Entree & Something to Share

Soup of the day	\$8.00	
Warmed prosciutto wrapped camembert served with bread	\$12.00	
Garlic or herb bread Add cheese	\$8.00 \$8.50	
Trio of dips served with warmed pita bread (V)	\$12.50	
Bruschetta topped with tomatoes, onion and pesto topped with shaved parmesan (V) \$13.50		
Grilled saganaki served with olives and ciabatta bread (V)	\$15.00	
Mixed Asian platter –fried pork wontons, spring rolls and prawn toast served sweet soy and chilli dipping sauce	with \$11.50	
Marinated chicken tenderloins served with steamed rice topped with homema sauce served with a side salad (GF) Entrée	de satay \$16.00	
Panko crumbed calamari served with home-made tartare and salad (4 pieces) Entrée	\$16.00	
Lemon Pepper Calamari served with aioli and salad Entrée	\$15.50	
Potato Wrapped Prawns (5 pieces)	\$15.50	
Antipasto platter- prosciutto, salami, olives, semi sundried tomatoes, marinated artichoke and dip served with ciabatta bread \$22.00		
Cheese platter with biscuits- chefs' selection of 3 cheeses	\$16.00	
Fat boy chips served with aioli	\$9.50	
Wedges served with sweet chilli and sour cream	\$9.50	
Bowl of steak fries	\$6.00	

Traditional Mains

Roast of the Day - Check the Daily Special Board—served with seasonal vegetables \$21.00 E roasted potatoes topped with traditional gravy Steak Sandwich - chargrilled scotch fillet, bacon, onion, lettuce, tomato and tomato relish in a warmed Turkish roll served with chips \$21.00 Beef Burger - beef pattie topped with bacon, caramelised onion, cheese and egg with lettuce tomato and toasted bun served with chips \$21.00 Fish Burger - crumbed fish, served on toasted bun with lettuce & tatare sauce served \$21.00 with chips Flathead Tails-flathead tails fried in beer batter served with chips and salad with \$25.50 tartare sauce Fish and Chips - fried or grilled hake fillets served with chips and salad with tartare \$24.50 sauce Atlantic Salmon Fillet topped with prawns in a champagne cream sauce served on \$29.50 mash potato Prawn and Scallop Crepe-prawn and scallop cooked in champagne cream sauce \$26.50 wrapped in crepe and topped with melted cheese served with side salad \$25.50 Panko Crumbed Calamari served with home-made tartare, chips and salad \$25.50 Veal Schnitzel-panko crumbed veal Veal Parmigiana-panko crumbed veal topped with smoked ham, Napoli and cheese \$26.50 Traditional Corned Beef served on mash potato and topped with parsley mustard sauce and sautéed Cabbage \$20.50 Homemade Rissoles (3) served on mash with onion gravy

Crumbed Brains & Bacon served on mash potato and topped with traditional gravy \$20.00

Lambs Fry and Bacon on mash

\$19.50

\$19.50

300gm Clare Valley Porterhouse cooked to order	\$29.50
300gm Scotch Fillet cooked to order	\$29.50
Check our special board for our steak of the day	
Choice of sauce—Pepper, Mushroom, Gravy or Garlic Butter	
Creamy Garlic sauce with either prawns (3)or scallops(3)	\$6.50
All steaks are served with chips and salad or vegetables	
Garlic Prawns— tossed in a cream & spinach sauce serve with rice	\$30.00
Mixed Grill-grilled chicken tenderloins, minute steak, pork sausage, grilled tombacon and fried egg served with chips and salad and gravy	sato, \$30.00
Pie of the Day – see our specials board	\$18.00
Open Chicken Souvlaki – marinated chicken tenderloins on warmed pita bread mato and lettuce topped with tzatziki and side serve chips	with to- \$25.50
Marinated Chicken Tenderloins served with steamed rice topped with homemas sauce & served with a side salad	de satay \$25.50
Chicken Schnitzel – crumbed chicken fillet in panko crumb	\$22.50
Chicken Parmigiana – crumbed chicken fillet in panko crumb topped with smok Napoli sauce and melted mozzarella cheese	ed ham, \$24.50
Traditional Caesar Salad – cos lettuce, croutons, crispy bacon, parmesan and ancitossed in a creamy caesar dressing with a poached egg Extra Chicken add	\$18.00 \$5.00

Lemon Pepper Calamari flash fried and served on a Gr	reek style salad with side
serve of garlic aioli	\$25.50

Roasted Vegetable Salad - Roasted vegetables, lentils & spinach topped with crumbed fetta. \$19.00

Lemon & Garlic Marinated Chicken - On Greek style salad \$22.00

Your Choice of Penne or Spaghetti

Bolognaise	\$19.00
Carbonara	\$19.00
Napoli	\$17.00
Spaghetti Pescatore prawns, scallops and mussels tossed through a Napol	li cream
sauce	\$23.50

Penne Tossed with Salami, bacon & olives in Napoli cream sauce. \$19.50

Vegetable Risotto—semi sundried tomatoes, mushroom, artichoke and spinach tossed in a rich Napoli sauce \$19.50

Pumpkin Risotto-pumpkin, pesto and spinach tossed with cream \$19.50

Chicken Mushroom Risotto— in a cream sauce

\$19.50

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Bowl of Vegies of the day	\$6.00
Bowl of Creamy Mash	\$5.00
Bowl of Garden Salad	\$5.50
Bowl of Greek Salad	\$8.00
Extra sour cream	\$1.00
Extra sweet chilli	\$1.00

MEMBERS 10% DISCOUNT APPLIES (Current membership card MUST be produced to obtain discount)

(GF) denotes that meal can be requested as Gluten free option (V) denotes Vegetarian

Jeniors Menu

2 Course \$15.50 Choice of either Entrée & Main or

Main & Dessert 3 Course \$18.50

Entrée, Main & Dessert

Entrée

Soup of the Day Crumbed Calamari Spring Rolls (3 pieces) Garlic Bread

Main Course Selection \$14.50 (1 course)

*Roast of the Day (see specials board)

*Grilled or Fried Fish Fillets

*Chicken Schnitzel

*Chicken Parmisiana

*Minute Steak

*Rissoles and Onion Gravy

Brains with Bacon finished with traditional gravy

*Lambs Fry and Bacon finished with traditional gravy

*Bangers and Mash finished with onion gravy

*Crumbed Prawns

*Panko Crumbed Calamari

*Corned Beef (GF) finished with a creamy seeded mustard sauce

*Pie of the Day (Refer to specials board)

Lasagna

*All mains served with vegies or chips & salad

Caesar Salad

(add Chicken \$2.00)

Spaghetti Bolognese

Mushroom Risotto (GF)

Dessert

Chocolate Mousse

Fresh Fruit Salad

Chefs Cake of the Day (Check servery for list)

Ice Cream with topping

All served with fresh whipped cream Ice Cream \$1.00 extra