



Starters

Cob Loaf

Homemade Vienna Loaf with garlic & herb butter.

\$9.50

Bread & Spreads G

Crispy Bread with Chefs own dips

\$11.00

Shrimp Cocktail

Succulent Shrimps tossed in the chefs own homemade dressing

\$14.50

Crumbed Camembert

Nestled on a bed of Salad Garnish & served with a Plum Sauce

\$13.50

Mini Corn Fritter Stack

Creamed Corn with Crispy Bacon Bits topped with Chilli, Sour Cream
& drizzled with Pesto Oil

\$13.50

Seafood Chowder

Chefs own recipe. Lovely & creamy served with Garlic & Herb Bread

\$16.50

G = Gluten free with conditions, please ask our friendly wait staff

Salads

Summer Chicken Salad G

Grilled Chicken, Oak Lettuce Leaves, Mango, Brie Cheese, Almonds tossed through
With Balsamic Vinaigrette
\$19.50

Thai Beef & Crispy Noodle Salad G

Marinated Beef Strips, Oak Lettuce Leaves, Red Onion, Tomato Wedges tossed through
Sesame Soy Dressing. Topped with Crispy Noodles.
\$19.50

Pizza & Pasta All \$20

Chicken, Apricot & Cream Cheese Pizza G

Tender grilled Chicken Thigh, Red Onion & Mozzarella on a Cream Cheese base.
Topped with Apricot Swirl

Double Bacon Cheeseburger Pizza G

Ground beef, rashers of Bacon, Cheddar Cheese on a BBQ Sauce base. Finished with
Garlic Aioli.

Vegeteroma Pizza G

Mushroom, Baby Spinach, Fresh Tomato, Capsicum & Red Onion on an Italian Tomato
base. Topped with Mozzarella & Rosemary.

Pasta of the Day

Our Chef likes creating new exciting Pasta dishes each day

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From the Sea

Bacon Wrapped Monkfish G

Fresh Monkfish wrapped in Streaky Bacon & topped with a Mango Salsa. Served with Rosemary Gourmet Potatoes & Steamed Vegetables or Fries & a Green Salad
\$26.50

Beer Battered Fish 'N' Chips G

Fresh Monkfish battered in a Lager Beer Batter. Served with Fries, a Green Salad & a large piece of Lemon & Tartare Sauce
\$24.50



From the Land

Crispy Pork Belly Hog G

Twiced cooked Pork Belly slow roasted topped with Apple Cider Compote. Served with Rosemary Gourmet Potatoes & Steamed Vegetables or Fries & a Green Salad **\$27.50**

Black Doris Plum Stuffed Chicken Breast G

Oven Baked Chicken Breast stuffed with Black Doris Plums, Cream Cheese & Spinach. Drizzled with a rich Brown Jus. Served with Rosemary Gourmet Potatoes & Steamed Vegetables or Fries & a Green Salad
\$27.50

Chicken Parmigiana

Crumbed Chicken Breast, layed with Napolitana Sauce, Parmesan & Mozzarella Cheeses. Nestled on Smashed Potatoes with a Green Salad
\$25.50

Roast of the Day

A large Roast meal with Potatoes & Steamed Vegetables
\$20.00

Vegetarian Filo Parcel

Baked Pumpkin, Spinach, Ricotta, Almonds, Nutmeg wrapped in a Filo parcel. Drizzled with a Basil Pesto Dressing. Served with Rosemary Gourmet Potatoes & Steamed Vegetables or Fries & a Green Salad
\$24.50

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Chargrilled Steaks

300GM Ribeye G

Chargrilled to the degree of your liking. Served with Rosemary Gourmet Potatoes & Steamed Vegetables or Fries & a Green Salad

\$32.00

(Add) a Surf 'N' Turf Option

Prawns, Mussels, Monkfish poached in a Creamy Beurre Blanc Sauce

\$6.00

300GM Rump G

Char Grilled to your liking. Served with Battered Onion Rings, 2 Fried Eggs, Fries, Green Salad & BBQ Sauce

\$25.00

Pork Fillet

Whole Pork Fillet marinated in Ginger Honey Soy.

Chargrilled to perfection. Served with Rosemary Gourmet Potatoes & Steamed Vegetables or Fries & a Green Salad

\$29.00

All of our Char Grills are served with a Complimentary Sauce

Garlic Butter

BBQ

Hollandaise

Pepper

Mushroom

Bits N Pieces

Fries \$4.50

Salad \$4.50

Mushrooms \$4.50

Steamed Vegetables \$4.50

Onion Rings (6) \$4.00

Egg \$2.00

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Desserts

All \$12

Unless Stated Otherwise

Cheesecake of the Week

Chefs design of the week. Your Food Service staff will advise

Mixed Berry & White Chocolate Brownie

Warm decadent homemade Brownie. With Vanilla Ice cream, dark chocolate ganache.
Served with Chantilly Cream.

Apple & Apricot Crumble

Fresh Apple & Apricots bound together with a crumble top & served with
Vanilla Ice Cream & Whipped Cream

Orange & Almond Cake G

Slightly warmed. Served with your choice of Vanilla ice cream,
Vanilla Ice Cream OR Sweetened cream & Zesty orange couli.

Waffles (Choice of 2)

Mixed Berry, Chocolate Ganache & Chantilly Cream
OR

Banana & Maple served with Vanilla Ice Cream

Ice Cream Sundaes G

\$10.50

A choice of the following flavours:

Chocolate

Caramel

Strawberry

OR Raspberry

Gluten free sauce options: Chocolate Ganache, Berry Compote, Orange Couli.

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