



# Menu



## ENTRÉES

<b>Garlic &amp; Herb Bread</b> Toasted sourdough, garlic butter, fresh herbs	<b>9</b>	<b>Chilli Garlic Prawns (I)</b> Toasted sourdough, lemon	<b>19</b>
<b>Bruschetta GFO</b> Toasted sourdough, tomato, basil, balsamic	<b>14</b>	<b>Salt n Pepper Calamari (I)</b> Parsley, lemon, aioli	<b>19</b>
<b>Buttermilk Fried Chicken Bites</b> Aioli or Sweet Chilli Sauce	<b>15</b>	<b>Loaded Chips</b> Bacon, cheese, BBQ sauce	<b>19</b>

**SIGNATURE STARTER** **18**

**Crispy Pork Riblets**  
Golden, bite-sized pork riblets, slow-cooked until tender then crisped for maximum crunch.  
**CHOOSE YOUR STYLE:**  
Buffalo (classic heat) | BBQ (sweet & smoky) | Peri Peri (zesty chilli kick)

## SALADS

<b>Green Goddess Salad VE, GF, DF</b> Mixed leaves, avocado, cucumber, green goddess dressing	<b>16</b>
<b>Classic Caesar GF</b> Cos lettuce, bacon, parmesan, egg, Caesar dressing	<b>17</b>
<b>Roast Pumpkin &amp; Feta GF, V</b> Rocket, almonds, balsamic glaze	<b>18</b>

**ADD TO ANY SALAD OPTIONS**

Grilled Chicken GF	<b>+6</b>
Sliced Rump GF	<b>+8</b>
Garlic Prawns GF (I)	<b>+9</b>
Grilled Tofu VE	<b>+5</b>

## BURGERS

*All served with crispy chips*

<b>Angus Beef Burger</b> Lettuce, tomato, pickles, burger sauce	<b>24</b>	<b>Fried Chicken Burger</b> Coleslaw, chipotle aioli	<b>23</b>
<b>Smokey Bacon Cheeseburger</b> Double cheese, bacon, BBQ sauce	<b>26</b>		

## MAINS

<b>Chicken Schnitzel</b> Crispy chips, garden salad, lemon Add Parmigiana topper	<b>28</b>	<b>Slow-Braised Lamb Shoulder GF</b> Roast root vegetables, rosemary jus	<b>36</b>
<b>Fish &amp; Chips (I)</b> Beer battered, chips, tartare, lemon	<b>27</b>	<b>Beef Ragu Penne GFO</b> Slow-cooked beef, parmesan, fresh basil	<b>36</b>
<b>Slow-Cooked Pork Ribs</b> BBQ glaze, coleslaw, chips	<b>32</b>	<b>Roasted Pumpkin Penne GFO, V</b> Mushroom, garlic butter, roast almonds	<b>26</b>

## FROM THE GRILL

*All served with chips & garden salad OR mash & seasonal veg*

<b>Butchers Block</b> see daily specials board	<b>POA</b>
<b>300g Rump Steak GF</b> A full-flavoured rump steak, char-grilled to your liking	<b>36</b>
<b>250g Scotch Fillet GF</b> Premium scotch fillet, char-grilled for tenderness and flavour	<b>42</b>
<b>Char-Grilled Chicken Breast GF</b> Juicy chicken breast, lightly marinated and char-grilled	<b>29</b>
<b>Lamb Cutlets (4) GF</b> Four tender lamb cutlets, seasoned and char-grilled.	<b>38</b>
<b>Mixed Grill GF</b> Rump steak, char-grilled chicken and gourmet beef sausage, straight from the grill.	<b>39</b>

### CHOICE OF SAUCE GF

<b>Mushroom</b> Creamy and rich with earthy mushroom flavour
<b>Pepper</b> Cracked peppercorns with a smooth, savoury kick
<b>Diane</b> Classic, creamy sauce with mustard and herbs
<b>Red Wine Jus</b> Deep, rich red wine reduction
<b>BBQ</b> Smoky, sweet and full-bodied

**SCOTCH FILLET SURF n TURF** **60**

Premium 350g Scotch Fillet, char-grilled to your liking, topped with choice of creamy garlic prawns or buttery garlic prawns. (I)

## SIDES 8

Crispy Chips	Garden Salad	Mac & Cheese	Garlic Butter Mash
Sweet Potato Chips	Seasonal Vegetables	Onion Rings	Coleslaw

## KIDS MENU ALL 18

<b>Chicken Nuggets, Chips &amp; Salad</b>
<b>Battered Fish, Chips &amp; Salad DFO (I)</b>
<b>Cheese Burger &amp; Chips</b>
<b>Kids Penne GFO</b> Bolognese or Napolitana

*All kids meals include a small soft drink or juice and ice cream sundae.*

## DESSERTS 12

<b>Sticky Date Pudding</b> Butterscotch sauce, vanilla ice cream
<b>Chocolate Brownie</b> Vanilla ice cream, chocolate sauce
<b>Hot Apple Pie</b> Vanilla ice cream, caramel sauce
<b>Cheesecake of the Day</b> Ask your server

(V) VEGETARIAN (GF) GLUTEN FREE (VE) VEGAN (DF) DAIRY FREE (O) OPTION AVAILABLE

SEAFOOD ORIGIN: (A) AUSTRALIAN (I) IMPORTED (M) MIXED

**ROOM SERVICE CHARGE \$10. A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS**