



• *Lunch Menu* •

Available until 3pm Monday - Friday

CLUB SANDWICH tri-layered toasted sourdough with grilled chicken, bacon, tomato, lettuce and mayo served with chips	22
BLT SANDWICH bacon, lettuce, tomato, mayo in toasted sourdough served with chips	18
HAM & CHEESE TOASTY toasted sourdough, served with chips	15
HAM, CHEESE & TOMATO TOASTY toasted sourdough, served with chips	15
EGG & BACON ROLL with cheese and relish served with chips	18

• *Starters & Light Meals* •

GARLIC BREAD (4)	9
CHEESE & GARLIC PIZZA	16
WEDGES served with sour cream and sweet chilli sauce	16
SMOKED SALMON BRUSCHETTA smoked salmon, capers, diced tomato, red onion and dill drizzled with olive oil and lemon juice, on toasted ciabatta	23
SATAY CHICKEN SKEWERS (3) on saffron rice	22
SWEET & SPICY POPCORN CAULIFLOWER lightly panko dusted, tossed with sweet and hot sauce	20
BBQ BOURBON PORK RIBS HALF RACK 12 hour slow cooked in our bourbon BBQ sauce	28
SALT & PEPPER CALAMARI (OGF) lightly floured and shallow fried served with tartare sauce and lemon	26

• *Pizzas* •

MARGHERITA (V) mozzarella, basil and napoli	22
NAPOLETANA anchovies, Kalamata olives, oregano, mozzarella and Napoli	25
DIAVOLA salami, roasted capsicum, Kalamata olives, goat cheese, mozzarella and Napoli	26
CAPRICCIOSA ham, mushrooms, Kalamata olives, anchovies, marinated artichokes, Napoli and mozzarella	26
HAWAIIAN ham, pineapple, Napoli and mozzarella	25
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	32
WARM MOROCCAN CHICKEN SALAD (OGF) mixed salad leaves, chickpeas, carrot, cucumber, tomato, Spanish onion and coriander drizzled with a spicy Moroccan dressing	29
CAESAR SALAD (OGF) baby cos, bacon, anchovies, croutons, shaved parmesan, poached egg and caesar dressing add grilled chicken +6 add grilled prawns +8	27
THAI BEEF SALAD (GF) mixed lettuce, Spanish onion, cherry tomatoes, cucumber, shaved carrot, coriander, rice noodles and a ginger soy dressing	30
ROAST BEETROOT & GOATS CHEESE SALAD (V/GF) with candied walnuts, roasted pumpkin, chickpeas, baby spinach, shaved parmesan and balsamic dressing	26

• *Pastas & Pans* •

BEEF LASAGNA house made beef lasagne served with beer battered chips and salad	32
CHILLI PRAWN LINGUINI prawn cutlets pan-tossed with cherry tomatoes, fresh chilli, garlic, white wine and parsley, topped with shaved parmesan	36
GNOCCHI mushroom, caramelized onion, bacon and baby spinach in a creamy pesto sauce	32
SPAGHETTI BOLOGNESE homemade beef bolognese topped with shaved parmesan	32
SPAGHETTI MARINARA prawns, scallops, calamari and mussels, pan tossed in white wine, olive oil and garlic, topped with shaved parmesan	36
HOISIN STIR FRY (V) vegetables and hokkien noodles tossed in an Asian honey soy sauce add chicken +5 add beef +7	26

• *Kids* •

12 and under includes a soft drink

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

• *Sides* •

BOWL OF CHIPS	12
GARDEN SALAD	9
WILTED SPINACH WITH TOASTED PINE NUTS	8
MASHED POTATO	8
STEAMED SEASONAL VEGETABLES	10
BUTTERED GREEN BEANS WITH CANDIED WALNUTS	10

• Mains •

SALT & PEPPER CALAMARI (OGF) lightly floured and shallow fried served with salad, beer battered chips, tartare sauce and lemon	36
FLATHEAD beer battered flathead fillets with chips, salad, tartare sauce and lemon	36
GARLIC PRAWNS (OGF) pan-fried prawn cutlets tossed in garlic, white wine and cream sauce, served on a bed of Jasmine rice	35
SEAFOOD PLATTER beer battered flathead, grilled scallops, salt and pepper calamari, grilled garlic prawn skewer, chips, salad, tartare sauce and lemon	42
PAN-FRIED BARRAMUNDI (OGF) with blistered cherry tomatoes, buttered green beans, potato gratin, roasted red capsicum sauce and toasted pine nuts	37
ATLANTIC SALMON (OGF) pan-roasted salmon fillet served on a bed of mash with green beans and wilted spinach	37
BBQ BOURBON PORK RIBS FULL RACK 12 hour slow cooked in our bourbon BBQ sauce served with salad and beer battered chips	37
OSSO BUCCO slow braised in a rich tomato gravy, served on a bed of mash	36
PORK CUTLET thyme, garlic and paprika marinated chargrilled cutlet served with a creamy dijon sauce, potato gratin and seasonal vegetables	36
PORTERHOUSE STEAK 300G (OGF) 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	45
BEEF AND REEF chargrilled porterhouse cooked to your liking, topped with prawn cutlets and scallops pan tossed with garlic, white wine and cream	52
EYE FILLET 240G (OGF) char-grilled with fondant potatoes, green beans and red wine jus	54

• Pub Classics •

CHICKEN PARMIGIANA with beer battered chips and salad	33
EGGPLANT PARMA (V) 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	31
BEEF & GUINNESS PIE tender beef chunks slow cooked in Guinness gravy served with vegetables	32
LAMB SOUVLAKI marinated lamb gyros, lettuce, tomato, red onion, cucumber and tzatziki served with beer battered chips	31
GRILLED CHICKEN WRAP chicken, tomato, avocado, lettuce, red onion, cucumber and sweet chilli mayonnaise served with beer battered chips	29
WAGYU BEEF BURGER house made Wagyu patty, egg, bacon, American cheddar, tomato, pickled cucumber, cos lettuce, tomato relish, with beer battered chips	30
STEAK SANDWICH 150g minute porterhouse, caramelised onion, egg, tomato, American cheddar, bacon, cos lettuce, tomato relish, Turkish roll with beer battered chips	30
BUTTERMILK FRIED CHICKEN BURGER Moroccan & smoked paprika marinated chicken with tomato, pickles, American cheddar, cos lettuce and chipotle mayo with beer battered chips	30

• Desserts •

APPLE & RHUBARB CRUMBLE house made served with ice cream	16
CHURROS house made Spanish donuts served with ice cream and chocolate sauce	16
STICKY DATE PUDDING with caramel sauce and ice cream	16

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

\$26

300G
PORTERHOUSE
CHIPS & SALAD

CHOICE OF SAUCE

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

FROM 5PM

SUNDAY

ROAST

\$32

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