

## The Main Event

**Slow cooked lamb shanks** - served with crushed, oven roasted root vegetables, seasonal greens & a sticky port & mint jus. One shank \$22.0 Two shanks \$26.0

**Scotch fillet** - marinated steak, cooked to your liking. Served with creamy potato, buttered greens & seeded mustard butter. \$25.0

**Chicken parmigiana** - crumbed chicken breast, topped with tasty cheese and our own tomato napoli, with chips & salad \$22.0

**Fish of the day** - please ask for today's selection. Market price

**Eye fillet** - cooked to your liking and served with bacon and whole roasted mushrooms. Accompanied by crushed roast root vegetables and buttered greens \$32.0

**Chicken breast** - pocketed with tasmanian camembert, semi dried tomato & roast red capsicum. Served with garlic mash potato & finished with a creamy dijon and green peppercorn sauce \$25.5

**Seafood marinara** - pan-fried tiger prawns, scallops, fish fillets, calamari & mussels, tossed with fettuccine, garlic, white wine & cream \$22.0

**Premium reef & beef** - grilled eye fillet steak, topped with a medley of creamy garlic seafood, accompanied by creamy potato & buttered vegetables \$40.0

### How would you like your steak cooked?

**Blue** - seared on both sides - a good vet could bring it back.

**Rare** - lightly cooked on outside, blood inside - juicy.

**Medium** - light pink centre - moist & very edible.

**Well done** - cooked through - dry, shrunk & possibly chewy.

### Sides - at just \$4.5 they're the perfect way to complete your meal.

Buttered greens      Garden salad      Creamy potato  
Garlic mash potato      Hot chips      Crushed roast root vegetables