

STARTERS

GARLIC BREAD | 7.5 (v)

SOUP | 10.5

chef's selection with garlic bread

DUO OF DIPS | 13.5

with toasted pita bread

CRUMBED MUSHROOM | 13.5 (gf) (v)

crumbed mushroom cap filled with 3 cheese, herb stuffing and baba ganoush

PARMESAN AND SAFFRON ARANCINI | 13 (v)

with basil pesto

TRIO OF SKEWERS | 16

beef, chicken and lamb skewers served with a petite salad and sweet chilli, soy glaze

VEGETABLE PAKORAS | 13

spicy fried fritters with petite salad and raita

all main meals include salad and vegetable buffet
to include buffet with any starter, there is a \$4 surcharge

SALAD

CAESAR SALAD | 20

baby cos, bacon, parmesan, poached egg, croutons, Caesar dressing
add chicken | 5

NOURISH BOWL | 21

avocado, cucumber, heirloom cherry tomato, quinoa, broccoli, rocket, snow peas, pepitas and sunflower seeds with roast capsicum and almond dressing

add halloumi | 5

add chicken | 5

BURGERS

BEEF | 23.5

seasoned beef pattie, toasted brioche bun, bacon, lettuce, tomato, cheddar cheese, mayonnaise with a smokey BBQ sauce, served with chips

CHICKEN | 23

chicken schnitzel, toasted brioche bun, bacon, salad greens, cheddar cheese, Spanish onion, tomato, and mayonnaise, served with chips

VEGETARIAN PAKORA | 22 (v)

spiced fritters toasted brioche bun with lettuce, tomato, cucumber and raita dressing

GRILL

Meat Standards Australia (MSA) graded beef. Our steaks are served with mashed potato or chips and choice of sauce

300G SCOTCH FILLET | 35

350G RUMP | 28.5

SAUCES

gravy, pepper, Dianne, mushroom or red wine jus

SCHNITZELS

CHICKEN OR BEEF SCHNITZEL HALF 17.5 | FULL 22.5

beef sirloin or chicken breast schnitzel served with chips

SAUCES

gravy, pepper, Dianne, mushroom or red wine jus | 2

TOPPINGS

parmigiana - napolitana sauce and cheese | 3

MAIN

TEMPURA PRAWNS | 27.5

steamed rice and a honey lemon and garlic cream sauce

ATLANTIC SALMON FILLET | 28 (gf)

on Mediterranean vegetable ragout, balsamic and olive oil glaze

FISH & CHIPS | ONE PIECE 18 | TWO PIECES 24

Blue Grenadier served battered, crumbed or lemon pepper grilled (gf) with chips, lemon wedge and tartare sauce

LEMON PEPPER SQUID | 25 (gf)

chips, salad and kewpie mayo

CHICKEN BREAST | 28

baked chicken fillet on sweet potato puree, broccolini, quinoa, tomato and herb cream sauce

ROAST OF THE DAY | 21.5

with roasted potatoes, pumpkin, gravy and traditional condiments

PASTA OF THE DAY | 19.5 (v)

please see our specials board

HERB FRITTATA | 22

with pesto sour cream, petite salad, sweet potato fries and red capsicum and almond sauce

DESSERT

LEMON CURD TART | 10

lemon sorbet, raspberry coulis and lemon syrup

DARK CHOCOLATE PUDDING | 10

rich chocolate sauce, chocolate soil and whipped cream

HONEY PANNA COTTA | 8

with pistachio and coconut crumble and whipped cream