



Starters & Light Meals

GARLIC BREAD	8	LEMON CHICKEN	19
CHEESE & GARLIC PIZZA	12	breast fillet battered to a crispy coat, drizzled with honey lemon sauce served with saffron rice and salad	
WEDGES	15	NACHOS (V)	18
served with sour cream and sweet chilli sauce		corn chips with melted cheese, guacamole, sour cream and salsa	
BRUSCHETTA (V)	15	LAMB SOUVLAKI	24
freshly diced tomato, Spanish onion, fresh basil, drizzled with olive oil, served on toasted Turkish bread		marinated lamb gyros, lettuce, tomato, red onion, feta, capsicum, cucumber and tzatziki served with beer battered chips	
VEGETABLE SPRING ROLLS (3)(V)	17	GRILLED CHICKEN WRAP	23
with a soy and sweet chilli dipping sauce		chicken, tomato, avocado, lettuce, red onion, cucumber and sweet chilli mayonnaise served with beer battered chips	
MOROCCAN MEATBALLS (4)	18	BEEF BURGER	24
Moroccan spiced veal and beef meatballs in a rich tomato sauce served with grilled sourdough		egg, bacon, American cheddar, tomato, fried onion, lettuce and tomato relish with beer battered chips	
TERIYAKI CHICKEN SKEWERS	18	OPEN 150G PORTERHOUSE STEAK SANDWICH	25
served on a bed of saffron rice, with a side salad		minute porterhouse, caramelised onion, sauteed mushrooms, egg, tomato, American cheddar, bacon and tomato relish with beer battered chips	
BBQ BOURBON PORK RIBS HALF RACK	24	CHICKEN SCHNITZEL BURGER	24
12 hour slow cooked in our bourbon BBQ sauce served with a side salad		bacon, American cheddar, tomato, lettuce and aioli with beer battered chips	
BLUE CHEESE & MUSHROOM ARANCINI BALLS (3)(V)	18		
served on a napoli, onion and garlic sugo sauce			
SALT & PEPPER CALAMARI (OGF)	22		
lightly floured and shallow fried served with a side salad, tartare sauce and lemon			

Salads

BBQ PRAWN & CALAMARI SALAD	26	THAI BEEF SALAD (GF)	24
salt and pepper calamari, mixed leaves and herbs, roasted red capsicum, tomato, Spanish onion and sweet chili dressing		mixed lettuce, Spanish onion, cherry tomatoes, cucumber, shaved carrot, coriander and rice noodles and a ginger soy dressing	
WARM MOROCCAN CHICKEN SALAD (OGF)	24	ROASTED BEETROOT SALAD (GF/OV)	18
mixed salad leaves, chickpeas, carrot, cucumber, tomato, Spanish onion and coriander drizzled with a spicy Moroccan dressing		goat's cheese, roasted pumpkin, chickpeas, walnuts, prosciutto, spinach and shaved parmesan salad with balsamic dressing	
CAESAR SALAD (OGF)	22	LAMB SALAD	25
baby cos, bacon, anchovies, croutons, shaved parmesan, poached egg and caesar dressing		grilled back-strap, Spanish onion, cucumber, tomatoes, feta, black olives, radish, fresh mint, mixed leaves, balsamic vinaigrette	
add grilled chicken +4			
add grilled prawns +6			

Pizzas

MARGARITA (V)	14	VEGETARIAN (V)	15
mozzarella, napoli and oregano		spinach, mushroom, onion, zucchini, capsicum, roast pumpkin, napoli and mozzarella	
HAWAIIAN	15	GREEK	16
ham, pineapple, napoli and mozzarella		marinated lamb gyros, feta, capsicum, onion, mozzarella and napoli	
MEXICAN	16	SALAMI	16
salami, roasted capsicum, chorizo, Spanish onion, napoli and mozzarella		mild salami, olives, anchovies, napoli and mozzarella	
SUPREME	15	PRAWN	17
ham, bacon, onion, mushrooms, olives, pineapple, napoli and mozzarella		prawns, cherry tomatoes, Spanish onion, baby spinach, napoli and mozzarella	
BBQ MEAT LOVERS	16	Gluten free base +4	
bacon, ham, chorizo, salami, mozzarella and BBQ sauce			

