

Entrées

Soup of the Day Home made from market fresh ingredients					5.50
HERB OR GARLIC BREAD A soft sub roll buttered with garlic or herb butter					5.60
ADD CHEESE					6.60
OYSTERS NATURAL	½ Doz	14.20	Doz	☆	23.95
OYSTERS KILPATRICK	½ Doz	15.95	Doz	☆	25.95
HALF SHELL SCALLOP & TIGER PRAWNS Topped with creamy garlic sauce, gratinated with cheese				☆	17.50
GARLIC PIZZA Oven baked with olive oil, garlic, oregano, parmesan and mozzarella				v	11.00
STUFFED MUSHROOMS Filled with ricotta, ham, herbs and spinach, topped with hollandaise sauce					14.60
LAMB RIBS Lamb spare ribs marinated in honey, pepper, garlic, ginger and soy sauce, cooked until tender and finished on the char grill.					14.50
NACHOS Corn chips layered with cheese and finished with sour cream, guacamole and a Mexican salsa				☆ v	13.50
CHEESY POTATO SKINS Potato skins filled with bacon and cheese, served with sour cream					14.00
TRIO OF DIPS Served with warm Turkish bread				v	14.00
SEASONED POTATO WEDGES With tomato salsa and sour cream					10.00

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Salads & Light Meals

MEDITERRANEAN CALZONE	v 19.50
Mediterranean vegetables and Napoli sauce, wrapped in pizza dough, oven baked, served with chips and salad	
CHICKEN SANDWICH	17.00
Grilled chicken, marinated in herbs and garlic, served in Turkish bread with lettuce, Spanish onion, tomato, bacon and aioli, served with chips	
LAMB SOUVLAKI	16.00
Greek lamb pieces wrapped with salad, tomato, cucumber, Spanish onion, garlic and yoghurt, served with chips	
CAESAR SALAD	14.95
Traditional Caesar salad with anchovies, egg, croutons, lettuce, bacon and dressing	
• WITH CHICKEN	18.45
MEDITERRANEAN CALAMARI SALAD	☆18.95
Marinated char grilled calamari on a salad of roast pumpkin, wilted spinach, red onion, semi dried tomatoes and bocconcini, with roasted red capsicum and mayonnaise	
WARM CHICKEN SALAD	18.50
Breast of chicken marinated in soy, ginger, garlic and chilli, served on a bed of mixed salad, bean shoots, carrots, Spanish onions, capsicums and cashews with a honey mustard dressing	

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Pizza, Pasta & Risotto

BBQ CHICKEN PIZZA 18.50
 Napoli, chicken, bacon, mushrooms, Spanish onion and mozzarella with BBQ sauce

MATRICIANA PIZZA 18.50
 Salami, bacon, tomato, onion, bocconcini, chilli and mozzarella

MEDITERRANEAN VEGETABLE PIZZA v 16.50
 Tomato, spinach, pumpkin, onion, semi dried tomatoes, bocconcini and melted mozzarella

LASAGNE BOLOGNAISE 18.50
 Traditional meat lasagne

PUMPKIN, SPINACH & FOUR CHEESE CANNELLONI v 20.00
 Pumpkin, onion, ricotta, parmesan and tasty cheese in cannelloni, topped with a Napoli sauce and mozzarella

NASI GORENG INDONESIAN FRIED RICE 22.50
 Sautéed chicken with garlic, ginger, chilli, bacon, Asian vegetables, rice and kecap manis, topped with shredded lettuce, omelette & fried shallots

SMOKED SALMON RISOTTO ☆ 20.50
 Smoked salmon, onions, semi-dried tomatoes and spinach, tossed with Arborio rice, finished in a cream sauce with a hint of garlic and fresh herbs

CHICKEN, BACON & MUSHROOM RISOTTO ☆ 21.00
 Chicken sautéed with onion, bacon and mushrooms, tossed with Arborio rice and finished with a touch of cream, topped with shaved parmesan

PASTAS - All pasta combinations 17.95

Sauces

Bolognaise Traditional meat sauce

Napoli Traditional Italian tomato sauce

Carbonara Bacon, onion, garlic, white wine cream sauce

Alfresco Sautéed onions, ham, mushrooms, spinach, cream, white wine, cheese

Prawn Mexicana Prawns sautéed with onions, capsicum, a spicy tomato salsa and fresh herbs, finished with cream 21.90

