



SHARE

Garlic butter and herb bread	6.95
add cheese and bacon	3.00
Toasted Turkish bread, roast pepper and fetta, hummus, beetroot	11.95
Salt and pepper squid, aioli, pineapple and cherry tomato salsa (GF)	12.95
Peking duck spring rolls, sesame and plum dipping sauce	13.95
Spicy buffalo wings, blue cheese dipping sauce	10.95
Grilled Baby octopus with chermoula and lemon (GF)	13.95
Shaved Daizu Pork Belly with pickled daikon, pickled ginger, pickled carrot, chilli oil and wasabi (GF)	14.95
Falafel, hummus, pickled chillies, paprika, parsley, lemon (V)	12.95

MAINS

Salmon (GF)	26.95
Pan seared, fondant potatoes, sautéed spinach, caramelised onion mascarpone	
Market fish of the day (refer to specials board)	28.95
Jerk Chicken (GF)	25.95
Double breast, Jamaican coconut rice, broccolini, pineapple and cherry tomato salsa	
Seafood Pappardelle	26.95
Prawns, scallops, mussels, ½ Moreton bay bug in a creamy pesto sauce	
Cider Braised Pork Belly (GF)	29.95
Fondant potatoes, broccolini, baby carrots and apple jus	
Wagyu beef and Crown Lager pie	19.95
Mushy peas, mashed potato and gravy	
Roasted Spring Lamb Rack (GF)	34.95
Four point lamb rack cooked to a perfect medium with roasted baby vegetables and minted jus	

Food allergies and intolerances: *Please be aware that whilst all care is taken when catering for special requirements, it must be noted that within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy products and gluten. Customers' requests will be catered to the best of our ability; however the decision to consume a meal is the responsibility of the diner.*



PUB FAVOURITES

Chicken Schnitzel	19.95
Breast meat crumbed in our special coating, garden salad, chips, gravy, lemon	
add parmigiana (tomato sugo, ham and three cheese)	3.00
add French (bacon, avocado, camembert, béarnaise sauce)	4.00
BBQ pork ribs (GF)	34.95
Full rack, 3 hour slow cooked in chef's smokey BBQ sauce, creamy coleslaw, chips	
Beer battered flathead	19.95
Garden salad, chips, tartare sauce, lemon	
Fisherman's catch	29.95
Crispy fried prawns, scallops, calamari, battered fish, garden salad, chips, tartare sauce, lemon	

SIDES

Garden salad (GF)	5.95
Creamy mashed potato (GF)	4.95
Seasonal vegetables (GF)	5.95
Chips with aioli or gravy	6.95
Wedges, sour cream, sweet chilli	8.95
Extra sauce	2.00

SALADS

Classic Caesar	16.95
Crispy bacon, parmesan, cos lettuce, garlic crouton, egg, Caesar dressing	
Panzanella (V)	15.95
Roasted Mediterranean vegetables, baby spinach, mixed lettuce, croutons	
Fig and roasted Beetroot Salad (GF) (V)	16.95
Mixed lettuce, fresh fig, roast baby beetroot, toasted walnuts, crumbled Persian feta and caramelized fig balsamic dressing	

SALAD TOPPERS

Grilled Haloumi (GF)(V)	6.00
Herb grilled chicken (GF)	5.00
Salt and pepper calamari (GF)	5.00
Grilled prawns(GF)	7.00
Falafel (V)	5.00

Surcharge of \$2.00 per adult meal on Public Holidays

STEAK

Eye Fillet	180gm	pasture fed	27.95
Rump	250gm	grain fed MSA	21.95
Rump	400gm	grain fed MSA	28.95
Fillet Mignon	250gm	pasture fed	31.95
Rib Fillet	300gm	grain fed	33.95
New York Strip Loin	350gm	grain fed	35.95

All our steaks are seasoned with sea salt and freshly ground pepper.
Served with garden salad and straight cut chips and your choice of sauce.
Mashed potato and/or seasonal vegetables \$3 extra.

All of our MSA graded beef is locally sourced from **JBS**, Australia's leading producer of high quality grain fed and grass fed beef. Recognised as a global leader in their industry, JBS exports to more than 80 countries around the world and employs more than 13,000 Australians.

Meat Standards Australia (MSA) is the world's leading grading system for beef. MSA sets strict standards for tenderness, juiciness, and flavour so you can always enjoy a mouth-watering steak!



