

STARTERS

Wood fired garlic focaccia (v)	8.5	*8.0
Garlic or Herb bread (v)	8.5	*8.0
Wood fired bruschetta focaccia (v)	10.5	*9.5

Soup of the day	9.5	*9.0
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Ask our friendly wait staff for today's soup, served with toasted focaccia bread

Natural oysters (gf)	½ doz	18.0	*17.0
	1 doz	34.0	*32.0

Simply served with lemon wedges, red wine vinaigrette and shallots

Wine recommendation: Sparkling wine by Villa Jollanda, Italy

Kilpatrick oysters (gf)	½ doz	21.0	*20.0
	1 doz	36.0	*34.0

Served hot with crispy bacon and our special Kilpatrick sauce

Wine recommendation: Riesling by Koonowla Ringmaster, Claire Valley, SA

Prawn twisters	15.5	*14.5
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Five chunky filo wrapped prawns, infused with Asian spices, served with sweet soy sauce and sweet and sour sauce

Wine recommendation: Sauvignon Blanc by Nine Degrees, Marlborough, NZ

Antipasto and dips	20.0	*19.0
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Prosciutto, grilled chorizo, warm olives, saganaki cheese, chef's selection of dips and grilled sour dough.

Wine recommendation: Sparkling wine by Charles Pelletier, France

San choy bow	15.0	*14.0
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Wok-tossed Asian style minced pork, diced prawns and Chinese sausage infused with hoisin sauce served in a lettuce cup, topped with crispy noodles

Wine recommendation: Riesling by Koonowla Ringmaster, Claire Valley, SA

3 Scallops served in a shell (gf)	16.0	*15.0
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Oven baked scallops with butter and salsa verde, pea puree and peppered tuille

Wine recommendation: Riesling by Koonowla Ringmaster, Claire Valley, SA

Please advise staff of any dietary requirements

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SALADS

Lemon pepper calamari 21.5 | *20.5

Calamari dusted in a lemon pepper spice served with roquette, onion, cherry tomatoes and a side of garlic aioli

Wine recommendation: Shiraz by Charles Cimicky Trumps, Barossa Valley, VIC

Moroccan salad (gf) (v) 21.5 | *20.5

Cous cous, coriander, chickpeas, cherry tomatoes, roasted pumpkin, spinach toasted almonds and roasted red peppers

Wine recommendation: Sauvignon Blanc by Nine Degrees, Marlborough, NZ

Greek salad (v) 18.0 | *17.5

Mixed lettuce, tomato, cucumber, olives, onion and feta cheese dressed in a lemon vinaigrette

Wine recommendation: Chardonnay by Water Wheel, Bendigo, VIC

JBJ's Caesar salad 18.0 | *17.5

Smokey bacon, garlic croutons, poached egg, cos lettuce, parmesan cheese, anchovies with our house Caesar dressing

Add:	Chicken	5.5
	Prawns	5.5
	Smoked Salmon	5.5

Wine recommendation: Chardonnay by Hollick The Bard, Coonawarra, SA

Thai beef salad 25.0 | *24.0

Char grilled medium rare sirloin steak with green beans, cucumber, capsicum, tomato, red onion, fresh coriander, garlic, and mint; tossed in a fish sweet chilli soy sauce and lime dressing

Wine recommendation: Crouchen Riesling by Brown Brothers, Milawa, Vic

Sticky pulled pork salad 21.5 | *20.5

Slowly cooked pulled pork served with Asian slaw and toasted peanuts in a sesame, soy, ginger and lime dressing

Wine recommendation: Merlot by Yellow Tail, Yenda, NSW

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NON-ALCOHOLIC DRINKS

	Glass	Pot	Pint	Jug
Soft Drinks	3.5	4.8	6.6	11.9
Orange Juice	3.7	4.9	7.6	12.9
Lemon, Lime and Bitters		5.1	7.8	13.3

Keri Apple Juice	300ml bottle	4.5		
Keri Orange Juice	300ml bottle	4.5		
Goulburn Valley Tomato Juice	250ml bottle	4.4		
Goulburn Valley Pineapple Juice	250ml bottle	4.4		
Mt Franklin Sparkling Mineral water	330ml bottle	4.5		
	750ml bottle	6.5		

