

# Entrées

<b>SOUP OF THE DAY</b>		<b>5.60</b>
Home made from market fresh ingredients		
<b>HERB OR GARLIC BREAD</b>		<b>5.60</b>
Crusty garlic or herb bread – four pieces		
<b>Add Cheese</b>		<b>6.60</b>
<b>OYSTERS NATURAL</b>	<b>½ Doz 14.20 Doz</b>	<b>★ 23.95</b>
<b>OYSTERS KILPATRICK</b>	<b>½ Doz 15.95 Doz</b>	<b>★ 25.95</b>
<b>BRUSCHETTA</b>		<b>v 8.50</b>
Crusty bread grilled with tomato, Spanish onion and basil topped with shaved parmesan and balsamic glaze		
<b>PRAWN GYOZA</b>		<b>13.50</b>
Japanese dumpling filled with prawns and vegetables, steamed and served with pickled ginger and Gyoza dipping sauce		
<b>GARLIC PIZZA</b>		<b>v 11.00</b>
Oven baked with olive oil, garlic, oregano and mozzarella		
<b>MARGARITA PIZZA</b>		<b>v 12.50</b>
Napoli sauce, fresh tomato, basil, bocconcini and mozzarella cheese		
<b>GOLDEN CRUMBED CALAMARI RINGS</b>	<b>Entrée</b>	<b>15.00</b>
Served with chips, tartare sauce, lemon wedge & side salad	<b>Main</b>	<b>21.50</b>
<b>NACHOS</b>		<b>v13.70</b>
Corn chips layered with cheese and finished with sour cream, guacamole and a Mexican salsa		
<b>CHEESY POTATO SKINS</b>		<b>★ 13.00</b>
Potato skins filled with bacon and cheese, served with sour cream		
<b>TRIO OF DIPS</b>		<b>v 14.00</b>
Served with warm Turkish bread		



★ Gluten Free V for Vegetarian

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# Salads & Light Meals

## CAESAR SALAD

Traditional Caesar salad with anchovies, egg, lettuce, bacon, croutons and dressing

14.90

**With Chicken**

18.90

## MEDITERRANEAN CALAMARI SALAD

Marinated calamari, char grilled on a salad of roast pumpkin, wilted spinach, red onion, semi dried tomatoes, bocconcini along with roasted red capsicum and mayonnaise

★ 18.95

## ASIAN BEEF SALAD

Beef marinated in garlic, ginger, chilli and oyster sauce, served on a salad of mixed greens, carrots, beans, snow peas, bean shoots, coriander and crisp noodles dressed with a sweet sesame soy dressing

19.50

## CHICKEN WRAP

Grilled chicken marinated in coriander, garlic, ginger and soy, wrapped with bacon, lettuce, Spanish onion, tomato, avocado, honey mustard mayonnaise and served with chips

17.00

## STEAK SANDWICH

Grilled sirloin steak served in toasted ciabatta bread with lettuce, grilled onion, tomato, bacon, tomato relish and served with chips

19.50



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# Pizza, Pasta & Risotto

## LAMB PIZZA

Middle Eastern spiced lamb, roasted pumpkin, Spanish onion, pine nuts, hummus, spinach and mozzarella cheese

18.50

## PRAWN PIZZA

Prawns marinated in garlic and olive oil, napoli sauce, bocconcini, Spanish onions, chilli and mozzarella cheese

19.00

## MEDITERRANEAN VEGETABLE PIZZA

Tomato, spinach, pumpkin, onion, semi-dried tomato, bocconcini and mozzarella

16.50

## LASAGNE BOLOGNAISE

Traditional meat lasagne with chips and salad or vegetables

18.50

## PUMPKIN, SPINACH AND FOUR CHEESE CANNELLONI

Pumpkin, onion, ricotta, parmesan & tasty cheese in cannelloni topped with a Napoli sauce & mozzarella, served with chips & salad or vegetables

v 20.00

## CHICKEN AND AVOCADO RISOTTO

Cajun Chicken sautéed with onions, garlic, bacon, sweet corn and fresh herbs tossed through a creamy risotto with avocado and topped with shaved parmesan

★ 21.50

## ROAST VEGETABLE RISOTTO

A variety of roasted vegetables tossed through Arborio rice with basil and Napoli sauce

v★ 19.50

## PASTAS - All pasta combinations

★ 18.00

**Pasta** - Fettuccini, Gnocchi, Spaghetti, Penne (Gluten Free)

**Sauces** - Bolognese - Traditional meat sauce

**Napoli** - Our home made Italian tomato sauce

**Carbonara** - Bacon, onion, garlic, white wine cream sauce



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## CHICKEN SPINOLI

19.50

Chicken sautéed with onions, garlic, mushrooms, baby spinach and seeded mustard finished with a white wine cheese and cream sauce tossed through orrechiette pasta.