With your choice of Pasta - Fettuccini, Gnocchi or Spaghetti

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Char Grill

AGED PORTERHOUSE STEAK 300 Grams ☆ 29.90

Premium quality beef, raised on green pasture, finished for no less than 120 days on grain and aged for a minimum of 28 days

RUMP STEAK 300 Grams ☆ 27.90

A hearty robust flavoured steak, pasture fed and finished on grain for 120 days before ageing a further 28 days to ensure maximum flavour and tenderness

TEXAN RIBEYE 400 Grams 36.00

400 gm Graziers rib eye with a texmex spice rub, char grilled, served with onion rings, wedges and a BBQ sauce

GREEK LAMB NOISETTES 26.50

Lamb noisettes marinated in oregano, garlic and pepper, char grilled, served on a salad of fetta, capsicum, onions, olives, mixed greens and crispy potatoes, dressed with a lemon vinaigrette

LAMBS FRY AND BACON 18.50

Grilled lambs fry and bacon topped with gravy, served with vegetables

CHINESE BBQ PORK CUTLET 27.00

Pork cutlet marinated in a Chinese BBQ sauce, char grilled, topped with a spicy plum sauce, served with wedges and coleslaw

PORK SPARE RIBS 1 rack approx 500 grams 25.50

2 racks approx 1 kg 45.00

Slow cooked pork ribs brushed with our own smoked Tabasco and honey baste with BBQ dipping sauce

BBQ MEAT PLATTER Serves 2 65.00

Rump steak, English pork sausages, lamb chops, bbq pork ribs, burgers, chicken skewers, beer battered chips, salad and dipping sauces Serves 4 115.00

Sides and Sauces

All steaks are served with fries, salad or vegetables with your choice of sauce:

Gravy	Pepper	Hollandaise
Mushroom	Garlic Butter	American Mustard
French Mustard	Seeded Mustard	English Mustard

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Mains

VEAL SCALLOPINE		26.50
Veal escallops pan fried with onions, garlic, mushrooms and fresh herbs, finished with white wine and cream, served with vegetables		
CRISPY BATTERED WHITING AND CHIPS		20.50
Lemon, tartare sauce and side salad		
GOLDEN CRUMBED CALAMARI RINGS		21.50
Chips, lemon, tartare sauce and side salad		
SEAFOOD PLATTER	Serves 2	65.00
A selection of crumbed and battered fish and seafood with oysters, prawns, grilled calamari and seafood cocktail, chips, salad, lemon and tartare sauce	Serves 4	115.00
SALMON TERIYAKI		26.50
Atlantic salmon marinated in a teriyaki sauce, grilled, served on a salad of mixed greens, Spanish onions and cherry tomatoes, with a honey mustard dressing		
CHICKEN AND PRAWN KIEV		24.50
Chicken breast filled with prawns and garlic butter, cooked golden brown, served with chips and salad		
WAGYU BURGER		21.50
A prime Wagyu beef burger with lettuce, tomato, onion, bacon and beetroot with a tomato relish, served with chips		
LAMB AND CORIANDER CURRY		20.50
Lamb pieces marinated in Indian spices, braised with onions, tomatoes, coriander and coconut milk until tender, served with naan bread, natural yoghurt and jasmine rice		
CHICKEN SCHNITZEL		20.50
Premium full chicken breast crumbed and served with lemon wedges, chips and salad or vegetables		
CHICKEN PARMAGIANA		21.95
Our premium full breast chicken schnitzel, topped with champagne ham, Napoli sauce and melted cheese, served with chips and salad or vegetables		
STIR FRY VEGIE NOODLES		v 17.50
A selection of vegetables and cashews, wok seared in an oyster sauce and sesame oil, tossed with chow mien noodles		
• Add chicken		3.50

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- Add Prawns

7.00

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Seniors Menu

Seniors Menu

plus complimentary \$2 Venue Voucher

12.00

Soup or Dessert Add

1.50ea

Chicken Parmagiana

Grilled Fish

Lambs Fry and Bacon

Roast of the Day - Refer to Specials

Battered Fish & Fries

Caesar Salad

Lamb Curry

Senior Card holders receive 10% discount on non-seniors menu

Kids Menu

Nuggets & chips

Sausages & chips

Ham & Pineapple Pizza & chips

Chicken wrap

Chicken, lettuce, tomato, cheese & sweet chilli sauce

Roast of the Day

Chicken Parma & chips

Fried rice

Fish and Chips

8.00

All kids meals include a glass of soft drink

Desserts

Feel like something sweet, see our cake display for your selection

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