Milkshakes: 4.0

Banana, Caramel, Chocolate, Strawberry, Vanilla

Soft drink	330ml bottle	5.0		
Cascade Dry Ginger Ale, Cascade Dry Ginger Beer, Cascade Tonic Water				

Pot of tea selection 4.0

Earl grey, English breakfast, Chamomile, Green, Mint

Coffee Regular 4.0 Mug 4.5

Cappuccino, Espresso, Flat white, Latté, Long black, Macchiato, Mocha

Baby Chino 1.5
Affogato 5.0

(Espresso and vanilla ice-cream)

Hot Chocolate 4.0 4.5

Iced Coffee or Iced Chocolate 4.5

Full, Skinny or Soy Milk available

LIQUEUR COFFEE

Irish Coffee All 12.0
Irish Whiskey

Greek Coffee
Sambuca

Jamaican Coffee
Tia Maria

Liqueur Affogato
Frangelico, short black and Vanilla ice-cream

French Coffee
Grand Marnier

Roman Coffee
Galliano

Mexican Coffee
Kahlua

Jaffa Coffee
Cointreau and Crème de Cacao

BEER ON TAP

	Pot	Schooner	Pint	Jug
Carlton Draught	5.3	7.8	10.2	18.2
Carlton Dry	5.3	7.8	10.2	18.2
Cascade Light	5.0	7.1	9.5	17.2
Fat Yak	6.3	9.2	11.5	20.6
Pure Blonde	5.7	8.6	10.5	19.2
Bulmer's Original	6.0	9.2	10.8	19.2

BOTTLED BEERS

Boag's Premium	7.9
Corona	7.9
Crown Lager	7.9
Guinness 440ml Can	8.7
Heineken	7.9
Pure Blonde	7.1
Lazy Yak	7.6
Little Creatures Pale Ale	8.6
Victoria Bitter	7.0
Boag's Premium Light	6.1
Cascade Premium Light	6.1
Victoria Bitter Gold	6.2
O'Brien Gluten Free Lager	8.6
Strongbow	7.5
Original, Sweet, Clear	
Vodka Cruiser	8.5
Bold Berry, Lemon Lime, Pure Pineapple, Wild Raspberry, Zesty	
West Coast Cooler	6.6
Smirnoff Double Black	9.0

Range of Spirits and Liqueurs available at the bar.

PASTA / RICE

Your choice of: penne, spaghetti, linguini, gnocchi, or gluten free penne (gf)

Carbonara 19.0 | *18.0

Creamy bacon and egg sauce

Wine recommendation: Crouchen Riesling by Brown Brothers, Milawa, VIC

Bolognese 19.5 | *18.5

Rich tomato Napoli sauce made with beef mince

Wine recommendation: Shiraz by Cape Vine, Margaret River, WA

Marinara 28.0 | *27.0

Fresh seafood and diced tomatoes in a garlic and white wine sauce
(Chilli optional)

Wine recommendation: Sauvignon Blanc by Nine Degrees, Marlborough, NZ

Healthy pasta (v) 21.5 | *20.0

Pumpkin, pine nuts, spinach, blue vein cheese in an olive oil base sauce

Wine recommendation:

Sauvignon Blanc by Le Cirque Kissing Booth, Marlborough, NZ

Chilli prawns 21.0 | *20.0

Prawns tossed with garlic, chilli, fresh tomato and fresh rocket in an olive oil base sauce

Wine recommendation: Crouchen Riesling by Brown Brothers, Milawa, VIC

Mushroom risotto (gf) (v) 21.5 | *20.5

Medley of mushrooms, parmesan cheese in a creamy truffle sauce

Add: Chicken 5.5

Wine recommendation: Crouchen Riesling by Brown Brothers, Milawa, VIC

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MAINS

Lamb shanks 25.5 | *24.5

Two tender braised lamb shanks served with peas and mash

Wine recommendations: Shiraz by Water Wheel, Bendigo, VIC

Peppered beef and onion pie 20.0 | *19.0

Served with and mash potato and peas

Wine recommendation:

Cabernet Sauvignon by Hollick The Bard, Coonawarra, SA

Chicken parmigiana 24.0 | *23.0

Crumbed chicken breast topped with ham, Napoli sauce and mozzarella cheese served with chunky fries and salad