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# Char Grill

## AGED PORTERHOUSE STEAK 300 Grams

Premium quality beef, raised on green pasture, finished for no less than 120 days on grain and aged for a minimum of 28 days

★ 30.00



## RUMP STEAK 300 Grams

A hearty robust flavoured steak, pasture fed and finished on grain for 120 days before aging a further 28 days to ensure maximum flavour and tenderness

★ 27.90



## MIDDLE EASTERN LAMB NOISETTES

Lamb marinated in middle eastern spices and coriander char grilled and served on a citrus flavoured cous cous with roasted vegetables topped with a preserved lemon and mint yoghurt

26.50

## TEXAN RIBEYE

400grams graziers rib eye with a tex mex spice rub, char grilled, served with onion rings, wedges and BBQ sauce

36.50



## LAMBS FRY AND BACON

Grilled lambs fry and bacon topped with gravy and served with vegetables

18.50

## PORK SPARE RIBS

1 rack approx 500 gm

25.50

2 racks approx 1 kg

45.00

Slow cooked pork ribs brushed with our own smoked Tabasco and honey baste served with BBQ dipping sauce, chips and salad

## MIXED GRILL

200gm Rump, chorizo sausage, bacon, lamb chop, grilled tomato, onions, mushrooms served with chips, salad and your choice of sauce

★ 32.00

## Sides and Sauces

**All steaks are served with fries, salad or vegetables with your choice of sauce**

### Sauces & Mustards available:

Mushroom

Seeded Mustard

Pepper

English Mustard

Hollandaise

French Mustard

Gravy

American Mustard

Garlic Butter

**Extra sauce**

**1.00**



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# Mains

**CRISPY BATTERED WHITING AND CHIPS** **20.95**  
Served with lemon, tartare sauce and side salad

**CHICKEN BRIE** **24.50**  
Chicken breast filled with semi dried tomatoes, spinach, pine nuts and brie cheese wrapped in bacon then baked & served with vegetables, topped with a creamy green peppercorn sauce

**SEAFOOD BASKET** **27.50**  
Combination of crumbed flounder fillet, calamari cooked golden brown, grilled prawns and natural oysters served with chips salad and tartare sauce

**PRAWN CALAMARI AND CHILLI STIRFRY** **22.50**  
Prawns and calamari, stir-fried with ginger, garlic, asian vegetables, finished with a chilli and soy sauce and served on rice noodles

**GRAZIERS BEEF PIE** **15.90**  
Graziers beef braised with onions, encased in golden pastry, served on mashed potato and vegetables

**ATLANTIC SALMON** **★ 26.50**  
Grilled Atlantic Salmon served on rosti potato with wilted bok choy topped with an orange and fennel salad with an olive oil and orange dressing

**LAMB KORMA** **20.50**  
A mild Indian lamb curry braised with tomato & coconut milk served with jasmine rice, roti bread & served with mango chutney & yoghurt

**CHICKEN SCHNITZEL** **20.50**  
Premium full chicken breast crumbed and served with lemon wedges, chips and salad or vegetables

**CHICKEN PARMAGIANA** **21.95**  
Our premium full breast chicken schnitzel, topped with champagne ham, Napoli sauce and melted cheese, served with chips and salad or vegetables

**STIR FRY VEGIE NOODLES** **v 17.50**  
A selection of vegetables and cashews, wok seared in oyster sauce and sesame oil, tossed with chow mein noodles

With chicken **21.50**

With prawns **24.50**



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# Seniors Menu

Seniors Menu 12.00  
plus complimentary \$2 Venue Voucher

**Soup or Dessert Add 1.50**

Roast of the Day - Refer to Specials  
Chicken Parmagiana or Schnitzel  
Grilled Fish  
Caesar Salad  
Battered Fish & Fries  
Lambs Fry and Bacon  
Stir fry Veggie Noodles

Rump Steak 200gm 16.50

**Senior Card Holders receive 10% discount on non-seniors menu**

# Kids Menu

Chicken nuggets & chips 8.00  
Cheese Burger & chips  
Ham & pineapple pizza & chips  
Calamari and chips  
Chicken Parmagiana and chips  
Fish and chips  
Spaghetti Bolognaise  
Fried Rice  
Roast of the day served with chips or vegetables

**All kids meals include a glass of soft drink**

# Desserts

***Feel like something sweet? See our cake display for your selection***



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