

MENU

Starters

Local sour dough with

Garlic or Herb Butter **\$6**

With Cheese extra **\$2**

With Hummus, Balsamic Olive Oil,

Tzatziki and Marinated Olives **\$12.5**

Local Rock Oysters

Natural, Kilpatrick or Mornay

Half Dozen **\$15**

One Dozen **\$30**

Entrees

Spring rolls (vegie) **\$10.5**

Sesame crumbed prawns **\$10.5**

Soup of the day **\$11.5**

Veggie Tower **\$11.5**

(v) (Mushroom, Zucchini, Carrot, Broccoli, pumpkin)





Mains

Garlic Cream Prawn Risotto (GF)	\$24
Chef's Pasta of the day	\$20
Salt and pepper squid with wasabi and honey aioli	\$16.5
Chicken burger chips and salad	\$18.5
*Marinated lamb shank in a rich red wine sauce	\$22.5
*Marinated smoky BBQ pork spare ribs American style	\$32
*Scotch fillet steak grilled to your liking	\$34
*Crumbed Chicken Schnitzel	\$19.5
*Crispy Salmon with homemade lemon and rosemary sauce	\$24.5
* Australian NT Barramundi	\$26.5

***All meals served with chips and salad or mash and vegetables**

Sauces

Mushroom, Pepper, Diane, Creamy Garlic,	\$3.5
Surf and Turf (prawns and creamy garlic)	\$6.5

Or just ask for Gravy (Included)

Sides

Potato chips	\$7.5
Sweet potato chips	\$7.5
Bowl of vegies	\$7.5
Bowl of salad	\$7.5
Tomato, Bbq Sauce	\$1.5

Kids Meals

\$12.5

Flathead fillets, salad and chips

Chicken Nuggets and sweet potato chips

Mini steak, chips and salad

Mini sausages and mash

***INCLUDES ICE CREAM AND A POPPER JUICE**

Desserts

\$10.5

Lemon Meringue Pie

Mars Bar Cheesecake

Waffles with berries

Warm Chocolate Fudge cake

Warm Sticky Date pudding

***INCLUDES CREAM AND ICE CREAM**

Coffees

\$3.5

Long Black

Flat white

Espresso

Cappuccino

Hot Chocolate

Teas

Liquor Coffee (with Baileys) **\$8.5**