Wine recommendation: Chardonnay by Water Wheel, Bendigo, VIC

Barramundi fillets 25.0 | *24.0

Beer battered, or grilled barramundi served with chunky fries, salad and tartare sauce

Wine recommendation: Riesling by Koonowla Ringmaster, Clare Valley, SA

JBJ's chicken breast 26.0 | *25.5

Chicken breast wrapped in bacon filled with cheese and roasted peppers, served on wilted spinach and sweet potato mashed with a mushroom sauce

Wine recommendation: Pinot Grigio by Brown Brothers, Milawa, VIC

Sticky ribs 31.0 | *30.0

500g American style char-grilled pork ribs, finished with our chef's own Smokey BBQ sauce, served with chunky fries

Wine recommendation: Trumps Shiraz by Charles Cimicky, Barossa Valley, VIC

Grilled Tasmanian salmon (gf) 28.0 | *27.0

Served with potato mash, topped with tomato, olives spinach and charred lemon

Wine recommendation:

Sauvignon Blanc Semillon by Ferngrove Symbols, Frankland River, WA

Veal schnitzel 27.0 | *26.0

Herb and parmesan crumbed schnitzel served with thyme, rosemary potato and coleslaw

Upgrade to a Veal parmigiana 4.0

Wine recommendation:

Sauvignon Blanc Semillon by Ferngrove Symbols, Frankland River, WA

Roast of the day 20.0 | *19.5

Ask our friendly wait staff for today's roast, served with seasonal roast vegetables

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RED WINES

Cabernet blends		Glass	Bottle
Angove Long Row Cabernet Sauvignon	South Australia	7.5	24.0
Ferngrove Cabernet Sauvignon	Frankland River	8.5	28.0
Hollick The Bard Cabernet Sauvignon	Coonawarra	10.5	41.0
Angove McLaren Vale Cabernet Sauvignon	McLaren Vale		35.0
Killerby Cabernet Sauvignon	Margaret River		52.0

Shiraz and Shiraz blends

Angove Long Row Shiraz	South Australia	7.5	24.0
Cape Vine Shiraz	Margaret River	7.5	24.0
Chalk Hill Blue Shiraz Cabernet	South Australia	6.5	20.0
Charles Cimicky Trumps Shiraz	Barossa Valley	10.5	38.0
Water Wheel Shiraz	Bendigo	9.5	35.0
Angove Wild Olive Shiraz	McLaren Valley		33.0
Pepper Jack Shiraz	South Australia		41.0
Wicks Estate Shiraz	Adelaide Hills		39.0

Merlot

Angove Long Row Merlot	South Australia	7.5	24.0
Yellow Tail Merlot	Yenda	7.5	24.0

Pinot Noir

Devils Corner Pinot Noir	Tasmania	9.5	35.0
Wicks Estate Pinot Noir	Adelaide Hills		39.0

Lambrusco

Lambrusco		Glass	Bottle
Luigi Cavalli Lambrusco	Italy	7.0	23.0

SPARKLING WINE

		Glass	Bottle
Angove Studio Series Brut	South Australia	7.0	21.0
Charles Pelletier Sparkling	France	9.5	29.0
Villa Jollanda Prosecco	Italy	10.0	32.0
Champagne Nicolas Feuillatte NV Brut Reserve	Champagne		75.0
Yellow Glen Yellow Piccolo 200ml	South Australia		8.5

WHITE WINE

Chardonnay

Chalk Hill Blue Colombard Chardonnay	South Australia	6.5	20.0
Hollick The Bard Chardonnay	Coonawarra	9.5	35.0
Water Wheel Chardonnay	Bendigo	9.5	35.0
Ferngrove Frankland River Chardonnay	Frankland River		37.0

Riesling and Riesling blends

Brown Brothers Crouchen Riesling	Victoria	8.5	28.0
Koonowla Ringmaster Riesling	Clare Valley	9.5	30.0

Sauvignon Blanc and Sauvignon Blanc blends

Cape Vine Sauvignon Blanc	Margaret River	7.5	24.0
Ferngrove Sauvignon Blanc Semillon	Frankland River	8.5	28.0
Le Cirque Kissing Booth Sauvignon Blanc	Marlborough	8.5	28.0
Long Row Sauvignon Blanc	South Australia	7.5	24.0
Nine Degrees Sauvignon Blanc	New Zealand	8.5	28.0
Mt Riley Sauvignon Blanc	Marlborough		30.0
Wicks Estate Sauvignon Blanc	Adelaide Hills		36.0

