

Starters & Light Meals

GARLIC BREAD	7
CHEESE & GARLIC PIZZA	10
WEDGES served with sour cream and sweet chilli sauce	14
BRUSCHETTA (V) freshly diced tomato, Spanish onion, fresh basil, drizzled with olive oil, served on toasted Turkish bread	14
VEGETABLE SPRING ROLLS (3)(V) with a soy and sweet chilli dipping sauce	17
ZUCCHINI FLOWERS (V) stuffed with herbed ricotta cheese, lightly battered and fried until golden, served with harissa mayonnaise	17
TERIYAKI CHICKEN SKEWERS served on a bed of saffron rice, with a side salad	18
PRAWN & CHORIZO SAGANAKI hotpot of prawns, chorizo, feta, cherry tomatoes and basil served with garlic bread	22
BBQ BOURBON PORK RIBS HALF RACK 12 hour slow cooked in our bourbon BBQ sauce served with a side salad	24
BLUE CHEESE & MUSHROOM ARANCINI BALLS (V) served on a napoli, onion and garlic sugo sauce	18
SALT & PEPPER CALAMARI (OGF) lightly floured and shallow fried served with a side salad, tartare sauce and lemon	22

Salads

BBQ PRAWN & CALAMARI SALAD salt and pepper calamari, mixed leaves and herbs, roasted red capsicum, tomato, Spanish onion and sweet chili dressing	26
WARM MOROCCAN CHICKEN SALAD (OGF) mixed salad leaves, chickpeas, carrot, cucumber, tomato, Spanish onion and coriander drizzled with a spicy Moroccan dressing	23
CAESAR SALAD (OGF) baby cos, bacon, anchovies, croutons, shaved parmesan, poached egg and caesar dressing	20

add grilled chicken +4 add grilled prawns +6

BUDDHA BOWL (GF)(V) chickpeas, spinach, broad beans, cherry tomatoes, pickled vegetables (carrot, cucumber, onion), red cabbage, quinoa, avocado, nuts and tahini dressing	17
LEMON CHICKEN breast fillet battered to a crispy coat, drizzled with honey lemon sauce served with saffron rice and salad	19
NACHOS (V) corn chips with melted cheese, guacamole, sour cream and salsa	16
OPEN LAMB SOUVLAKI marinated lamb gyros, lettuce, tomato, red onion, feta, capsicum and cucumber, served on warm flat bread with beer battered chips and a side of tzatziki	22
GRILLED CHICKEN WRAP chicken, tomato, avocado, lettuce, red onion, cucumber and sweet chilli mayonnaise served with beer battered chips	22
BEEF BURGER egg, bacon, American cheddar, tomato, fried onion, lettuce and tomato relish with beer battered chips	23
OPEN 150G PORTERHOUSE STEAK SANDWICH minute porterhouse, caramelised onion, sauteed mushrooms, egg, tomato, American cheddar, bacon and tomato relish with beer battered chips	24

THAI BEEF SALAD (GF) mixed lettuce, Spanish onion, cherry tomatoes, cucumber, shaved carrot, coriander and rice noodles and a ginger soy dressing	23
ROASTED BEETROOT SALAD (GF/ov) goat's cheese, roasted pumpkin, chickpeas, walnuts, prosciutto, spinach and shaved parmesan salad with balsamic dressing	18
LAMB SALAD grilled back-strap, Spanish onion, cucumber, tomatoes, feta, black olives, radish, fresh mint, mixed leaves, balsamic vinaigrette	23

Pizzas

MARGARITA (v) mozzarella, napoli and oregano

HAWAIIAN

ham, pineapple, napoli and mozzarella

MEXICAN

salami, roasted capsicum, chorizo, Spanish onion, napoli and mozzarella

SUPREME

ham, bacon, onion, mushrooms, olives, pineapple, napoli and mozzarella

BBQ MEAT LOVERS

bacon, ham, chorizo, salami, mozzarella and BBQ sauce

15

13

14

15

15

VEGETARIAN (V)

13

15

15

17

spinach, mushroom, onion, zucchini, capsicum, roast pumpkin, napoli and mozzarella

GREEK

marinated lamb gyros, feta, capsicum, onion, mozzarella and napoli

SALAMI

mild salami, olives, anchovies, napoli and mozzarella

PRAWN

prawns, cherry tomatoes, Spanish onion, baby spinach, napoli and mozzarella

Gluten free base +4

GF GLUTEN FREE | OGF OPTIONAL GLUTEN FREE | V VEGETARIAN | OV OPTIONAL VEGETARIAN PLEASE NOTE: 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

