Kids menu under 12's only **All \$10.00** +\$5.00 for activity pack, drink and ice cream

Creamy bacon and cheese spaghetti with mozzarella cheese

Beer battered flathead with chips, salad, lemon and tartare

Tempura chicken nuggets with chips, salad and tomato sauce

Beef and cheese burger with tomato sauce and side of chips

Desserts

AII \$10.00

Served with cream, coulis and strawberry Add ice cream + \$2.00

Crepes with orange, butter and cream sauce **GF**



Chocolate brownie with honeycomb, ice cream, chocolate sauce and mousse GE

Pavlova passion fruit, cream and strawberry GF





VEGETARIAN G GLUTEN FREE D DAIRY FREE V VEGAN

10% Surcharge Applies on Public Holidays.





Starters:

Garlic bread french bread sticks with garlic and herb butter V x2 **\$5.00** x4 **\$9.00** Add cheese Add bacon and cheese \$5.00

Margherita pizza tomato sugo, basil, oregano, mozzarella cheese, tomatoes and sea salt (VG vegan on request + \$6.00) \$16.00



Pizzas:

All on a 9inch pizza base with mozzarella cheese. GF Gluten free, DF dairy free bases, VG vegan cheese available by request +\$6.00

Hawaiian tomato sugo, ham, pineapple and mozzarella cheese \$19.00

Frankly chicken chicken, ham, tomato sugo, mushroom, red onion, franks hot sauce and mozzarella cheese \$22.00

Magic mushroom confit garlic, rocket leaves, red onion, truffles, pulled mushrooms, and mozzarella cheese (VG) vegan on request + \$6.00) **\$21.00**

Prawn confit garlic, red onion, prawns, woodfired capsicum, rocket, anchovies, chilli flakes and mozzarella cheese \$22.00

Salads:

Add: pork belly strips \$8.00, sauteed beef \$8.00, grilled chicken \$7.00

Caesar salad cos lettuce, anchovies, parmesan cheese, bacon, croutons, poached egg and Caesar dressing \$19.00

Thai beef salad mixed leaves, sauteed beef, pickled ginger, cashews, pickled mangoes, tomatoes, coriander and ginger dressing GF DF \$26.00

Salt & pepper squid Salt pepper squid with curry leaves, sweet soy, sesame seeds, coriander, mango, chilli and aioli \$22.00

Chicken schnitzels:

Crumbed then fried with topping and sides of choice Small 150gm \$22.00 Large 280gm \$26.00

Plain with sauce of choice

Parma tomato sugo, bacon and cheese

Hawaiian tomato sugo, bacon, pineapple and cheese

Highland bacon, garlic butter and gravy

Stockman onion, garlic, mushroom, bacon, herbs and gravy

American mustard, tomato sauce, and red onion on a soft toasted bun

Beef and cheese burger with cheese, pickle,

Burgers: all served with chips

Fish tacos soft flour tortilla with guacamole, coleslaw, chipotle aioli, coriander, fresh lime and crispy battered whiting fillets \$24.00

\$22.00

Chicken schnitzel in a soft toasted burger bun, cheese, coleslaw and franks hot sauce \$24.00

No bull taco pulled mushroom, guacamole, pickled mango, coriander and fresh lime V VG \$23.00

Mains:

300 gm Porterhouse steak cooked to liking with sauce and sides of choice GE

Pork belly slow miso braised, mashed potato. steamed broccolini and rich miso jus GE

Beer battered flathead with chips, coleslaw, lemon and tartare sauce \$26.00

Grilled barramundi steamed broccolini, roasted smashed chats, medley tomatoes, lemon and tartare sauce GF DF \$29.00

Prawn and chorizo spaghetti with white wine, woodfired capsicum, chilli, rocket leaves and parmesan cheese \$29.00

Truffle mushroom spaghetti with sauteed mushrooms, truffles, red onion, white wine and parmesan cheese V \$27.00

Butter chicken with steamed rice, yoghurt and pappadum GI \$28,00



Sides: mashed potato, steamed vegetables, garden salad (all GE) Fried chips (not gluten free). Extra sides \$4.50

Sauces: (all GE) 3 peppercorn, Mushroom, Dianne, Gravy, Creamy garlic and white wine, Trio of Mustards **PF** +\$7.00 Garlic prawn in white wine cream sauce **GF**