Moscato

Brown Brothers Moscato	Victoria	8.5	28.0
Chalk Hill Blue Moscato	South Australia	6.5	20.0

Pinot and Pinot blends

Brown Brothers Pinot Grigio	Victoria	8.5	28.0
Wicks Estate Pinot Gris	Adelaide Hills	10.5	36.0

Verdelho

Tulloch VS Verdelho	Hunter Valley	9.5	30.0
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FROM THE GRILL

All steaks are from Great Southern grass lands of Australia and graded under Meat Standard Australia (MSA)

All steaks are served with a choice of **two sides** and a **sauce**:

Sides: chunky fries, garden salad, steamed vegetables, mashed potato

Sauce: gravy, garlic butter (gf), mushroom, red wine, peppercorn

Eye fillet 250g (gf)	36.0	*35.0
Porterhouse 300g (gf)	32.0	*31.0
Scotch fillet 300g (gf)	35.0	*34.0
T-bone 400g (gf)	35.0	*34.0

Additional Sauces:

Garlic butter (gf), gravy, mushroom gravy, peppercorn	2.5
gravy, red wine jus (gf)	
Beef and Reef sauce (gf)	6.5

Additional Sides:

Chunky fries, garden salad, potato mash, steamed vegetables	6.5
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Wine recommendations:

Shiraz	Charles Cimicky Trumps, Barossa Valley, VIC
Cabernet Sauvignon	Hollick The Bard, Coonawarra, SA
Shiraz	Water Wheel, Bendigo, VIC
Shiraz	Pepper Jack, Barossa, SA
Merlot	Yellow Tail, Yenda, NSW

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ASIAN

- Whole baby barramundi** 28.0 | *27.0
Whole baby barramundi marinated in 5 spices, deep fried in a wok and tossed with garlic, fresh chilli and spring onion, served with steamed rice
Wine recommendation: Pinot Gris by Wicks Estate, Adelaide Hills, SA
- Chiew's special fried rice** 21.0 | *20.0
Chiew's wok fried rice with Asian sausage, peas, onion, egg and shrimp
Wine recommendation: Pinot Gris by Wicks Estate, Adelaide Hills, SA
- Starlight noodles** 21.0 | *20.0
Chow Mein noodles wok-tossed with BBQ pork, egg, garlic, onion, carrot, capsicum, chives, and bean shoots
Wine recommendation: Sauvignon Blanc by Nine Degrees, Marlborough, NZ
- Singapore noodles** 21.5 | *20.5
Wok-tossed rice stick noodles with prawns, garlic, egg, fishcake, seafood stick, carrots, onion, and capsicum in a sweet tomato base chilli oyster sauce
Wine recommendation: Shiraz by Le Cirque Muscle Man, McLaren Vale, SA
- Char kway teow** 21.5 | *20.5
Wok-tossed flat rice noodles with prawn, garlic, egg, fishcake, Chinese sausage, seafood stick, spring onions, bean shoots
Wine recommendation: Sauvignon Blanc by Cape Vine, Margaret River, VIC
- Sweet and sour pork** 21.0 | *20.0
Wok-tossed battered pork pieces with a home-made sweet and sour sauce, served with steamed rice
Wine recommendation: Sauvignon Blanc by Cape Vine, Margaret River, VIC
- Butter chicken (gf)** 22.0 | *21.0
Slow cooked marinated chicken in a creamy, velvety sauce served with steamed rice
Wine recommendation: Pinot Gris by Wick Estate, Adelaide Hills, SA
- Sweet chilli chicken and cashew** 21.0 | *20.0
Stir-fried chicken and Asian greens with cashews in an oyster and sweet chilli sauce served with steamed rice
Wine recommendation: Chardonnay by Water Wheel, Bendigo, VIC
- Garlic and chilli prawns** 27.0 | *26.0
Five king prawns, seasonal vegetables wok-tossed with garlic and a touch of chilli served with steamed rice
Wine recommendation: Pinot Gris by Wick Estate, Adelaide Hills, SA
- Sizzling Mongolian beef** 21.0 | *20.0
Stir-fried beef with Asian greens in a Mongolian sauce served on a sizzling plate with steamed rice
Wine recommendation: Shiraz by Cape Vine, Margaret River, WA
- Stir-fried vegetables** 19.0 | *18.0
Stir-fired fresh Asian vegetables with mushrooms and baby corn in a garlic and ginger sauce served with steamed rice
Wine recommendation: Riesling by Koonwla Ringmaster, Clare Valley, SA

