

SENIORS MENU

ENTRÉE

SOUP OF THE DAY 6

MAIN

CHICKEN ROGAN JOSH (GFA) 24
charred chicken thigh, spiced rogan josh sauce,
basmati rice, lemon and herb yoghurt, papadam

PORK SAUSAGES (GF) 23
mashed potato, caramelised onion, gravy

FISH AND CHIPS (GFA) 24
tempura battered New Zealand Hoki, chips,
salad, lemon, tartare

AUSTRALIAN SALT AND PEPPER SQUID (A) 26
chips, salad, lemon, tartare

CHICKEN BREAST (GFA) 29
pan seared chicken breast, fennel slaw, potato rosti,
whipped ricotta, burnt honey glaze

TASMANIAN ATLANTIC SALMON (A) (GFA) 31
celeriac purée, confit cocktail potatoes, snow peas,
dill cream sauce, charred lemon, fried kale

HAWAIIAN PIZZA (GFA) 21
tomato sugo, ham, pineapple, mozzarella

BBQ BACON CHICKEN BURGER 22
buttermilk fried chicken, streaky bacon, cheese, slaw,
hickory bbq sauce toasted brioche bun, chips

CAESAR SALAD (GFA) 21
cos lettuce, grated parmesan, poached egg, croutons,
bacon, anchovies, Caesar dressing

ADD

crispy fried chicken | 9
roasted chicken (GF) | 8
smoked salmon (A) (GF) | 11
salt and pepper squid (A) | 10
halloumi (V)(GF) | 8
salt and pepper tofu (VE)(GFA) | 8

250G RUMP (GFA) 31
chips, salad

CHICKEN SCHNITZEL 21
chips, salad

BEEF SCHNITZEL 22
chips, salad

EGGPLANT SCHNITZEL (VE) 21
chips, salad

SAUCES (GF)
gravy, mushroom, pepper, diane | 3.5
red wine jus | 5

TOPPINGS (GF)
parmigiana | 4
plant-based parmigiana | 4.5
Hawaiian | 4.5
creamy garlic prawn (A) | 12
Kilpatrick | 5

(V) VEGETARIAN, (VE) VEGAN,
(GF) GLUTEN FREE, (GFA) GLUTEN FREE AVAILABLE,
★ YODER SMOKED WITH HICKORY WOOD

Seafood Country of Origin

Australian **Imported** **Mixed**

Please alert wait staff to any allergies. We take these seriously but cannot guarantee meals without traces of allergens. Items marked GF are prepared with gluten free ingredients but may not be suitable for coeliacs. Please speak to staff for more information.

15% surcharge applies on public holidays.