



CLASSIC MENU

Please be seated...

MAINS

Small Roast Lamb with Roasted Vegetables & Gravy - \$20

Small Fish and Chips with Salad - \$21

Large Roast Lamb with Roasted Vegetables & Gravy - \$25

Large Fish and Chips & Salad - \$26

Small Schnitzel with Chips & Salad (+ gravy, mushroom, or red wine and pepper jus) - \$19.50

Large Schnitzel with Chips & Salad (+ gravy, mushroom, or red wine and pepper jus)- \$24.50

Pumpkin & Feta Risotto (Vegetarian) - \$26

Vegan Lasagne with Salad - \$26

Oven Baked 200gr Porterhouse with Seasonal Vegetables - \$30

DESSERT

Chefs Special

Assorted Dessert Tower (serves 8) - \$80

Sticky Date with Cream - \$12

Choc Pudding with Cream - \$12

Lemon Meringue with Cream (GF) - \$12





PREMIUM MENU

Please be seated...

ENTRÉES

Seared Scallop with Herbed Butter & Cauliflower Puree - \$18

Sticky Pork Belly Bites with Asian Slaw - \$18

Truffled Porcini Arancini with Tomato Relish & Rocket - \$18

MAINS

Stuffed Chicken Breast with Sundried Tomato, Camembert, Baby Spinach, Creamy Basil Pesto Sauce, Smashed Chats, Asparagus & Baby Carrots - \$36

Roasted Lamb Rack with Cauliflower Mash, Broccolini, Baby Carrot & Red Wine and Rosemary Jus - \$38

Fresh Pan Seared Humpty Doo Barramundi topped with Mango Salsa on Asian Greens - \$38

200gr Oven Baked Filet Mignon topped with Garlic Butter, served with charred Truss Cherry Tomato & Mixed Mushroom - \$40

Pumpkin & Feta Risotto (vegetarian) - \$26

Vegan Lasagne with Salad - \$26

DESSERT

Chefs Special
Assorted Dessert Tower (serves 8) - \$80

Sticky Date with Cream - \$12

Choc Pudding with Cream - \$12

Lemon Meringue with Cream (GF) - \$12