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CHILDREN'S MENU

Under 12 years

- Cheese burger** 11.0
With chunky fries
- Fish and chips** 11.0
Battered or grilled barramundi with chunky fries and salad or vegetables
- Chicken nuggets** 11.0
Battered chicken nuggets served with chunky fries and salad or vegetables
- Kids parmigiana / schnitzel** 11.0
Crumbed chicken breast, topped with ham, Napoli sauce and mozzarella cheese, served with chunky fries and salad
- Pasta Bolognese** 11.0
Your choice of: *penne, spaghetti, linguini, gnocchi, or gluten free penne (gf)* with a rich tomato Napoli and minced beef sauce

9' Pizzas are also available from our main menu

CHILDRENS DESSERTS

- Vanilla ice-cream** 4.5
Vanilla ice-cream and cream served with sprinkles and your choice of topping
Topping: banana, caramel, chocolate, strawberry, or vanilla
- Rich Chocolate mousse (gf)** 4.5
A chocolate cup filled with chocolate mousse, served with fresh cream and vanilla ice-cream
- Frog in a pond** 4.5
Duo of jelly served with a chocolate frog
- Fruit salad** 4.5
Freshly cut seasonal fruit, served with vanilla ice-cream

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Singapore noodles

Wok-tossed rice stick noodles with prawns, garlic, egg, fishcake, seafood stick, carrots, onion, and capsicum in a sweet tomato base chilli oyster sauce

Sweet and sour pork

Wok-tossed battered pork pieces with a home-made sweet and sour sauce, served with steamed rice

Sweet chilli chicken and cashew

Stir-fried chicken and Asian greens with cashews in an oyster and sweet chilli sauce served with steamed rice

Garlic and chilli prawns

Five king prawns, seasonal vegetables wok-tossed with garlic and a touch of chilli served with steamed rice

Black bean beef

Stir-fried beef with Asian greens in a black bean sauce served with steamed rice

Stir-fried vegetables

Stir-fried fresh Asian vegetables with mushrooms and baby corn in a garlic and ginger sauce served with steamed rice

Wine recommendation: Riesling by Koonwla Ringmaster, Clare Valley, SA

SENIORS DESSERTS

Sticky date pudding

Warm date pudding topped with a butterscotch sauce, served with cream and vanilla ice-cream

Crème brulee (gf)

Traditional baked egg custard, topped with caramelised sugar, served with cream and vanilla ice-cream

Pavlova

Egg meringue topped with fresh whipped cream and passionfruit, served with cream and vanilla ice-cream

Vanilla bean panna cotta (gf)

Vanilla bean panna cotta surrounded by a berry compote, topped with candied orange served with cream and vanilla ice-cream

Rich chocolate mousse (gf)

Rich chocolate mousse in a chocolate cup, served with cream and vanilla ice-cream

Fruit salad

Freshly cut seasonal fruit, served with cream and vanilla ice-cream

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TRADITIONAL WOOD FIRE PIZZA

	9"	12"
Margherita (v)	10.0 *9.0	13.5 *12.5
Napoli sauce, mozzarella cheese and oregano		

Capricciosa	11.0 *10.0	16.5 *15.5
Napoli sauce, mozzarella cheese, ham, mushrooms and olives		

Hawaiian	11.0 *10.0	16.5 *15.5
Napoli sauce, mozzarella cheese, ham, and pineapple		

Mexicana	11.5 *10.5	17.0 *16.5
Napoli sauce, mozzarella cheese, hot salami, capsicum, onion and chilli		

Meat lovers	13.5 *12.5	19.5 *18.5
Napoli sauce, mozzarella cheese, ham, bacon, hot salami and BBQ sauce		

