

Entree & Something to Share

Soup of the day (See Specials Board)	\$8.00
Warmed prosciutto wrapped camembert served with bread	\$13.00
Garlic or herb bread (V)	\$8.00
Add cheese	\$8.50
Trio of dips served with warmed pita bread (V)	\$13.00
Bruschetta topped with tomatoes, onion and pesto topped with shaved parmesan(V)	\$14.00
Grilled saganaki served with olives and ciabatta bread (V)	\$15.50
Sweet Potato Nachos—served with melted cheese, salsa, sour cream and guacamole (V)	\$21.50
Mixed Asian platter –fried pork wontons, spring rolls and prawn toast served with sweet soy and chilli dipping sauce	\$12.00
Marinated chicken tenderloins served with steamed rice topped with homemade satay sauce served with a side salad (GF)	Entrée \$16.50
Panko crumbed calamari served with home-made tartare and salad (4 pieces)	Entrée \$16.50
Lemon Pepper Calamari served with aioli	Entrée \$16.00
Antipasto platter~ prosciutto, salami, olives, semi sundried tomatoes, marinated artichoke and dip served with ciabatta bread	\$22.50
Cheese platter with biscuits~ chefs' selection of 3 cheeses (V)	\$18.00
Fat boy chips served with aioli (V)	\$10.50
Wedges served with sweet chilli and sour cream (V)	\$10.50
Bowl of chips (V)	\$6.50
Haloumi Chip with siarcha aioli (V)	\$12.50

Traditional Mains

Roast of the Day – Check the Daily Special Board—served with seasonal vegetables & roasted potatoes topped with traditional gravy **\$21.50**

Steak Sandwich – char grilled scotch fillet, bacon, onion, lettuce, tomato and tomato relish in a warmed Turkish roll served with chips **\$22.00**

Beef Burger – beef pattie topped with bacon, caramelised onion, cheese and egg with lettuce tomato and toasted bun served with chips **\$22.00**

Veggie Burger – Veggie Pattie, served on toasted bun with lettuce & tomato & ailoi served with chips (V) **\$21.50**

Chilli Bean Stew– topped with avocado and served with corn chips (V) **\$21.50**

Yellow Seafood Curry– prawns, scallops mussels and fish served with roti bread **\$29.00**

Flathead Tails– flathead tails fried in beer batter served with chips and salad with tartare sauce **\$26.50**

Fish and Chips – fried or grilled hake fillets served with chips and salad with tartare sauce **\$25.50**

Atlantic Salmon Fillet topped with prawns in a champagne cream sauce served on mash potato **\$29.50**

Prawn and Scallop Crepe– prawn and scallop cooked in champagne cream sauce wrapped in crepe and topped with melted cheese served with side salad **\$28.50**

Panko Crumbed Calamari served with home-made tartare, chips and salad **\$26.50**

Veal Schnitzel– panko crumbed veal **\$26.50**

Veal Parmigiana– panko crumbed veal topped with smoked ham, Napoli and cheese **\$27.50**

Traditional Corned Beef served on mash potato and topped with parsley mustard sauce and sautéed Cabbage (GF) **\$21.50**

Homemade Risssoles (3) served on mash with onion gravy **\$20.00**

Lambs Fry and Bacon on mash **\$19.50**

Crumbed Brains & Bacon served on mash potato and topped with traditional gravy **\$21.00**

300gm Clare Valley Porterhouse char grilled and cooked to order **\$31.50**

300gm Scotch Fillet char grilled and cooked to order **\$31.50**

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) **\$7.00**

All steaks are served with your choice of chips and salad or vegetables

Garlic Prawns– tossed in a cream & spinach sauce serve with rice (GF) **\$30.00**

Mixed Grill– grilled chicken tenderloins, minute steak, pork sausage, grilled tomato, bacon and fried egg served with chips and salad and gravy **\$31.50**

Pie of the Day – see our specials board **\$18.00**

Open Chicken Souvlaki– marinated chicken tenderloins on warmed pita bread with tomato and lettuce topped with tzatziki and side serve chips **\$26.50**

Marinated Chicken Tenderloins served with steamed rice topped with homemade satay sauce & served with a side salad (GF) **\$26.50**

Chicken Schnitzel – crumbed chicken fillet in panko crumb **\$23.50**

Chicken Parmigiana– crumbed chicken fillet in panko crumb topped with smoked ham, Napoli sauce and melted mozzarella cheese **\$25.50**

Traditional Caesar Salad– Cos lettuce, croutons, crispy bacon, parmesan and anchovies tossed in a creamy caesar dressing with a poached egg **\$18.50**

Extra Chicken add **\$6.00**

Lemon Pepper Calamari flash fried and served on a Greek style salad with side serve of garlic aioli **\$26.50**

Roasted Pumpkin , Walnut & Cranberry Salad- tossed with spinach, fetta and drizzled with pomegranate molasses (V) **\$21.50**

Your Choice of Penne or Spaghetti

Bolognaise **\$20.00**

Carbonara **\$20.00**

Napoli(V) **\$18.00**

Penne Tossed with bacon, mushrooms & spinach in a cream sauce. **\$20.00**

Vegetable Risotto- semi sundried tomatoes, mushroom, artichoke and spinach tossed in a rich Napoli sauce (GF) (V) **\$21.00**

Pumpkin Risotto- pumpkin, pesto and spinach tossed with cream GF) (V) **\$20.00**

Risotto Marinara prawns, scallops and mussels tossed through a Napoli cream sauce (GF) **\$25.00**

Chicken Risotto-mixed with mushroom, semi dried tomatoes and spinach in a Napoli cream sauce (GF) **\$20.00**

Sides

Bowl of Veggies 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

(For all Main Meals . Current membership card MUST be produced to obtain discount)

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

(V) denotes Vegetarian