

Snacks and Starters:

Soup of the Day with toasted bread 9

Garlic Bread or Herb Bread 5

Bowl of chips with tomato sauce 6

Spring Rolls 7
with sweet chili sauce

Spicy wedges 9
sour cream and sweet chili sauce

Bruschetta 10
Diced tomato, garlic, basil, extra
virgin olive oil and balsamic vinegar

Salads

Garden Salad 9

Traditional Greek Salad 14

Caesar Salad 12.5
With Moroccan spiced chicken 4

Chick pea Salad 17
with lamb chop topped with mint yoghurt.

Pasta:

Choice of linguine/penne

Seafood Pasta 19

Blue swimmer crab, fresh fish, squid and
prawns with rich tomato sauce.

Chicken and Mushroom pesto Pasta 17
Semi-dried tomato with fresh cream

Chili Chorizo sausage Pasta 16
With fresh green herbs and Napolitano sauce.

Boscaiola 16
Bacon, button mushroom and Spanish onion
with fresh cream.

Chicken and Mushroom Risotto 18.00
Finished with truffle oil.



Lunch Special

Beef Burger with chips 12
Lettuce, tomato, caramelized onion, cheese and
BBQ sauce

Steak Sandwich with chips (Turkish bread) 12
Lettuce, tomato, caramelized onion, cheese and
bbq sauce

Grilled Chicken Burger with chips 12
Lettuce, tomato, cheese and chili capsicum
mayonnaise

Beef/ Vegetarian Nachos 12
Sour cream and guacamole

Bangers and Mash 15
topped with caramelized onion

Freshly made Chicken Schnitzel 16
Choice of gravy, mushroom or pepper sauce
with chips and salad.

Chicken and Mushroom vol-u-vents 16
with chips and salad

Beer Battered Flat Head Fish and chips 17
(Beer Battered Flat Head) Salad and tartare
sauce

Chicken Parmigianino 17.5
Smoked ham, chips and salad

Salt and Lemon Pepper Squid 18.50
spicy wedges, green salad and tartare sauce.

Garlic Prawns (Black tiger Prawns) 18.00
with Jasmine Rice.

Mains

Twice Cooked Duck Maryland 24

Oven roasted baby potatoes, blanched bok choy topped with tawny port veal Jus.

Beef and Guinness Pie with crisp pastry 18

With mash and green peas

Pan fried Whole baby Barramundi 26

Oven roasted chat potatoes, green beans and finished with herb coulis.

Crackling Pork belly 18

Roasted garlic mash, snow peas, poached pear and finished with sweet and spicy plum glaze

- **Australian Black Angus Rump Steak(G.F) 300gm \$20**
- **Australian Black Angus Scotch Fillet 300gm \$26**
 - **Grain Fed T-Bone Steak 400gm \$24**
- **Grain Fed Surf and Turf (Sirloin Steak) 300gm 25**

With skewer of prawns cooked in garlic and white wine.

- **Grain Fed 0.P Rib eye Steak 26**
 - **Chicken Breast 18**
- *(All the steak meals served with chips and salad or mash and vegetables, choice of mushroom or pepper sauce or gravy.)*

Add a skewer of prawns: \$6.00

