



APPETISERS & ENTREES

Appetisers

Cheese Bacon Garlic Bread – Regular, Small	8.99 / 5.99
Crusty Garlic Bread – Regular, Small	7.99 / 4.99
Crusty Herb Bread – Regular, Small	7.99 / 4.99

Entrees

Spring Rolls (V) – with sweet chilli sauce	7.99
Prawn Cocktail – Crisp lettuce with prawns and seafood sauce	12.99
Chicken Tenders – with sweet chilli dressing	9.99
Onion Rings (V) – with aioli sauce	7.99
Bowl of Chips	4.99

<u>Salads</u>

Greek Salad (GF) – Lettuce, tomato, onion, cucumber, olives, sundries and feta12.99cheese with a balsamic vinaigrette dressingGarden Salad (V)(GF) – Lettuce, tomato, cucumber, onion, with a balsamic11.99vinaigrette dressingVinaigrette dressing11.99



Steaks

SIGNATURE STEAKS "for lovers of beef"

Prime Rump	300g	23.99
	600g	32.99
Prime Eye Fillet	300g	31.99
Fillet Mignon – 300g eg	e fillet wrapped in bacon with garlic butter	35.99

Char grilled to your liking and served with the sauce and your choice of chips or mashed potato, corn cob and coleslaw. Choose your favourite sauce for your steak from the following: Traditional Gravy Sauce, Diane Sauce, Honey Mustard Sauce, Mushroom Sauce, Pepper Sauce

The Extras

Extra Sauce (Gravy, Diane, Honey Mustard, Mushroom, Pepper)	2.99
Vegetables serves for 1 / 2	2.99 / 5.99

Recommendations

Salt & Pepper Squid – with chips or mashed potato, corn cob and coleslaw	22.99
The Mixed Grill – <i>Rump, sausage, bacon, tomato, and egg served with chips or mashed potato, corn cob and coleslaw</i>	32.99
Oven Baked Barramundi Fillet (GF) – with lemon pepper and herbs served with chips or mashed potato, corn cob and coleslaw	24.99
Honey Mustard Chicken Breast – with chips or mashed potato, corn cob and coleslaw	23.99
Vegetables serves for 1 / 2	2.99 / 5.99



KIDS MEAL

Kid's Nuggets	9.99
Kid's Sausage	9.99

Kids meals are served with chips or mashed potato with apple or orange juice

Desserts

Chocolate Pudding	9.99
Sticky Date Pudding	9.99

All served with cream and ice cream



RED WINES

Red Blend McGuigan Black Label Red	Bottle/Glass 27 / 9
Shiraz	00/7
Bowler's Run Shiraz Southern Highlands Wines Shiraz (Local wines)	23 / 7 29 / 8
Cabernet Sauvignon	
Somerton Cabernet Sauvignon	28 / 9
Yellow Tail Cabernet Sauvignon	25 / 8
Merlot	
Yellow Tail Merlot	29 / 9
Lindeman's Cawarra Merlot	24 / 8

WHITE WINES

Moscato Gossips Sweet Lips Moscato Chardonnay	Bottle/Glass 21 / 7
Paul Mos Chardonnay	30 / 9
De Bortoli Sacred Hill Chardonnay Riesling	24 / 7
Southern Highlands Wines Riesling (Local wines) Jacob's Creek Riesling	29 / 9 25 / 7
Sauvignon Blanc	
Toi Toi Sauvignon Blanc Amiri Sauvignon Blanc	31 / 9 23 / 7
Semillon Sauvignon Blanc Jamiesons Run Billy's Shadow Semillon Sauvignon Blanc Gossips Semillon Sauvignon Blanc	29 / 9 23 / 7



Premium Beers	Stubby
Crown Lager, Corona, Peroni, James Squire Lashes Pale Ale, James Boags	7.50
Premium	
Standard Beers	
Hahn Light, XXXX Gold, Carlton Dry, Tooheys Extra Dry, Tooheys New, Victoria	7.00
Bitter, Carlton Draught	
Cider	
Somersby Apple Cider, Somersby Pear Cider	7.00

SPIRITS

Top Shelf Spirits Baileys, Jack Daniel's, Johnnie Walker Black Label, Wild Turkey, Chivas Regal,	8.00
Jameson Irish Whiskey, Tia Maria Regular Spirits Bacardi Superior White Rum, Smirnoff Vodka, Bundaberg Rum, J&B Rare Scotch	7.00
Whisky, Gordon's London Dry Gin, Jim Beam	

SOFT DRINKS

Bundaberg Ginger Beer, Lemon Lime & Bitters, Dry Ginger Ale (bottle)	4.00
Spring Water, Sparkling (bottle)	3.00
Coke, Coke Diet, Coke Zero, Lemonade, Solo, Fanta (can)	3.00
Orange Juice, Apple Juice (glass)	2.50



2-Course Dinner Special

Dinner may choose from Entrée & Main or Main & Dessert \$24.99 (Monday to Thursday)

ENTREE SELECTION

Greek Salad (GF) Chicken Tenders Onion Rings (V) Spring Rolls (V) Prawn Cocktail

MAIN COURSE SELECTION

200g Rump with your choice of sauce Honey Mustard Chicken Breast Oven Baked Basa Fillet Salt & Pepper Squid

DESSERT

Chocolate Pudding Sticky Date Pudding

All mains are served with chips or mash with corn cob & coleslaw