



BREAD

Garlic, chive and mozzarella cob loaf	\$7	
Sourdough cob loaf – with butter or garlic butter	\$6	
SMALL PLATES		
	Mem	Non mem
Nacho bowl (v/gf) corn chips, tomato salsa, cheese, guacamole, sour cream	\$12	\$14
Panko crumbed calamari	\$17	\$19
aioli and lemon		
Greek eye fillet medallion (gf)	\$18	\$20
eye fillet, pumpkin mash, roasted red capsicum, fetta, kalamatta olives, rocket		
Smoked chicken and citrus salad (gf/df)	\$17	\$19
mixed leaves, mandarin segments, cucumber, pine nuts, orange, maple syrup, sesame dressing		
Crumbed jalapeno poppers	\$16	\$18
filled with risotto and cheese, sweet chilli mayonnaise		
Grazing Plate	\$20	\$22
camembert, fetta, hommus, beetroot relish, flatbread,	7-0	~
crackers, dried fruit		

MAIN COURSE	Mem	Non mem
Chinese crispy five spice chicken crispy fried chicken breast, singapore noodles, asian greens, ketchup manis, sesame seeds	\$27	\$29
Mexican pulled pork bowl (gf) smokey pulled pork, corn chips, lettuce, corn, beans, cherry tomatoes, guacamole, sour cream	\$27	\$29
Salsa Verde Salmon (gf) salmon fillet, salsa verde, cherry tomatoes, creamy mash, broccolini and lemon	\$27	\$29
Green goddess cauliflower salad (v) mixed leaves, panko crumbed cauliflower, edamame beans, asparagus, peaches, honey miso dressing	\$25	\$27
Pork and Prawn Cutlet grilled pork cutlet, battered prawns, pumpkin mash, wombok salad, tom yum mayonnaise	\$30	\$32
Lamb backstrap pumpkin mash, broccolini, beetroot relish, fetta, rocket, balsamic reduction	\$32	\$34
Singapore noodle salad (v) crunchy asian vegetables, singapore noodles, light hoisin and coriander dressing, deep fried shallots, sesame seeds	\$24	\$26
Chicken or beef parmigiana with chips or potatoes with vegetables or salad	\$24	\$26
Chicken or beef schnitzel with chips or potatoes with vegetables or salad	\$23	\$25
STEAKS		
Scotch fillet steak Eye fillet steak	\$32 \$36	\$34 \$38

Cooked to you desire and served with chips or potatoes with vegetables or salad Choice of one sauce – diane, mushroom, pepper, gravy, garlic butter (gf), red wine glaze (gf/df), hollandaise (gf)

2nd sauce additional \$3.00

SIDES

Basket of chips for one - tomato sauce	\$3.00
Bowl of chips - tomato sauce	\$8.00
Garden salad -poppy seed dressing	\$7.00
Scallop potatoes in a bowl	\$8.00
Seasonal vegetables - tossed in honey and butter	\$7.00
Additional sauces	\$2.00
mushroom, pepper, diane, gravy, red wine glaze (gf/df),	
garlic butter (gf), hollandaise (gf)	

CHILDREN

Under 10 only	Mem \$8	Non mem \$10
Sweet chilli chicken tender – chips and sweet chilli sauce Crispy battered whiting fillets– chips, lemon mayonnaise Chicken nuggets – chips and tomato sauce		
Desserts Frog in the pond	\$5.50	\$7.50
Chocolate Ice cream sundae, sprinkles, wafer, chocolate top	pina	

DESSERT

Pina Colada Tart lashings of coconut cream, candied lime, zesty syrup	Mem \$12	Non mem \$14
Summer Pavlova (gf) crisp meringue, whipped cream, strawberries, mandarin kiwi fruit coulis, passionfruit pulp, fresh mint	\$12 segments,	\$14
Cacao, hazelnut and raspberry cake (vegan,df,gf) Raspberry coulis, coconut yoghurt	\$12	\$14

HOT DRINKS

\$4.00

COFFEE CUP/MUG \$4.50/\$5.50

café latte, cappuccino, hot chocolate Additional \$0.50 for almond or soy mild