Pastas & Pans

BEEF LASAGNA	25	SPAGHETTI MARINARA	30
house made beef lasagne served with beer battered chips and salad		prawns, scallops, calamari and mussels, pan fried in olive oil, white wine, fresh garlic and napoli	
CHILLI PRAWN LINGUINI	30	PRAWN & SCALLOP PENNE	30
prawn cutlets pan-tossed with cherry tomatoes, fresh chilli, garlic, white wine and parsley, topped with shaved parmesan		pan tossed in a creamy garlic tarragon sauce topped with shaved parmesan	
FETTUCCINE CARBONARA	25	CHICKEN AND MUSHROOM FETTUCCINE	26
bacon, egg, onion, parmesan and cream		onion, garlic, white wine, cream, and napoli, topped with shaved parmesan	
PUMPKIN AND GOAT'S CHEESE GNOCCHI (V)	25	ASIAN STIR FRY	25
roast pumpkin, goat cheese, garlic and toasted pine nuts, tossed with white wine, cream, basil and shaved parmesan		marinated beef or chicken strips tossed with hokkien noodles and vegetables in an Asian honey soy sauce	
LAMB RAGU GNOCCHI	26	CURRY OF THE DAY (OGF)	25
slow cooked lamb ragu with green peas, onion and white wine		homemade curry served on saffron rice with a papadum	
PENNE MATRICIANA	25		
chorizzo, salami, olives, Spanish onion and roasted capsicum			
SPAGHETTI BOLOGNESE	25		
homemade beef bolognese topped with shaved parmesan			

Mains

SALT & PEPPER CALAMARI (OGF)	32	CHICKEN KIEV	32
lightly floured and shallow fried served with salad, beer battered chips, tartare sauce and lemon		chicken breast stuffed with garlic butter, crumbed and fried, served on a bed of saffron rice with beer battered chips	
WHOLE GRILLED FLOUNDER (OGF)	36	VEAL SCALOPPINI (OGF)	35
served with beer battered chips, salad, tartare sauce and lemon		pan seared veal medallions in a creamy mushroom sauce served with roast chats, asparagus and roasted carrots	
FLATHEAD (OGF)	30	BBQ BOURBON PORK RIBS FULL RACK	32
beer battered flathead fillets with chips, salad, tartare sauce and lemon		12 hour slow cooked in our bourbon BBQ sauce served with beer battered chips and salad	
GARLIC PRAWNS (OGF)	32	LAMB SHANKS	33
pan-fried prawn cutlets tossed in garlic, white wine and cream sauce, served on a bed of saffron rice		8 hour slow braised with root vegetables on a bed of mash	
SEAFOOD PLATTER (OGF)	39	BANGERS & MASH	27
battered flathead and scallops, salt and pepper calamari, grilled garlic prawn skewer, chips, salad, tartare sauce and lemon		with onion gravy and steamed seasonal greens	
PAN-FRIED BARRAMUNDI (OGF)	34	BEEF & GUINNESS PIE	29
on pumpkin puree with asparagus, potato gratin, roasted capsicum, blistered cherry tomatoes and toasted pine nuts		tender beef chunks slow cooked in Guinness gravy served with vegetables	
ATLANTIC SALMON (OGF)	34	PORTERHOUSE STEAK 300G (OGF)	38
pan-roasted salmon fillet served on a bed of mash with green beans and wilted spinach		Great Southern grass-fed chargrilled to your liking, served with beer battered chips, salad and your choice of sauce	
CHICKEN PARMIGIANA	26	Sauces:	
with beer battered chips and salad		mushroom, peppercorn, caramelised onion, gravy or garlic butter	
EGGPLANT PARMA (V)	26	BEEF AND REEF	44
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 and salad		chargrilled porterhouse cooked to your liking, and topped with prawn cutlets and scallops pan tossed with garlic, white wine and cream	

Sides

BOWL OF CHIPS	9	BUTTERED BROCCOLINI WITH TOASTED ALMOND FLAKES	8
GARDEN SALAD	7	BUTTERED GREEN BEANS WITH CANDIED WALNUTS	8
WILTED SPINACH WITH TOASTED PINE NUTS	6		
MASHED POTATO	6		

Desserts

APPLE & RHUBARB CRUMBLE	11	FISH & CHIPS	10
house made and served with ice cream		NUGGETS & CHIPS	10
CHURROS	11	SAUSAGE & CHIPS	10
house made Spanish donuts served with ice cream and chocolate sauce		SPAGHETTI BOLOGNESE	10
STICKY DATE PUDDING	11	CHICKEN PARMA & CHIPS	10
with caramel sauce and ice cream		HAM & PINEAPPLE PIZZA WITH CHIPS	10

Kids (12 AND UNDER INCLUDES ICE CREAM)

FISH & CHIPS	10
NUGGETS & CHIPS	10
SAUSAGE & CHIPS	10
SPAGHETTI BOLOGNESE	10
CHICKEN PARMA & CHIPS	10
HAM & PINEAPPLE PIZZA WITH CHIPS	10