



## • Starters & Light Meals •

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

## • 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)	20
mozzarella, basil and napoli	
NAPOLETANA	23
anchovies, Kalamata olives, oregano, mozzarella and Napoli	
DIAVOLA	24
salami, roasted capsicum, Kalamata olives, goat cheese, mozzarella and Napoli	
CAPRICCIOSA	24
ham, mushrooms, Kalamata olives, anchovies, marinated artichokes, Napoli and mozzarella	
PRAWN & CHORIZO	26
prawns, chorizo, shaved parmesan, rocket, Napoli and mozzarella	
VEGETARIAN (V)	24
roasted capsicum, caramelized onion, mushrooms, Kalamata olives, cherry tomatoes, baby spinach, Napoli and mozzarella	

## • Salads •

BBQ PRAWN & CALAMARI SALAD	29
salt and pepper calamari, mixed leaves and herbs, roasted red capsicum, tomato, Spanish onion and sweet chilli dressing	
WARM MOROCCAN CHICKEN SALAD (OGF)	27
mixed salad leaves, chickpeas, carrot, cucumber, tomato, Spanish onion and coriander drizzled with a spicy Moroccan dressing	
CAESAR SALAD (OGF)	25
baby cos, bacon, anchovies, croutons, shaved parmesan, poached egg and caesar dressing	
add grilled chicken +6   add grilled prawns +8	
THAI BEEF SALAD (GF)	28
mixed lettuce, Spanish onion, cherry tomatoes, cucumber, shaved carrot, coriander, rice noodles and a ginger soy dressing	
ROAST BEETROOT & GOATS CHEESE SALAD (V/GF)	24
with candied walnuts, roasted pumpkin, chickpeas, baby spinach, shaved parmesan and balsamic dressing	

## • Pastas & Pans •

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

## • Kids •

12 and under includes a soft drink

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

• Mains •

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

• Pub Classics •

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

• Desserts •

<b>APPLE &amp; RHUBARB CRUMBLE</b> house made served with ice cream	14
<b>CHURROS</b> house made Spanish donuts served with ice cream and chocolate sauce	14
<b>STICKY DATE PUDDING</b> 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

Lindeman's Henry's

Brut Cuvee

FROM 5PM

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

MONDAY

PARMA NIGHT

\$20

HAWAIIAN

Ham, Pineapple,  
Napoli & Mozzarella

EGGPLANT

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

BOLOGNESE

Beef bolognese  
& Napoli

MEXICAN

Salami, Capsicum,  
Olives, Napoli  
& Mozzarella

CHORIZO

Capsicum, Olives,  
Chorizo, Napoli &  
Mozzarella

AUSSIE

Fried egg, Bacon,  
Napoli & Mozzarella

TRADITIONAL

Ham, Napoli &  
Mozzarella

BBQ

Bacon, Pineapple, BBQ  
Sauce, Napoli &  
Mozzarella

FROM 5PM

NOT AVAILABLE WITH ANY OTHER SPECIAL OR OFFER

THURSDAY

STEAK NIGHT

\$25

300G  
PORTERHOUSE  
CHIPS & SALAD

CHOICE OF SAUCE

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

FROM 5PM

SUNDAY

ROAST

\$29

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