



• Starters & Light Meals •

GARLIC BREAD (4)	8
CHEESE & GARLIC PIZZA	15
WEDGES served with sour cream and sweet chilli sauce	15
SMOKED SALMON BRUSCHETTA (3 PIECES) smoked salmon, capers, diced tomato, red onion and dill drizzled with olive oil and lemon juice, on toasted Turkish bread	21
SATAY CHICKEN SKEWERS (3) on saffron rice	20
BLUE CHEESE & MUSHROOM ARANCINI BALLS (3)(V) served on a napoli, onion and garlic sugo sauce	18
STICKY ASIAN POPCORN CHICKEN chicken pieces lightly floured and shallow fried, tossed in a sticky Thai sweet chilli corriander sauce	19
BBQ BOURBON PORK RIBS HALF RACK 12 hour slow cooked in our bourbon BBQ sauce	26
SALT & PEPPER CALAMARI (OGF) lightly floured and shallow fried served with tartare sauce and lemon	24

• Sides •

BOWL OF CHIPS	10
GARDEN SALAD	9
WILTED SPINACH WITH TOASTED PINE NUTS	8
MASHED POTATO	8
STEAMED SEASONAL VEGETABLES	9
BUTTERED GREEN BEANS WITH CANDIED WALNUTS	9

• Pizzas •

MARGHERITA (V) mozzarella, basil and napoli	19
NAPOLETANA anchovies, Kalamata olives, oregano, mozzarella and Napoli	21
DIAVOLA salami, roasted capsicum, Kalamata olives, goat cheese, mozzarella and Napoli	23
CAPRICCIOSA ham, mushrooms, Kalamata olives, anchovies, marinated artichokes, Napoli and mozzarella	23
PRAWN & CHORIZZO prawns, chorizzo, shaved parmesan, rocket, Napoli and mozzarella	26
VEGETARIAN (V) roasted capsicum, caramelized onion, mushrooms, Kalamata olives, cherry tomatoes, baby spinach, Napoli and mozzarella	24

• Salads •

BBQ PRAWN & CALAMARI SALAD salt and pepper calamari, mixed leaves and herbs, roasted red capsicum, tomato, Spanish onion and sweet chili dressing	29
WARM MOROCCAN CHICKEN SALAD (OGF) mixed salad leaves, chickpeas, carrot, cucumber, tomato, Spanish onion and coriander drizzled with a spicy Moroccan dressing	27
CAESAR SALAD (OGF) baby cos, bacon, anchovies, croutons, shaved parmesan, poached egg and caesar dressing add grilled chicken +6 add grilled prawns +8	25
THAI BEEF SALAD (GF) mixed lettuce, Spanish onion, cherry tomatoes, cucumber, shaved carrot, coriander and rice noodles and a ginger soy dressing	26
ROAST BEETROOT & GOATS CHEESE SALAD (V/GF) with candied walnuts, roasted pumpkin, chickpeas, baby spinach, shaved parmesan and balsamic dressing	22

• Pastas & Pans •

BEEF LASAGNA house made beef lasagne served with beer battered chips and salad	28
CHILLI PRAWN LINGUINI prawn cutlets pan-tossed with cherry tomatoes, fresh chilli, garlic, white wine and parsley, topped with shaved parmesan	32
FETTUCCINE PUTTANESCA (CBV) salami, Kalamata olives, capers, cherry tomatoes, olive oil and parmesan	28
SPAGHETTI BOLOGNESE homemade beef bolognese topped with shaved parmesan	26
SPAGHETTI MARINARA prawns, scallops, calamari and mussels, pan tossed in white wine, olive oil and garlic	32
CHICKEN & MUSHROOM ALFREDO RIGATONI (CBV) chicken and field mushrooms tossed with onion, garlic, parsley, parmesan and cream	28
FETTUCCINE CARBONARA bacon, egg, onion, parmesan and cream	27
HOISIN STIR FRY (V) vegetables and hokkien noodles tossed in an Asian honey soy sauce add chicken +5 add beef +7	23

• Kids •

12 and under includes a soft drink

FISH & CHIPS	13
NUGGETS & CHIPS	13
S&P CALAMARI & CHIPS	13
SPAGHETTI BOLOGNESE	13
ICE CREAM & TOPPING chocolate or strawberry	4

• Mains •

SALT & PEPPER CALAMARI (OGF) lightly floured and shallow fried served with salad, beer battered chips, tartare sauce and lemon	33
FLATHEAD (OGF) beer battered flathead fillets with chips, salad, tartare sauce and lemon	32
GARLIC PRAWNS (OGF) pan-fried prawn cutlets tossed in garlic, white wine and cream sauce, served on a bed of Jasmine rice	33
SEAFOOD PLATTER (OGF) beer battered flathead, grilled scallops, salt and pepper calamari, grilled garlic prawn skewer, chips, salad, tartare sauce and lemon	40
PAN-FRIED BARRAMUNDI (OGF) with blistered cherry tomatoes, buttered green beans, potato gratin, roasted red capsicum sauce and toasted pine nuts	35
ATLANTIC SALMON (OGF) pan-roasted salmon fillet served on a bed of mash with green beans and wilted spinach	35
CHICKEN KIEV chicken breast stuffed with garlic butter, crumbed and fried, served on a bed of Jasmine rice with beer battered chips and salad	34
BBQ BOURBON PORK RIBS FULL RACK 12 hour slow cooked in our bourbon BBQ sauce served with salad and beer battered chips	35
LAMB SHANKS 8 hour slow braised with root vegetables on a bed of mash	34
PORK CUTLET thyme, garlic and paprika marinated chargrilled cutlet served with a creamy dijon sauce, potato gratin and seasonal vegetables	34
PORTERHOUSE STEAK 300G (OGF) Great Southern grass-fed chargrilled to your liking, served with beer battered chips, salad and your choice of sauce Sauces: mushroom, peppercorn, caramelised onion, gravy or garlic butter	40
BEEF AND REEF chargrilled porterhouse cooked to your liking, and topped with prawn cutlets and scallops pan tossed with garlic, white wine and cream	45

• Pub Classics •

CHICKEN PARMIGIANA with beer battered chips and salad	30
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 and salad	29
BEEF & GUINNESS PIE tender beef chunks slow cooked in Guinness gravy served with vegetables	29
LAMB SOUVLAKI marinated lamb gyros, lettuce, tomato, red onion, cucumber and tzatziki served with beer battered chips	26
GRILLED CHICKEN WRAP chicken, tomato, avocado, lettuce, red onion, cucumber and sweet chilli mayonnaise served with beer battered chips	26
WAGYU BEEF BURGER house made Wagyu patty, egg, bacon, American cheddar, tomato, pickled cucumber, cos lettuce, tomato relish, with beer battered chips	27
STEAK SANDWICH 150g minute porterhouse, caramelised onion, egg, tomato, American cheddar, bacon, cos lettuce, tomato relish, Turkish roll with beer battered chips	27
BUTTERMILK FRIED CHICKEN BURGER Moroccan & smoked paprika marinated chicken with tomato, pickles, American cheddar, cos and house sauce with beer battered chips	27

• Desserts •

APPLE & RHUBARB CRUMBLE house made served with ice cream	14
CHURROS house made Spanish donuts served with ice cream and chocolate sauce	14
STICKY DATE PUDDING with caramel sauce and ice cream	14

MONDAY & TUESDAY

FREE WINE

Purchase two mains & receive a bottle of wine

FOR FREE!

Rothbury Estate

Cabernet Merlot,
Sauvignon Blanc,
Chardonnay

FROM 5PM

MUST BE FROM THE 'MAINS' SECTION OF THE MENU

Morgan's Bay

Sauvignon Blanc

*Lindeman's
Henry's*

Brut Cuvee

MONDAY

PARMA NIGHT

\$20

HAWAIIAN

Ham, Pineapple,
Napoli & Mozzarella

MEXICAN

Salami, Capsicum,
Olives,
Napoli & Mozzarella

BBQ

Bacon, Pineapple, BBQ
Sauce, Napoli &
Mozzarella

Eggplant

Grilled Zucchini,
Roasted Capsicum,
Napoli & Three Cheeses
(Mozzarella,
American & Provolone)

CHORIZO

Capsicum, Olives,
Chorizo, Napoli &
Mozzarella

BOLOGNESE

Bolognese Sauce,
Ham & Mozzarella

AUSSIE

Ham, Fried Egg,
Bacon, Napoli &
Mozzarella

TRADITIONAL

Ham, Napoli &
Mozzarella

FROM 5PM

NOT AVAILABLE WITH THE FREE WINE OFFER

THURSDAY

STEAK NIGHT

\$25

300G

PORTERHOUSE
CHIPS & SALAD

CHOICE OF SAUCE

- PEPPERCORN
- MUSHROOM
- HERB & GARLIC BUTTER
- CARAMELISED ONION

FROM 5PM

SUNDAY

ROAST

\$27

Please see staff for the roast of the day.
Available until sold out.

GF GLUTEN FREE | OGF OPTIONAL GLUTEN FREE | V VEGETARIAN | OV OPTIONAL VEGETARIAN | CBV CAN BE VEGETARIAN

PLEASE NOTE: 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS | 0% CARD SURCHARGE BECAUSE WE HATE THEM TOO