



• Starters & Light Meals •

GARLIC BREAD (4)	8
CHEESE & GARLIC PIZZA	15
WEDGES served with sour cream and sweet chilli sauce	15
SMOKED SALMON BRUSCHETTA smoked salmon, capers, diced tomato, red onion and dill drizzled with olive oil and lemon juice, on toasted ciabatta	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	20
NAPOLETANA anchovies, Kalamata olives, oregano, mozzarella and Napoli	23
DIAVOLA salami, roasted capsicum, Kalamata olives, goat cheese, mozzarella and Napoli	24
CAPRICCIOSA ham, mushrooms, Kalamata olives, anchovies, marinated artichokes, Napoli and mozzarella	24
PRAWN & CHORIZO prawns, chorizo, 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 chilli 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, rice noodles and a ginger soy dressing	28
ROAST BEETROOT & GOATS CHEESE SALAD (V/GF) with candied walnuts, roasted pumpkin, chickpeas, baby spinach, shaved parmesan and balsamic dressing	24

• Pastas & Pans •

BEEF LASAGNA house made beef lasagne served with beer battered chips and salad	30
CHILLI PRAWN LINGUINI prawn cutlets pan-tossed with cherry tomatoes, fresh chilli, garlic, white wine and parsley, topped with shaved parmesan	34
FETTUCCINE PUTTANESCA (CBV) salami, Kalamata olives, capers, cherry tomatoes, olive oil and parmesan	30
SPAGHETTI BOLOGNESE homemade beef bolognese topped with shaved parmesan	30
SPAGHETTI MARINARA prawns, scallops, calamari and mussels, pan tossed in white wine, olive oil and garlic, topped with shaved parmesan	34
CHICKEN & MUSHROOM ALFREDO RIGATONI (CBV) chicken and field mushrooms tossed with onion, garlic, parsley, parmesan and cream	30
FETTUCCINE CARBONARA bacon, egg, onion, parmesan and cream	30
HOISIN STIR FRY (V) vegetables and hokkien noodles tossed in an Asian honey soy sauce add chicken +5 add beef +7	25
BUTTER CHICKEN topped with sour cream and fresh corriander, served with saffron rice	30

• Kids •

12 and under includes a soft drink

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

• Mains •

SALT & PEPPER CALAMARI (OGF)	34
lightly floured and shallow fried served with salad, beer battered chips, tartare sauce and lemon	
FLATHEAD	33
beer battered flathead fillets with chips, salad, tartare sauce and lemon	
GARLIC PRAWNS (OGF)	33
pan-fried prawn cutlets tossed in garlic, white wine and cream sauce, served on a bed of Jasmine rice	
SEAFOOD PLATTER	40
beer battered flathead, grilled scallops, salt and pepper calamari, grilled garlic prawn skewer, chips, salad, tartare sauce and lemon	
PAN-FRIED BARRAMUNDI (OGF)	35
with blistered cherry tomatoes, buttered green beans, potato gratin, roasted red capsicum sauce and toasted pine nuts	
ATLANTIC SALMON (OGF)	35
pan-roasted salmon fillet served on a bed of mash with green beans and wilted spinach	
CHICKEN KIEV	34
chicken breast stuffed with garlic butter, crumbed and fried, served on a bed of Jasmine rice with beer battered chips and salad	
BBQ BOURBON PORK RIBS FULL RACK	35
12 hour slow cooked in our bourbon BBQ sauce served with salad and beer battered chips	
LAMB SHANKS	34
8 hour slow braised with root vegetables on a bed of mash	
PORK CUTLET	34
thyme, garlic and paprika marinated chargrilled cutlet served with a creamy dijon sauce, potato gratin and seasonal vegetables	
PORTERHOUSE STEAK 300G (OGF)	40
Marble score 2+ grain-fed sirloin chargrilled to your liking, served with beer battered chips, salad and your choice of sauce Sauces: mushroom, peppercorn, caramelised onion, gravy or garlic butter	
BEEF AND REEF	45
chargrilled porterhouse cooked to your liking, topped with prawn cutlets and scallops pan tossed with garlic, white wine and cream	

• Pub Classics •

CHICKEN PARMIGIANA	31
with beer battered chips and salad	
EGGPLANT PARMA (V)	30
house made herb and parmesan panko crumbed, grilled zucchini, roasted capsicum, topped with napoli and mozzarella and American cheeses with beer battered chips and salad	
BEEF & GUINNESS PIE	31
tender beef chunks slow cooked in Guinness gravy served with vegetables	
LAMB SOUVLAKI	28
marinated lamb gyros, lettuce, tomato, red onion, cucumber and tzatziki served with beer battered chips	
GRILLED CHICKEN WRAP	27
chicken, tomato, avocado, lettuce, red onion, cucumber and sweet chilli mayonnaise served with beer battered chips	
WAGYU BEEF BURGER	28
house made Wagyu patty, egg, bacon, American cheddar, tomato, pickled cucumber, cos lettuce, tomato relish, with beer battered chips	
STEAK SANDWICH	28
150g minute porterhouse, caramelised onion, egg, tomato, American cheddar, bacon, cos lettuce, tomato relish, Turkish roll with beer battered chips	
BUTTERMILK FRIED CHICKEN BURGER	28
Moroccan & smoked paprika marinated chicken with tomato, pickles, American cheddar, cos lettuce and chipotle mayo with beer battered chips	

• Desserts •

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

MONDAY & TUESDAY

FREE WINE

Purchase two mains & receive a bottle of wine

FOR FREE!

Rothbury Estate

Cabernet Merlot,
Sauvignon Blanc,
Chardonnay

FROM 5PM

MEALS MUST BE ORDERED FROM THE 'MAINS' OR 'PASTAS & PANS' SECTIONS 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

FROM 5PM

NOT AVAILABLE WITH ANY OTHER SPECIAL OR OFFER

EGGPLANT

Grilled Zucchini,
Roasted Capsicum,
Napoli & Mozzarella
& American cheeses

CHORIZO

Capsicum, Olives,
Chorizo, Napoli &
Mozzarella

BOLOGNESE

Beef bolognese
& Napoli

AUSSIE

Fried egg, Bacon,
Napoli & Mozzarella

TRADITIONAL

Ham, Napoli &
Mozzarella

THURSDAY

STEAK NIGHT

\$25

300G

PORTERHOUSE
CHIPS & SALAD

FROM 5PM

CHOICE OF SAUCE

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

SUNDAY

ROAST

\$29

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