

STARTERS

BRUSCHETTA tomato and basil with red wine glaze	\$15
COB LOAF with your choice of Herb or Garlic butter	\$10
CHILLI SQUID grilled with fresh salad leaves	\$18
COCONUT PRAWNS sweet lime aioli with mango salsa	\$20

MAINS

THICK BEEF SAUSAGES creamy mash with bacon and gravy	\$23
HOUSE MADE RISsoles mash, green peas, seasoned gravy	\$23
CHICKEN SCHNITZEL crispy golden with choice of 2 sides	\$25
CHICKEN BREAST with choice of 2 sides	\$28
CRISPY SKINNED BARRAMUNDI with sautéed baby spinach and herb potatoes	\$35
SCOTCH FILLET cooked to your liking with choice of 2 sides and sauce	\$40
CREAMY GARLIC PRAWNS with steamed rice	\$27
CRISPY PORK BELLY with Asian noodle salad	\$38

PASTA

CREAMY GARLIC PRAWN FETTUCCHINE	\$28
FETTUCCHINE BOSCAIOLA	\$25
CHICKEN, SUNDRIED TOMATO PASTA with baby spinach and Italian pink sauce	\$28

SALADS

CLASSIC TRADITIONAL CAESAR with anchovies	\$20
ADD Chicken	\$8
THAI SALAD with Chefs own secret Thai sauce	\$20
ADD Chicken	\$8
ADD Beef	\$8
ROASTED PUMPKIN with fetta and beetroot	\$20

Sides - \$7

Seasonal Vegetables
 House Salad
 Buttered Chats
 Chips

Sauces

Gravy, Red Wine Mushroom,
 Pepper, Creamy Garlic

DESSERTS

ETON MESS classic mix of fresh whipped cream, meringue, berries and passionfruit	\$20
SELF SAUCING CHOCOLATE PUDDING with fresh cream and shaved chocolate	\$20

Something for the Kids - \$13

All served with chips and sauce
 Tempura Chicken Nuggets
 Kids Steak
 Crumbed Calamari Rings