Pastas,



BEEF LASAGNA house made beef lasagne served with beer battered chips and salad	23
CHILLI PRAWN LINGUINI prawn cutlets pan-tossed with cherry tomatoes, fresh chilli, garlic, white wine and parsley, topped with shaved parmesan	30
FETTUCCINE CARBONARA bacon, egg, onion, parmesan and cream	25
PUMPKIN AND GOAT'S CHEESE GNOCCHI (V) roast pumpkin, goat cheese, garlic and toasted pine nuts, tossed with white wine, cream, basil and shaved parmesan	24
LAMB RAGU GNOCCHI slow cooked lamb ragu with green peas, onion and white wine	26
PENNE MATRICIANA chorizzo, salami, olives, Spanish onion and roasted capsicum	25
SPAGHETTI BOLOGNESE homemade beef bolognese topped with shaved parmesan	23

Mains

SALT & PEPPER CALAMARI (OGF) lightly floured and shallow fried served with salad, beer battered chips, tartare sauce and lemon	32
WHOLE GRILLED FLOUNDER (OGF) served with beer battered chips, salad. tartare sauce and lemon	36
FLATHEAD (OGF) beer battered flathead fillets with chips, salad, tartare sauce and lemon	30
GARLIC PRAWNS (OGF) pan-fried prawn cutlets tossed in garlic, white wine and cream sauce, served on a bed of saffron rice	32
SEAFOOD PLATTER (ogF) battered flathead and scallops, salt and pepper calamari, grilled garlic prawn skewer, chips, salad, tartare sauce and lemon	38
PAN-FRIED BARRAMUNDI (OGF) on pumpkin puree with asparagus, potato gratin, roasted capsicum, blistered cherry tomatoes and toasted pine nuts	34
ATLANTIC SALMON (OGF) pan-roasted salmon fillet served on a bed of mash with green beans and wilted spinach	34
CHICKEN PARMIGIANA with beer battered chips and salad	26
EGGPLANT PARMA (v) house made herb and parmesan panko crumbed, grilled zucchini, roasted capsicum, topped with napoli and three cheeses (mozzarella, American and provolone) with beer battered chips	26



and salad

BOWL OF CHIPS	7
GARDEN SALAD	6
WILTED SPINACH WITH TOASTED PINE NUTS	6
MASHED POTATO	6

SPAGHETTI MARINARA prawns, scallops, calamari and mussels, pan fried in olive oil, white wine, fresh garlic and napoli	30
PRAWN & SCALLOP PENNE pan tossed in a creamy garlic tarragon sauce topped with shaved parmesan	30
CHICKEN AND MUSHROOM FETTUCCINE onion, garlic, white wine, cream, and napoli, topped with shaved parmesan	26
ASIAN STIR FRY marinated beef or chicken strips tossed with hokkien noodles and vegetables in an Asian honey soy sauce	24
CURRY OF THE DAY (OGF) homemade curry served on saffron rice with a papadum	24

CHICKEN KIEV chicken breast stuffed with garlic butter, crumbed and fried, served on a bed of saffron rice with beer battered chips	32
VEAL SCALOPPINI (OGF) pan seared veal medallions in a creamy mushroom sauce served with roast chats, asparagus and roasted carrots	35
BBQ BOURBON PORK RIBS FULL RACK 12 hour slow cooked in our bourbon BBQ sauce served with beer battered chips and salad	32
PERI PERI CHICKEN a half marinated split chicken grilled on the char served with beer battered chips and salad	32
LAMB SHANKS 8 hour slow braised with root vegetables on a bed of mash	33
BEEF & GUINNESS PIE tender beef chunks slow cooked in Guinness gravy served with vegetables	29
PORTERHOUSE STEAK 300G (OGF) Great Southern grass-fed chargrilled to your liking, served with beer battered chips, salad and your choice of sauce	38
Sauces: mushroom, peppercorn, caramelised onion, gravy or garlic butter	
BEEF AND REEF chargrilled porterhouse cooked to your liking, and topped with prawn cutlets and scallops pan tossed with garlic, white wine and cream	44

BUTTERED BROCCOLINI WITH TOASTED	
ALMOND FLAKES	7
BUTTERED GREEN BEANS WITH CANDIED WALNUTS	7

12

12

Dessents



APPLE & RHUBARB CRUMBLE house made and served with ice cream	11	LEMON, ALMOND & POPPYSEED CAKE (GF) with lemon curd, berry coulis and whipped cream
CHURROS house made Spanish donuts served with ice cream and chocolate sauce	11	NEW YORK CHEESECAKE with chantilli cream, fresh strawberries and berry coulis
STICKY DATE PUDDING with caramel sauce and ice cream	11	
Kids (12 AND UNDER INCLUDES ICE CREAM)		

FISH & CHIPS	8	SPAGHETTI BOLOGNESE	8
NUGGETS & CHIPS	8	CHICKEN PARMA & CHIPS	8
SAUSAGE & CHIPS	8	HAM & PINEAPPLE PIZZA WITH CHIPS	8