SAUCES

Red wine jus: caramelised meat gravy infused with herbs and red wine
Peppercorn: cracked black peppercorn, whisky and beef jus
Mushroom: sautéed mushrooms, garlic, thyme and beef jus, finished with cream
Dianne: creamy sauce with sautéed onions, garlic, Worcestershire and parsley
Béarnaise: emulsified egg and butter sauce, white wine, vinegar, tarragon
Smokey BBQ: Chefs secret BBQ Recipe (GF)

STEAK TOPPERS

Add roast field mushrooms (GF)	4.00
Add salt and pepper squid (GF)	5.00
Add grilled garlic prawns (GF)	7.00
Add BBQ pork ribs (GF)	9.00



SENIORS

13.95

Lambs Fry and Bacon
Mash potato and seasonal vegetables

Roast of the Day
Your server will advise, roast potato, roast pumpkin,
steamed vegetables, gravy

Chicken Schnitzel
Chips and garden salad, gravy and lemon

Fish and chips
Chips, garden salad, tartare, lemon

KIDS MEALS **12 years and under**
includes a soft drink, main and dessert

9.95

Grilled Chicken with mash, vegetables and tomato sauce

Crumbed calamari rings, chips, tomato sauce

Chicken nuggets, chips, tomato sauce

Grilled beef pattie, cheese, tomato sauce, toasted bun, chips

Tempura fish bites, chips, tomato sauce

Spaghetti bolognaise, cheese

KIDS DESSERT

Banana Split with rainbow sprinkles and choice of topping

Flake Sundae with rainbow sprinkles and choice of topping

Mixed fruit and jelly cup



LUNCH MENU

available 11.30 – 2.30 daily

Beef Burger	15.95
Grilled beef pattie, tomato, lettuce, grilled onion and smokey BBQ Sauce on a toasted brioche bun, chips	
add cheese, bacon, fried egg	1.00 ea
Fried Chicken Burger	15.95
Fried chicken, coriander slaw, pickled carrot, chilli aioli, on a Toasted brioche bun and chips	
Runners BLT	15.95
Pork belly strips, lettuce, tomato, truffle aioli, on a toasted Brioche bun and chips	
Steak Sandwich	17.95
Rib fillet steak, tomato, lettuce, caramelised onion, smokey BBQ sauce on toasted garlic butter ciabatta, chips	
add cheese, bacon, fried egg	1.00 ea
Salt and pepper squid (GF)	14.95
Aioli, garden salad and chips	
Brisket Burger	14.95
Slow cooked, smoked BBQ beef brisket, creamy slaw, bacon, aioli, toasted brioche bun, chips	
250g Lunch Rump	17.95
Cooked to your request, garden salad, chips, sauce	
Roast of the day	13.95
Served with potatoes, pumpkin, steamed vegetables and gravy	
Fish and chips	13.95
Chips, garden salad, tartare, lemon	

The Cuban

15.95

Marinated slow cooked pork, on toasted garlic butter ciabatta, dill pickle, Swiss cheese, American mustard, chips.



SPORTS BAR MENU

Chips, gravy	6.95
Wedges, sour cream, sweet chilli	8.95
Spicy buffalo wings, blue cheese dipping sauce	10.95
Beef Burger	15.95
Grilled beef pattie, tomato, lettuce, smokey BBQ sauce on a toasted brioche bun, chips add cheese, bacon, fried egg	1.00 ea
Steak Sandwich	17.95
Rib fillet steak, tomato, lettuce, caramelised onion, smokey BBQ sauce on toasted garlic butter ciabatta, chips add cheese, bacon, fried egg	1.00 ea
Fried Chicken Burger	15.95
Fried chicken, coriander slaw, pickled carrot, chilli aioli On a toasted brioche bun and chips	
Brisket Burger	14.95
Slow cooked, smoked BBQ beef brisket, creamy slaw, bacon, aioli, toasted brioche bun, chips	
Runners BLT	15.95
Pork belly strips, lettuce, tomato, truffle aioli on a Toasted brioche bun and chips	
Salt and pepper squid, aioli, chips, garden salad	14.95
250g Lunch Rump	17.95
Cooked to your request, garden salad, sauce, chips	
Fish and chips	13.95
Chips, garden salad, tartare, lemon	
Chicken schnitzel, garden salad, gravy, chips	19.95
add parmigiana (sugo, leg ham and mozzarella)	3.00

The Cuban

15.95

Marinated slow cooked pork, on toasted garlic butter ciabatta, dill pickle,
Swiss cheese, American mustard, chips.



Desserts \$9.95

Bush honey brulee with crunchy, caramelized fig and a ginger ice cream (GF)

Squashed chocolate souffle with mulled wine poached pear and Raspberry ice cream (GF)

Boysenberry and marshmallow Ambrosia cheesecake with whipped cream

All of our desserts are baked in house, with love by our talented chefs.

Love our desserts? Try them as a sundae!

Sundaes \$12.95

Squashed Chocolate Souffle Sundae (GF)

Vanilla ice cream, chocolate syrup, chocolate souffle pieces topped with Whipped cream and mulled wine poached pear

Ambrosia Cheesecake Sundae

Vanilla ice cream, butterscotch, Ambrosia cheesecake pieces topped with Whipped cream and toasted marshmallow

Strawberry and Cream Sundae

Vanilla icecream, strawberry syrup, strawberry compote topped with Whipped cream, fresh stawberries and pink wafer

Banana Split Sundae (GF)

Vanilla ice cream, chocolate syrup, butterscotch, fresh banana topped with Whipped cream and crushed peanuts