUBLE SHOT

HOT CHOCOLATE \$5.5

• SOY / ALMOND MILK: ADD 70c

MUG: ADD 50c

ESPRESSO COFFEE \$4.7

ESPRESSO SINGLE SHOT, CAFÉ LATTE, CAPPUCCINO, FLAT WHITE, MOCHA, SHORT MACCHIATO

• MUG DOUBLE SHOT: ADD 50c SOY / ALMOND MILK OR DECAF: ADD 70c

CHAI LATTE \$5.5

VANILLA

• MUG: ADD 50c SOY / ALMOND MILK: ADD 70c

TEA \$4.7

ENGLISH BREAKFAST/ EARL GREY/ PEPPERMINT/ GREEN

FORTIFIED WINES

BROWN BROS TAWNY \$7
AUSTRALIA NV

PENFOLDS CLUB TAWNY \$7
AUSTRALIA NV

SHERRY | MEDIUM | \$6