

Starters

Garlic or Herb Bread

Small \$6.00 Large \$12.00

A serving of hot bread done in either garlic or herb butter.

Bowl of Fries \$6.00

Sprinkled with salt and served with tomato sauce.

Wedges \$12.00

Seasoned potato wedges topped with cheese and bacon and served with sweet chilli sauce and sour cream.

Shrimp Cocktail \$16.00

Shrimps done in a seafood dressing and served on a bed of lettuce with lemon wedges.

Salads

Warm Lamb Salad \$24.00

Slices of lamb marinated in lemon juice and garlic, seared and served with asparagus, tomato and cous cous on a bed of lettuce with a garlic yoghurt dressing.

Chicken Crunch Salad \$24.00

Green salad topped with strips of chicken with a crunchy coating and crispy noodles, drizzled with garlic aioli.

Roasted Pumpkin Salad \$24.00

Roast pumpkin, feta and pine nuts on salad greens, drizzled with hollandaise sauce.

Smoked Salmon Salad \$24.00

Fresh smoked salmon on salad greens with feta cheese and drizzled with a mint and mustard dressing.

Light Meals

Nachos \$15.00

Corn chips topped with your choice of either chicken or bean with salsa and a dollop of sour cream to top.

Crumbed Scallops \$20.00

Deep sea scallops crumbed and deep fried and served on a bed of lettuce with lemon and tartare sauce.

Fish and Chips

Hoki \$16.00 or Blue Cod \$24.00

A large fresh fillet of fish battered and deep fried served with chips and tomato sauce, tartare sauce and a slice of lemon.

Steak, Egg's, Onion Rings and Fries \$24.00

A thick slice of ribeye cooked to your liking and served with two egg's, onion rings and fries with tomato sauce.

Mains

Roasted Chicken Breast \$26.00

A succulent chicken breast coated in honey, rosemary and garlic, roasted and served with bacon, potatoes, tomatoes and olives with a garlic aioli dressing.

Fish of the Day \$28.00

A fillet of fresh fish coated in tumeric and flour, pan fried and served with potato rosti, asparagus, tomato, lettuce dressed in a sweet chilli vinaigrette.

Pan Fried Salmon \$28.00

Locally sourced salmon pan fried and oven baked, served on a potato herb mash with roasted capsicum and asparagus and topped with a dollop of herbed marscapone.

Beef Fillet \$32.00

A thick slice of ribeye, cooked the way you like it, served on a potato cake with tomatoes, beans and basil pesto, drizzled with hollandaise and black pepper jus

Rack of Lamb \$35.00

A rack of lamb oven roasted and served with baby potatoes, seasonal vegetables stacked and drizzled with a mint, mustard and mashed pea sauce.

Gourmet Pizzas

12 inch sour dough pizza bases with your choice of gourmet toppings:

Hawaiian Pizza \$22.00

A generous combination of bacon, pineapple and cheese smeared in pizza sauce.

Italiano Pizza \$24.00

Salami, pepperoni, sun dried tomato, olives, fresh tomato and cheese.

Vegetarian \$18.00

Pineapple, tomato, capsicum, mushrooms, potatoes, olives, onion and cheese.

Meat Lovers \$28.00

Piled high with bacon, kransky sausage, salami, pepperoni and cheese and topped with a swirl of BBQ sauce.

Tender Beef and Pesto Pizza \$28.00

Tender beef steak with basil pesto, tomato, mozzarella cheese and sour cream.

Chicken, Brie and Blueberry \$26.00

Slices of chicken, brie cheese, blueberries and cranberry sauce.

Desserts

Check out our blackboard for today's selection of delicious desserts!!