

Lunch Menu	
Available until 3pm Monday - Friday	
CLUB SANDWICH	24
tri-layered toasted sourdough with grilled chicken, bacon, tomato, lettuce and mayo served with chips	
BLT SANDWICH	20
bacon, lettuce, tomato, mayo in toasted sourdough served with chips	
HAM & CHEESE TOASTY	16
toasted sourdough, served with chips	
HAM, CHEESE & TOMATO TOASTY	16
toasted sourdough, served with chips	
EGG & BACON ROLL	19
with cheese and relish served with chips	

Salads	
BBQ PRAWN & CALAMARI SALAD (I)	32
salt and pepper calamari, mixed leaves and herbs, roasted red capsicum, tomato, Spanish onion and sweet chilli dressing	
GRILLED CHICKEN SALAD (OGF)	29
baby gem lettuce, radish, cherry tomatoes, croutons, shaved parmesan with honey Dijon vinaigrette	
CAESAR SALAD (OGF)	27
baby cos, bacon, anchovies, croutons, shaved parmesan, poached egg and caesar dressing	
add grilled chicken +6 add grilled prawns (I) +8	
THAI BEEF SALAD (GF)	31
mixed lettuce, Spanish onion, cherry tomatoes, cucumber, shaved carrot, coriander, rice noodles and a ginger soy dressing	
ROAST BEETROOT & GOATS CHEESE SALAD (V/GF)	27
with candied walnuts, roasted pumpkin, chickpeas, baby spinach, shaved parmesan and balsamic dressing	

12” Pizzas	
MARGHERITA (V)	25
mozzarella, basil and napoli	
CAPRICCIOSA	28
ham, mushrooms, Kalamata olives, anchovies, Napoli and mozzarella	
HAWAIIAN	27
ham, pineapple, Napoli and mozzarella	
VEGETARIAN (V)	26
roasted capsicum, caramelized onion, mushrooms, Kalamata olives, cherry tomatoes, baby spinach, Napoli and mozzarella	

Starters & Light Meals	
GARLIC BREAD (4)	12
CHEESE & GARLIC PIZZA	18
WEDGES	16
served with sour cream and sweet chilli sauce	
SMOKED SALMON BRUSCHETTA (I)	23
smoked salmon, capers, diced tomato, red onion and dill drizzled with olive oil and lemon juice, on toasted sourdough	
SATAY CHICKEN SKEWERS (3)	22
on saffron rice	
SOUTHERN FRIED CHICKEN TENDERS	24
crispy tenders tossed with a hot honey BBQ sauce and pickles	
MAC & CHEESE CROQUETTES	20
cheddar, gruyere and mozzarella croquettes with aoli	
SALT & PEPPER CALAMARI (OGF) (I)	26
lightly floured and shallow fried served with tartare sauce and lemon	

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

Mains	
SALT & PEPPER CALAMARI (OGF) (I)	36
lightly floured and shallow fried served with salad, beer battered chips, tartare sauce and lemon	
FLATHEAD (A)	36
beer battered flathead fillets with chips, salad, tartare sauce and lemon	
GARLIC PRAWNS (OGF) (I)	35
pan-fried prawn cutlets tossed in garlic, white wine and cream sauce, served on a bed of Jasmine rice	
PAN-FRIED BARRAMUNDI (OGF) (A)	40
with blistered cherry tomatoes, buttered green beans, potato gratin, roasted red capsicum sauce and toasted pine nuts	
ATLANTIC SALMON (OGF) (A)	40
pan-roasted salmon fillet served on a bed of mash with green beans and wilted spinach	
BBQ BOURBON PORK RIBS FULL RACK	40
12 hour slow cooked in our bourbon BBQ sauce served with salad and beer battered chips	
BRAISED LAMB SHANK	39
slow braised shank with root vegetables served on a bed of mash	
PORK CUTLET	38
herb and garlic marinated chargrilled cutlet, potato gratin, seasonal vegetables, apple puree and a rich pork jus	
PORTERHOUSE STEAK 300G (OGF)	48
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 (M)	56
chargrilled porterhouse cooked to your liking, topped with prawn cutlets and scallops pan tossed with garlic, white wine and cream	

Sides	
BOWL OF CHIPS	13
GARDEN SALAD	9
WILTED SPINACH WITH TOASTED PINE NUTS	8
MASHED POTATO	8
STEAMED SEASONAL VEGETABLES	12
BUTTERED GREEN BEANS WITH CANDIED WALNUTS	12

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

FOR UNDER 12’s	
FISH & CHIPS	13
NUGGETS & CHIPS	13
SPAGHETTI BOLOGNESE	13
ICE CREAM & TOPPING	4
chocolate or strawberry	

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