



## STARTERS/LIGHT MEALS

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**Bowl of Chips V \$9**

**Garlic Cob Loaf (2 per serve) V \$9** add cheese +\$2

**Asian Style Chicken & Corn Broth**, house made broth, with pulled chicken, ginger, soy and grilled corn, topped with spring onion **GF \$16**

**Calamari Rings**, 5 calamari rings, served with tartare and lemon with a petite garnish salad **\$12.5**

**Cheesy Truffle Chips**, chips, with malted tasty cheese topped with truffle mayo **\$11.5**

## SENIORS

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**All \$19. Available 7 days lunch & dinner**

**Battered or Grilled Fish Blue Grenadier**, served with chips and salad and a side of tartare and lemon

**Roast Lamb**, served with roast and seasonal vegetables, topped with gravy **GF**

**Senior Chicken Schnitzel**, served with a choice of sides – make it a parma +\$2

## FROM THE GARDEN

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**Grilled Chicken Salad**, with mixed lettuce, roast capsicum, Spanish onion, corn, cucumber and grilled chicken topped with aioli dressing **GF \$23**

**Salmon & Avocado Salad**, grilled salmon pieces tossed through a leafy salad mix, with fresh avocado and crispy bacon, finished with a poppy seed mayonnaise and toasted pine nuts **GF \$29**

**Pumpkin & Feta Salad**, lettuce, roast pumpkin, pine nuts, pumpkin seeds, Spanish onion and Aussie feta with balsamic glaze **\$19** add chicken +\$5 **GF**

## FAVOURITES

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**Roast Lamb**, (main size) served with roast and seasonal vegetables, topped with gravy **GF \$24**

**Spicy Korean or Hickory BBQ Pork Ribs**, tender slow-cooked full rack of ribs, coated in a spicy Korean or hickory BBQ sauce, served with jasmine rice and a side salad **\$26.5**

**BLT**, crispy bacon, lettuce and sliced tomato, in a toasted milk bun with chipotle aioli and a side of chips **\$17**

**Sweet & Sour Chicken**, battered chicken pieces, tossed through a sweet and sour sauce, served on a bed of jasmine rice **\$17**



## FROM THE PAN

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**Carbonara Linguini**, bacon, mushrooms, onion and garlic, cooked in a creamy white wine sauce, finished with egg, parmesan cheese and spring onions **\$21** add chicken +\$5

**Pumpkin & Feta Gnocchi**, roast pumpkin, Australian feta, onion and garlic, cooked in a creamy white wine sauce, finished with parmesan cheese and spring onion **V \$21** add chicken +\$5

## FROM THE GRILL

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**BBQ Bacon Burger**, toasted milk bun, 200gram beef patty, double bacon, hickory BBQ sauce, onion rings and American burger cheese, served with a side of chips **\$24**

**Beef Burger**, toasted milk bun with bacon, cheese, lettuce, beetroot, pickles and tomatoes with a 200gram hand made beef patty, smokey chipotle aioli and a side of chips **\$23**

**Vegetarian Burger**, with a veggie patty, mixed lettuce, cheese, tomato, smashed avocado and garlic aioli, in a light milk bun with a side of chips **V \$21.5**

**350g Porterhouse**, cooked to your liking, served with your choice of sauces and sides **\$34.5**

**House-Made Sauces**, gravy, peppercorn, mushroom, or garlic butter

**Additional house-made sauces + \$1.50 GF**

## FROM THE PEN

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**Skinny Parma**, butterflied grilled chicken breast, topped with house-made napoli and grilled cheese, served with your choice of sides **GFO \$26.5**

**Chicken Schnitzel**, freshly crumbed chicken breast served with your choice of sides **\$22.5**

**Chicken Parma**, freshly crumbed chicken breast, topped with house-made napoli and grilled cheese served with your choice of sides **\$23.5**

## FROM THE OCEAN

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**Seafood Basket**, a selection of fried, battered and crumbed seafood, served with chips, salad and a side of tartare and lemon **\$28**

**Battered or Grilled Blue Grenadier**, served with your choice of sides and tartare and lemon **\$23.5**

**Creamy Garlic Prawns** cooked in a creamy garlic and white wine sauce, served on a bed of jasmine rice topped with fresh spring onion and a garden salad **GF \$25**

**Crispy Skin Salmon**, served with chips and a garden salad with a side of hollandaise sauce **GF \$29**