

ENTREES TO SHARE


Garlic Bread with homemade cheese sauce	\$11
Lemon Pepper Calamari with homemade tartare sauce and slaw	\$13
Prawns sauteed in garlic butter served with slaw	\$15
Crispy Chicken Wings served with bbq sauce and slaw	\$20

LIGHT MEALS

Beef Burger Homemade meat Pattie, smoked cheese, bacon, gherkins, tomato, onion relish, beetroot relish, aioli and lettuce on a brioche bun and served with fries (GFA).....	\$23
Venison Burger Homemade meat Pattie, blue or smoked cheese, bacon, gherkins, tomato, onion relish, beetroot relish, aioli and lettuce on a brioche bun and served with fries (GFA).....	\$24
Fish and Chips Battered or pan fried fish served with chips, green salad and homemade tartare sauce (pan fried fish GF)	\$22
Haloumi Burger Portobello mushroom, lettuce, onion relish, grilled haloumi cheese and homemade aioli on a brioche bun and served with fries (GFA, VG)	\$22
Smoked Chicken Salad Onion, cucumber, cherry tomatoes, carrots, capsicum, smoked chicken, avocado and lettuce with mango vinaigrette (GF)	\$21
Chicken Caesar Salad Bacon, chicken, croutons, and shredded Parmesan Cheese, cos lettuce, topped with a poached egg, tossed in Caesar salad dressing	\$21
Quinoa Salad White quinoa, green salad slaw and feta cheese drizzled with Thai dressing. (GF, VG,V).....	\$18
...../add chicken \$4	

All main courses are served with potato and veggies or chips and salad.

OUR STEAKS

350g Flamed Flintstone  served sizzling with peppercorn sauce, fries and onion rings.....	\$39
Scotch Fillet Rib eye steak with steamed veggies, topped with your choice of sauce and horseradish cream.....	\$38

Sirloin Steak served with fries, green salad and your choice of sauce topped with a fried egg.....	\$37
Lamb Rump served with steamed veggies and basil pesto sauce (GF)	\$36
Venison Rump with steamed veggies and balsamic plum sauce (GF).....	\$36

CHEF'S FAVOURITES

Moroccan Spiced Chicken Juicy chicken breast rubbed in our Moroccan spice mix served with steamed veggies and creamy mushroom sauce.....	\$28
Twiced Cooked Pork Belly Braised and roasted pork belly with crispy crackling, steamed veggies, and topped with apple cider jus and diced apple (GF)	\$30
Pan Roasted Salmon Boneless crispy skin salmon fillet rested on steamed veggies with teriyaki sauce or creamy mushroom sauce (GF)	\$30
Lamb Shank Slow cooked braised lamb shank with steamed veggies and lamb Jus (GF)	\$28
Roast Duck Breast served with steamed veggies and topped with balsamic plum sauce (GF)	\$30
Pork Ribs Tender pork ribs served on a bed of fries with homemade BBQ sauce and slaw (GF)	500g \$27.0 / 1 kg \$40

ON THE SIDE

Shoestring fries	\$6
Beer Battered Onion Rings	\$6
Green Salad	\$6
Slaw	\$6
Steamed Veggies	\$6
Roast Veggies	\$6
Fries	\$6
Rustic fries	\$8
Fried Egg	Single \$3.50 / Double \$6

SAUCY

Red Wine Jus, Balsalmic Plum, Peppercorn Sauce, Garlic Butter, Tomato Sauce, Spicy BBQ Sauce, Aioli, Mushroom Sauce, Apple Cider Jus	each \$3
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Please ask our friendly staff for any special / dietary requirements.