

STARTERS

Garlic Bread (v)	\$8
Studded Cob Loaf Sourdough cob oven baked with bacon and cheese, glazed with butter and thyme	\$12
Soup of the Day	\$10 / \$15
Curry Duck Springroll Crispy fried duck spring roll with a Thai cucumber salad and plum sauce	\$17

MAINS

Chicken Schnitzel Chips, garden salad	\$14 / \$22
Beef Schnitzel Chips, garden salad	\$15 / \$24

Schnitzel Toppers:

Parmigiana, Napoli sauce, cheese	\$3
Hawaiian, ham, pineapple, cheese	\$4
Kilpatrick, bacon, kilpatrick sauce, cheese	\$4
Mexican, salsa, jalapeno, cheese, sour cream	\$4
Aussie, BBQ sauce, onion, bacon, cheese, egg	\$4
Surfer, prawn, calamari, garlic cream sauce	\$7
Sauces	\$2
Plain, dienne, mushroom, pepper, bearnaise, garlic	

Fish & Chips (gfo) Garden salad, tartare sauce	\$19 / \$25
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Fish & Calamari Garden salad, chips, tartare sauce	\$25
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Fisherman's Catch Battered fish, calamari, prawn cocktail, garden salad, chips, tartare sauce	\$31
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Spaghetti Bolognese	\$16 / \$22
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Chilli Crab Pasta Crispy bacon, blue swimmer crab sautéed in fresh tomato, onion, herbs, spaghetti pasta, butter & wine sauce, parmesan	\$17 / \$25
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BURGERS

Classic Cheeseburger Beef patty, cheese, pickles, mustard, tomato sauce, milk bun, chips	\$14
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Double Beef Burger Double beef patty, lettuce, tomato, cheese, bacon, tomato chutney, milk bun, chips	\$18
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GRILL

Our steaks are grain fed MSA prime beef, chargrilled to your liking and served with a baked potato topped with sour cream butter, green beans, broccolini and your choice of sauce (gravy, Dianne, mushroom, bearnaise, pepper, garlic). Mustards and horseradish also available.

250g Porterhouse (gfo)	\$27
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400g Rump (gfo)	\$32
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Chef's Topper sauteed Spanish onions, mushrooms in garlic butter	\$4
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Surfer's Topper Prawn, calamari, garlic cream sauce	\$7
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Lamb Shoulder Pie Red wine braised lamb shanks encased in a golden pastry, served on mash, kale and mushrooms	\$26
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Roast Chicken Pan roasted half chicken marinated in thyme and preserved lemon, served with a parsnip and leek puree, sage and onion dumplings, beans, onion leaves and pan jus	\$27
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French Onion Pork Cutlet 280g pork loin cutlet, black pepper cheese fondant, French onion jus, served on mash with sautéed kale in garlic butter	\$30
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Crayfish Chips, salad, lemon, garlic butter <i>Fresh local crayfish subject to availability</i>	POA
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SALAD

Smoked Chicken Salad (vo) house smoked chicken breast, avocado, heirloom tomato, mixed greens, cucumber, grilled haloumi <i>Add prawns</i>	\$20 \$5
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SIDES

Bowl of Chips (v) Tomato sauce <i>Add Cheese and Gravy</i>	\$8 \$3
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Seasoned Wedges (v) Sour cream, sweet chilli sauce	\$12
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