



THINGS TO SHARE

GARLIC BREAD (4) (V)	12.5
CHEESE & MUSTARD BREAD (4) (V)	12.5
HOT CHIPS (V) (GFO) (VGO) With tomato sauce	12.5
WEDGES (V) (GFO) (VGO) with sweet chilli sauce & sour cream	13.0
BRUSCHETTA (V) basil, pesto, cherry tomato, red onion, olives, rocket, fetta on crusty bread & drizzled with sticky balsamic	17.0
DIPS PLATE duo of house made dips with pita bread EXTRA PITA BREAD + 5.0 GFO + 2.5	20.0
CHEESE PLATE (V) aussie blue, brie & cheddar with dried fruit & crackers	26.0
ARANCINI (V) house made pumpkin & fetta, with truffle aioli	20.0
SALT & PEPPER SQUID (GF) with lemon aioli	18.0
CHICKEN LIVER PÂTÉ (GFO) house made port & peppercorn pâté with cornichons & grilled turkish bread EXTRA BREAD + 5.0	22.0
SOUTHERN FRIED CHICKEN TENDERS 4 pieces served with slaw, aioli & hot sauce	20.0
NACHOS-CHILLI BEEF (GF) chilli con carne & corn chips topped with salsa, melted cheese, jalapenos, guacamole & sour cream	24.0
NACHOS-MEXICAN SALSA (V) (GF) (VGO) corn chips, spicy mexican salsa, cheese, jalapenos, guacamole & sour cream	24.0

SALADS

CAESAR SALAD (GFO) cos lettuce, crispy bacon, croutons, anchovies, parmesan & a poached egg	24.0
VEGAN BOWL roasted sweet potato, chickpeas, baby beetroot, spinach, spiced apricot & almond couscous, red onion, cherry tomato, guacamole, dukkah with vegan aioli	25.0
MOROCCAN CHICKEN SALAD (GF) grilled chicken tenderloins, on a salad of lettuce, roasted sweet potato & chickpea, red onion, cucumber, fetta, roasted capsicum & cherry tomato with honey mustard yoghurt	26.0
WILD MUSHROOM CROSTINI (V) (VG) a selection of wild mushrooms pan fried with baby spinach, tarragon & chives, served on a crisp crostini finished with a micro herb & rocket salad, with cherry tomatoes & a drizzle of truffle oil	26.0
ADD TO SALADS CHICKEN + 7.00 HALOUMI + 7.00 S & P SQUID + 7.00 EGG + \$3.50	

MAINS

LAMB'S FRY & BACON with creamy mash potato, peas & gravy	20.0 26.0
BEEF SCHNITZEL with salad & chips OR add vegetables includes choice of - gravy, mushroom, pepper or diane sauce	28.5 + 3.5
HOUSE MADE CHICKEN SCHNITZEL with salad & chips OR add vegetables includes choice of - gravy, mushroom, pepper or diane sauce	28.5 + 3.5

(GF)=Gluten Free, (GFO)=Gluten Free option available, (V)=Vegetarian (VG)=Vegan, (VGO)=Vegan Option

CHICKEN PARMY topped with napoletana sauce & melted cheese with salad & chips	29.5
HERO SCHNITZEL - BEEF OR CHICKEN PLEASE SEE OUR DAILY SPECIALS MENU	29.5

ALL SAUCES ARE GLUTEN FREE

BEER BATTERED FISH & CHIPS with salad, chips, lemon & tartare sauce	20.0 27.0
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SALT & PEPPER SQUID with salad, chips, & lemon aioli	28.0
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CIMAROSTI BANGERS & MASH with mash, peas & onion gravy	20.0 28.0 FULL VEG + 3.5
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TODAY'S FRESH ROAST (GF) fresh from the oven, served with vegetables - available only until sold out	22.0 30.0
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FISH OF THE DAY
PLEASE SEE OUR DAILY SPECIALS MENU

ATLANTIC SALMON TERIYAKI pan fried with stir fried greens, crispy potatoes, asian salsa verde	38.0
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EGGPLANT PARMIGIANA (V) crumbed slices of eggplant with roast capsicum, cherry tomato, red onion & napoletana sauce & bocconcini	28.0
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HOUSE MADE PIE OF THE DAY with mash & peas	22.0 30.0 FULL VEG + 3.5
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BUTCHER'S PRIME CUT OF THE WEEK with salad & chips OR add vegetables includes choice of - gravy, mushroom, pepper or diane sauce	+ 3.5
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BURGERS

BEEF BURGER grass fed angus beef patty with american mustard, ketchup, cheese, pickles, lettuce, tomato & chips	24.0
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CRISPY CHICKEN CAESAR BURGER with cos lettuce, bacon, cheese, caesar dressing with chips on a turkish bun	26.0
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VEGAN BURGER (GFO) grilled vegan patty, vegan cheese, capsicum, onion, lettuce, tomato and vegan mayo in a turkish bun & served with chips	26.0
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HALOUMI BURGER (V) (GFO) with lettuce, tomato, red onion & lemon aioli with chips	26.0
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ADD TO BURGERS
EXTRA PATTY + 4.5 | BACON + 3.0 | EGG + 3.5 | HALOUMI + 7.0 | VEGAN PATTY + 4.0 | GF BUN + 3.5

SIDES

GARDEN SALAD	9.0
SIDE OF SEASON VEGETABLES	12.0
CREAMY MASHED POTATO	8.5
CIABATTA DINNER ROLL	2.0

DESSERTS

APPLE & RHUBARB CRUMBLE topped with almond & coconut crumble, served with custard and golden north vanilla ice cream	16.00
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STICKY DATE PUDDING with butterscotch sauce & golden north vanilla ice cream	16.0
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ICE CREAM NUT SUNDAE golden north vanilla ice cream with a chocolate wafer your choice of house made sauces - rasberry coulis, butterscotch or hot chocolate	14.0
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AFFOGATO a shot of espresso poured over golden north vanilla ice cream with frangelico, baileys or kahlua. WITHOUT ALCOHOL 12.0	18.0
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Please be aware that all care is taken when catering to special requirements. Within the premises, we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Requests will be catered to the best of our ability, but deciding to consume a meal is the diner's responsibility. No cakes or other food is to be brought onto & consumed on the premises without prior approval from management.

15% SURCHARGE ON PUBLIC HOLIDAYS