

MAIN MEALS

STEAK SANDWICH	\$28
lettuce, tomato, beetroot, onion, BBQ sauce & steak fries	
BEEF BURGER	\$25
cheese, bacon, lettuce, tomato, beetroot, caramelised onion, tomato sauce, mustard & steak fries	
CHICKEN SCHNITZEL BURGER	\$25
lettuce, tomato, beetroot, mayo and pickled onion & steak fries	
BARRAMUNDI BURGER (I)	\$25
lettuce, tomato, pickled onion, tartare sauce & steak fries	
CAESAR SALAD	\$22
cos lettuce, croutons, bacon, boiled egg, parmesan cheese & caesar dressing	<i>Add chicken</i> \$8
VIETNAMESE RICE NOODLE SALAD BOWL (GF)	\$24
	<i>Add chicken</i> \$8
CRUMBED LAMB CUTLETS (2)	\$38
steak fries & salad / mashed potato & vegetables your choice of sauce: gravy, mushroom, diane, pepper	<i>Extra cutlet</i> \$8.50
CHICKEN SCHNITZEL	\$26
steak fries & salad / mashed potato & vegetables your choice of sauce: gravy, mushroom, diane, pepper	
CHICKEN SCHNITZEL PARMIGIANA	\$32
ham, tomato & cheese steak fries & salad / mashed potato & vegetables	
CHICKEN SCHNITZEL WITH CREAMY GARLIC PRAWNS (I)	\$36
steak fries & salad / mashed potato & vegetables	
BLACK ONYX RUMP STEAK (300G) (GF)	\$40
steak fries & salad / mashed potato & vegetables your choice of sauce: gravy, mushroom, diane, pepper	
SCOTCH FILLET (300G) (GF)	\$45
with chats, charred broccolini, onion, mushrooms, bearnaise & red wine jus	
RED WINE & TOMATO LAMB RAGU	\$32
with gnocchi	
SLOW COOKED BEEF CHEEK (GF)	\$36
cooked in red wine & root vegetable, served with polenta	
PUMPKIN & SAGE RAVIOLI (N)	\$30
with lemon and hazelnut butter	

SIDES

STEAK FRIES	sml \$8	lge \$12
GARDEN SALAD		\$10
VEGETABLES		\$12
MASHED POTATOES		\$10

Extra Sauce

gravy, garlic cream, mushroom, diane, aioli, pepper, hollandaise	\$3
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LEMONGRASS MARINATED GRILLED ½ CHICKEN (GF)	20 MINUTE COOKING TIME	\$32
red rice thai herb salad		
CONFIT DUCK MARYLAND (GF)		\$35
roasted kipfler potatoes, sauteed baby carrots, broccolini & orange glaze		
HOISIN GLAZED GRILLED PORK CUTLET		\$35
roasted sweet potato and bok choy		
BATTERED FISH & CHIPS (I)	Sml \$22	Lge \$32
with chips, salad, lemon & tartare		
SALT & PEPPER SQUID w ASIAN SALAD (I)		\$34
slaw & nam jim dressing		
SEAFOOD GRATIN (M)		\$36
prawns, fish, mussels, squid & cherry tomatoes in a seafood veloute		
ASIAN FISH (GF) (M)		\$36
Asian marinated coral trout wrapped in pandan leaves served with rice, choy sum, coconut milk & crispy shallots		
GARLIC PRAWNS (GF) (I)		\$32
creamy garlic sauce with cherry tomatoes, baby spinach & steamed basmati rice		
PRAWN & CRAB SPAGHETTI (I)		\$35
with chilli, capsicum, cherry tomatoes, white wine & garlic		

VEGAN MEALS

VEGAN SCHNITZEL	\$26	VEGAN BURGER	\$25
with steak fries & salad		beetroot & lentil patty with lettuce, tomato, beetroot, pickled onion & vegan aioli	
HOMEMADE BHAJI (GF)	\$26	EGGPLANT MOUSSAKA	\$30
with vegan yoghurt, achar & mint chutney			
VIETNAMESE RICE NOODLE SALAD BOWL (GF)	\$24	<i>Vegan Sauce:</i> gravy, mushroom	\$3

GLUTEN FREE (GF) VEGETARIAN (V) CONTAINS NUTS (N)
SEAFOOD: AUSTRALIAN (A) IMPORTED MIXED (M)