



STARTERS

GARLIC & HERB BREAD | 7.5 (v)

SOUP OF THE DAY | 9.5

DUO OF DIPS WITH PITA BREAD | 13.5 (v)

ENTRÉES

CRUMBED OCEAN JACKET STRIPS | 15

kewpie mayonnaise

ARANCINI VERDE | 13.5 (v) (gf)

garlic aioli

LEMON PEPPER CRUNCH CHICKEN | 14 (gf)

soy, coriander mayonnaise

ZUCCHINI & CORN FRITTER | 13.5 (ve) (gf)

roasted capsicum tapenade

STICKY PORK BELLY BITES | 13.5 (gf)

sweet plum glaze

TEMPURA CAULIFLOWER | 13 (ve) (gf)

turmeric onions and sesame seeds

SALADS

CAESAR SALAD | 20

baby cos lettuce, bacon, poached egg, croutons, parmesan cheese, caesar dressing

RAW SUPER GREEN SALAD | 20 (ve) (gf)

broccoli, lebanese cucumber, kale, avocado, baby spinach, rocket, quinoa, pesto dipping sauce and seeds

INDIAN SPICED SALAD | 20 (v)

spicy dahl, curried eggplant and zucchini, chickpea and tomato salsa, basmati rice, natural yoghurt, curly endive

EXTRAS

add chicken | 5

add lemon pepper squid | 7

add grilled haloumi | 6

add crumbed ocean jacket strips | 8

(ve) vegan (v) vegetarian (gf) gluten free (gfa) gluten free available

BURGERS

BEEF BURGER | 22

beef patty, bacon, cheese, lettuce, tomato, onion relish, special sauce, toasted brioche bun and chips

CRUNCHY CHICKEN BURGER | 22 (gf)

tomato, corn and cucumber salsa, lettuce, chipotle mayonnaise, toasted brioche bun and chips

FIELD MUSHROOM BURGER | 20 (v) (gfa)

stacked with haloumi, zucchini, eggplant, babaganoush, hummus, baby spinach, toasted brioche bun and sweet potato fries

FROM THE GRILL

300G SCOTCH FILLET | 36

yoder smoked and reversed seared

350G RUMP | 28.5

200G EYE FILLET | 34

all steaks are served with chips or mash potato, petite salad and choice of sauce

SAUCES

gravy, pepper, mushroom, diane

red wine jus (gf)

SCHNITZELS

CHICKEN BREAST

HALF 17 | FULL 22.5

BEEF PORTERHOUSE

HALF 17 | FULL 22.5

SAUCES | 2

gravy, pepper, mushroom, diane

red wine jus (gf)

TOPPINGS | 3

parmigiana - napolitana sauce, cheese

hawaiian - napolitana sauce, ham, pineapple and cheese



MAINS

YODER SMOKED CHICKEN FILLET | 28 (gf)

potato and fennel salad, curly endive and garlic aioli

BBQ LAMB CUTLETS | 31 (gf)

rosemary potatoes, green peas, mint and tomato salsa, jus

VEGETABLE & RICE NOODLE STIR FRY | 21 (ve)

garlic, ginger and chilli tossed vegetables, vegetarian oyster sauce and sweet soy glaze, coriander and nuts

add chicken | 5

BAKED CAPSICUM | 23 (ve)

stuffed with quinoa, tomato, spanish onion and vegan cheese, rocket, pear and walnut salad, sticky balsamic olive oil and sweet potato fries

PASTA OF THE DAY | 23

see daily specials

ROAST OF THE DAY | 22

see daily specials

FISH & CHIPS | 27

wild caught Coffin Bay ocean jacket fillets, tempura battered, crumbed or grilled, with chips, lemon, tartare and petite salad

LEMON PEPPER SQUID | 25

chips, lemon, tartare and petite salad

ATLANTIC SALMON | 28 (gf)

roasted roma tomato, potato and fennel salad, pickled julienne vegetables, sumac aioli, radish

TEMPURA PRAWNS | 27

steamed rice, lemon, honey, garlic cream sauce, fried shallots

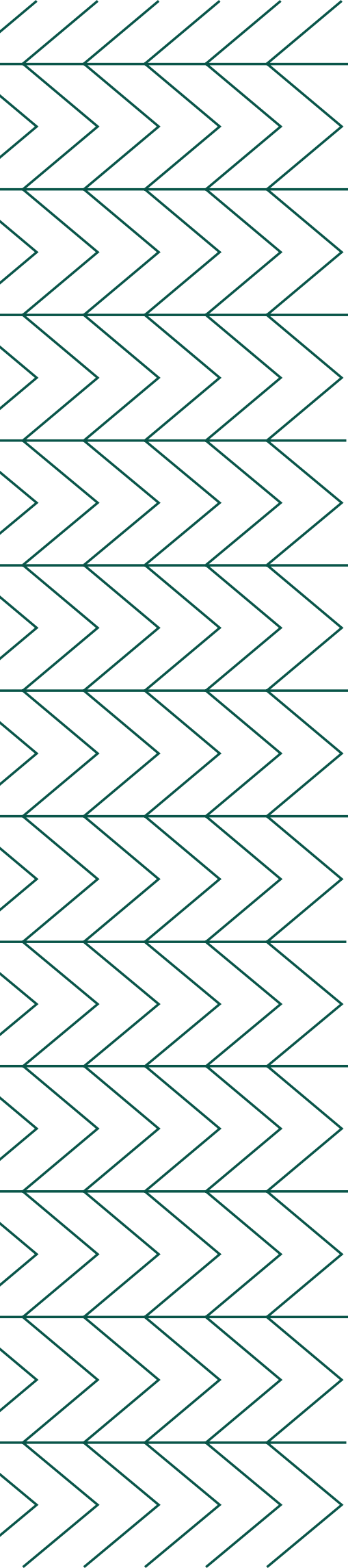
PIZZA

THE PADDOCK | 22

9" base, napolitana sauce, ham, salami, cheese kransky, bacon, spanish onion, cheese and bbq sauce

THE GARDEN | 20 (v)

9" base, pesto sauce, zucchini strands, cherry tomatoes, apple, banana, fetta and cheddar cheese, rocket and sticky balsamic



SIDES

WEDGES | 10.5

sour cream and sweet chilli sauce

CHIPS | 9

tomato sauce

SWEET POTATO FRIES | 9.5

aioli

DESSERT

TRIO OF ICECREAM & SORBET | 10

berry coulis and meringue crumble

BLACK FOREST SANDWICH | 10

double chocolate biscuit, chocolate mousse, cherries, whipped cream

SMOKED BANANA SEMIFREDDO | 10 (gf)

banana chips, mango pomegranate salsa and lemon syrup

CHEESE PLATE | 18

trio of Australian cheeses and lavosh