Tandoori chicken	13.5 *12.5	19.5 *18.5
Napoli sauce, mozzarella cheese, tandoori chicken pieces, onion and sour cream		

Gourmet vegetable pizza (v)	15.0 *14.0	19.0 *18.0
Napoli sauce, mozzarella cheese, roasted capsicum, roast pumpkin, grilled eggplant, semidried tomatoes mushrooms and rocket leaves		

New Orleans	14.0 *13.0	19.0 *18.0
Napoli sauce, mozzarella cheese, Cajun chicken, guacamole, sour cream, and sundried tomatoes		

BBQ chicken	13.5 *12.5	19.5 *18.5
Napoli sauce, mozzarella cheese, chicken breast, onion, and BBQ sauce		

Marinara	16.0 *14.5	20.5 *19.5
Napoli sauce, mozzarella cheese, mussels, calamari, prawns, and scallops		

Chorizo and prawn	15.0 *14.0	20.5 *19.5
Napoli sauce, mozzarella cheese, capsicum, chorizo sausage, prawn, sun-dried tomato, and chilli		

Greek lamb	15.0 *14.0	20.5 *19.5
Napoli sauce, mozzarella cheese, marinated lamb, fresh tomato, spinach, feta and tzatziki		

1/2 Pizzas (available in 12" only)	2.0
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Due to cooking time 1/2 pizzas may not be available on all selections

Gluten Free base	2.0
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DESSERTS

Eton mess	12.0	*11.0
A deconstructed pavlova served with mixed berries, cream and sorbet		
Sticky date pudding	12.0	*11.0
Warm date pudding topped with a butterscotch sauce, served with cream and vanilla ice-cream		
Crème bruleè (gf)	12.0	*11.0
Traditional baked egg custard, topped with caramelised sugar, served with cream and vanilla ice-cream		
Vanilla bean panna cotta (gf)	12.0	*11.0
Vanilla bean panna cotta surrounded by a berry compote, topped with candied orange served with cream and vanilla ice-cream		
Rich chocolate mousse (gf)	12.0	*11.0
Rich chocolate mousse in a chocolate cup, served with cream and vanilla ice-cream		
Nutella crepe	13.0	*12.0
Crepe filled with Nutella served with cream and vanilla ice-cream		
Home baked cheese cake and berries	13.0	*12.0
Baked cheese cake with a lemon and lime zest with berry coulise, served with cream and vanilla ice cream		
Cheese board	16.0	*15.0
Australian famous cheeses: Artisan mature cheddar, South Cape camembert and Premium Mainland special blue vein cheese, accompanied with quince paste and lavosh		

Ice cream can be requested gluten free or sorbet as a dairy free option.

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SENIORS MENU

One Course	16.0	*15.0	Two Course	18.0	*17.0
<i>Per person</i>			<i>Per person</i>		

Entree

Soup of the day

Ask our friendly wait staff for today's soup, served with toasted focaccia bread

Mains

Lamb shank

A tender braised lamb shank served with peas and mash

Peppered beef and onion pie

Served with mash potato and peas

Barramundi Fillet

Beer battered, or grilled barramundi served with salad, chunky fries and tartare sauce

Add: Barramundi Fillet 2.0

Roast of the Day

Ask our friendly wait staff for today's roast, served with seasonal roast vegetables

Porterhouse 280g (gf)

Char grilled to your liking, served with chunky fries, salad and choice of sauce: gravy, garlic butter (gf), mushroom gravy, red wine jus (gf), peppercorn gravy

Chicken Parmigiana

Crumbed chicken breast topped with ham, Napoli sauce and mozzarella cheese served with chunky fries and salad

Lemon pepper calamari

Calamari dusted in a lemon pepper spice served with roquette, onion cherry tomatoes and a side of garlic aioli

Pasta

Your choice of: penne, spaghetti, linguini, gnocchi, or gluten free penne (gf)

Carbonara

Creamy bacon and egg sauce

Bolognese

Rich tomato Napoli sauce made with beef mince

Marinara

Fresh seafood and diced tomatoes in a garlic and white wine sauce (Chilli optional)

Mushroom risotto (gf) (v)

Medley of mushrooms, parmesan cheese in a creamy truffle sauce

Add: Chicken 5.5

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