

ENTREE

GARLIC BREAD (3)	
Toasted Ciabatta with Garlic Confit	9/11
Add Cheese	10/12
Add Cheese & Bacon	12/14
SOUP OF THE DAY	11/13
Served with Toasted Ciabatta (GFO)	
SEARED SCALLOPS	16/18
Served on Sesame & Miso Sauce (GF)	
MUSHROOM ARANCINI (3)	16/18
Mushroom Risotto Crumbed Balls Deep Fried with Aioli (GF)	

SNACKS

BOWL OF CHIPS (GF) & YOUR CHOICE OF SAUCE	12/14
Additional sauce \$4	
CLUB BURGER	24/26
Beef Pattie, Bacon, Cheese, Fried Egg, Salad, Onion Jam & Relish Served with Chips (GFO)	
STEAK SANDWICH	25/27
1" Thick Toasted Bread, 150g Rib Fillet, Cheese, Salad, Onion Jam, BBQ Sauce & Aioli Served with Chips (GFO)	
CHICKEN BURGER	23/25
Spicy Southern Fried Chicken, Crispy Bacon, Salad & Siracha Aioli & Chips (GFO)	

KIDS \$12 12 & under

CHICKEN NUGGETS (6)	
with Chips & Tomato Sauce (GF)	
CRUMBED FISH	
with Chips, Salad & Tartare Sauce (GF)	
PASTA	
with Tomato Sauce & Cheese	
ROAST OF THE DAY	
with Roast Potatoes, Pumpkin, Vegetables & Pan Gravy (GF)	
KIDS BURGER	
Meat Patty, Cheese, Tomato Sauce with Chips	

Bistro Menu



SERVED DAILY
FROM 11AM-8PM

FROM THE GRILL

All meals served with
Chips & Salad or Mash & Vegetables (GF)
Plus your choice of sauce (GF)
Mushroom | Pepper | Gravy | Garlic Cream | Spiced Orange Sauce

300G RUMP STEAK	34/36	STEAK TOPPERS
300G RIB FILLET STEAK	42/44	Garlic Cream Prawns 8.50
250G EYE FILLET STEAK	44/46	Extra Sauce \$4
CHICKEN BREAST	26/28	

SEAFOOD

GRILLED CRISPY SKIN SALMON	29/31	GARLIC PRAWNS	29/31
Served on Creamy Mash, wilted Spinach and Pesto Sauce (GF)		Prawns Sauteed in Garlic Cream Served with Vegetables & Rice (GF)	
CHAR GRILLED CALAMARI	27/29	FISH OF THE DAY	27/29
Served on Rocket Salad with Smoked Fetta & Smoked Oil Dressing (GF)		GRILLED OR CRUMBED	
		Per Specials Board. Served with Chips, Salad, Tartare & Lemon (GF)	

SALAD & PASTA

BEETROOT SALAD	23/25
with Smoked Fetta, Avocado & Smoked Oil Dressing (GF/V)	
THAI BEEF SALAD	25/27
Served with Crispy Noodles & Ponzu Dressing	
FETTUCCINE SEAFOOD PASTA	33/35
Prawns, Calamari & Scallops Tossed through a Garlic Cream Sauce	
CARBONARA	28/30
Fettuccine, Bacon, Mushroom, Garlic Cream & Parmesan	

SENIORS \$16

Must Present Seniors Card	
SENIOR ROAST OF THE DAY	
with Roast Potatoes, Pumpkin, Vegetables & Pan Gravy (GF)	
SENIOR CRUMBED OR GRILLED FISH	
Per Specials Board. Served with Chips, Salad, Tartare & Lemon (GF)	
SENIOR LAMBS FRY & BACON	
with Mash, Vegetables & Gravy (GF)	
SENIOR SAUSAGE	
with Mash, Vegetables & Gravy (GF)	

MAINS

ROAST OF THE DAY	21/23
with Roast Potatoes, Pumpkin, Vegetables & Pan Gravy (GF)	
CHICKEN SCHNITZEL	23/25
House Crumbed Chicken Breast Served with Chips, Salad & Pan Gravy (GF)	
CHICKEN PARMIGIANA	26/28
House Crumbed Chicken Breast Topped with Smoked Ham, Mutti Sauce & Mozzarella Served with Chips & Salad (GF)	
CONFIT DUCK	32/34
Served with Duck Fat Roasted Potato, Wilted Spinach & Spiced Orange Sauce (GF)	
GRILLED VEGETABLE STACK	24/26
Roasted Eggplant, Zucchini, Pumpkin, Sweet Potato & Mushrooms Layered & Oven Baked Drizzled with Tomato Oil (GF/VG)	
CHICKEN OSCAR	30/32
Grilled Chicken Breast Topped with Prawns, Avocado & Garlic Cream Served with Chips & Salad (GF)	
LAMBS FRY & BACON	24/26
Served with Mash, Vegetables & Pan Gravy (GF)	
GRILLED SAUSAGES	24/26
Served with Mash, Vegetables & Pan Gravy (GF)	
USA SMOKEY BBQ PORK RIBS	34/36
Served with Chips & Salad	

SIDES

Must be purchased with a main

GARDEN SALAD	4.50
STEAMED VEGETABLES	4.50
SIDE OF CHIPS	4.50
MASH	4.50
STEAMED RICE	4.50
HALF OF AVOCADO	3.50
RASHER OF BACON	3.50
GRILLED MUSHROOMS	5.50

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION



DESSERT MENU

All Desserts Served with Cream
Add Scoop Ice-Cream 1.50

Cheesecake Of The Day	8.5/9.5
Sticky Date & Butterscotch Sauce	8.5/9.5
Classic Apple Pie	8.5/9.5
Pavlova with Mixed Berry Coulis & Cream (GF)	8.5/9.5
Chocolate Mud Cake (GF)	8.5/9.5
Chocolate Brownie (GF)	8.5/9.5

Small Vanilla Ice-Cream Topping - Choc, Strawberry or Caramel (GF)	4.5/5.0
Large Vanilla Ice-Cream Topping - Choc, Strawberry or Caramel (GF)	6.5/7.0

Baileys Affogato

Single Shot Espresso Served with Ice-Cream
& a Shot of Baileys Liqueur

13.0

18+



COCKTAIL MENU

Fruit Tingle / 18.0

Vodka, Triple Sec, Blue Curacao, Dash of Grenadine & Lemonade

Long Island Tea / 18.0

Vodka, Tequila, Bacardi, Gin, Triple Sec, Fresh Lemon

Cosmopolitan / 18.0

Vodka, Fresh Lime, Triple Sec & Cranberry Juice

Margarita / 18.0

Tequila, Fresh Lime Mix & Triple Sec in a Salt Rimmed Glass

French Martini / 18.0

Vodka, Chambord & Pineapple Juice

Espresso Martini / 18.0

Double Espresso, Kahlua, & Vodka

Cappuccino Martini / 20.0

Espresso, Baileys, Kahlua & Vodka



Cocktails approx 2.5 standard drinks except
Cappuccino Martini approx 3 standard drinks