

Lunch

Entree's

Garlic Bread \$10

Cheesy Garlic Bread \$12

Bufalo Wings (7) \$19

Tossed in our homemade maple buffalo sauce, served w/ chips.

Add: Gorgonzola sauce

For the Table

Garden Salad \$9

Creamy Mash \$9

Chips \$11

Fresh Seasonal Vegetables \$11

From The Grill

300g rump steak \$37

400g sirloin \$45

300g scotch Fillet \$47

For The Minions

Chicken Nuggets & chips \$14

Fish & chips \$14

Schnitzel & chips \$14

Linguini Bolognese All kids \$14

meals include a free scoop of ice-cream

Burgers & Sangas

Steak Sandwich \$28

Scotch Fillet, iceberg lettuce, tomato, beetroot, red onion, cheese & smoky relish on thick toasted bread. \$30

Beef burger

Grilled angus beef patty, lettuce, beetroot, spanish onion, cheese & house burger sauce on toasted milk bun. \$30

Bacon Deluxe Cheeseburger

Grilled angus beef patty, bacon, double cheese & house made burger sauce on a toasted milk bun. \$30

Triple crisp chicken burger

Buttermilk chicken, lettuce, tomato, bacon, cheese sauce, hot honey glaze & kewpie mayo on toasted milk bun. \$28

Chicken Caeser burger

Chicken Snitty, lettuce, bacon, parmesan cheese, poached egg & house made Caeser dressing on a toasted milk bun. \$29

B.L.T

Bacon, lettuce, tomato & garlic aioli on thick toasted bread. \$27

Brisket Burger

Pulled brisket, creamy slaw, tomato & BBQ Bourbon sauce on toasted milk bun. \$29

\$24

Aussie Classics

Chicken Snitty	\$28	Bangers & Mash	\$24
fresh chicken breast, crumbed & deep-fried.		Pork, fennel & red wine sausages, peas, homemade Guinness & onion gravy.	
Chicken Parm	\$30	Vegan Filo	
Snitty, homemade napolitana sauce, shredded ham & cheese.		Curried chickpea filling.	
Hawaii Parm	\$30	Linguini Bolognese	
Snitty, homemade napolitana sauce, shredded ham, pineapple & cheese.		with parmesan cheese.	
Spicy Parm	\$30	Pasta of the day	\$18
Snitty, homemade napolitana sauce, jalapenos & cheese.		See specials board.	
Green & Gold Parm	\$30	Salads	\$9
Snitty, smashed avo, bacon, sweet chilli & cheese.		Caeser Salad (GFOR) cos lettuce, bacon, parmesan, croutons, soft poached egg & house made caeser dressing	
Plant Based Schnitzel	\$29	Pumpkin Salad (GF)	
Soy based crumbed snitty.		roast jap pumpkin, cranberries, red onion, goats cheese, dukkah, red wine vinegar dressing.	
Plant Based Parm	\$30		
Soy based snitty, homemade napolitana sauce & vegan cheese.		Add A Protein	
Battered Flathead	\$29	Chicken \$6	
homemade tartare sauce.		Prawns \$10	
		Haloumi \$6	

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**Your choice two of sides: Chips, Salad, Creamy Mash, Seasonal Veg.
Sauces: Plain, Pepper, Mushroom, Diane, Garlic Butter, Hollandaise.*

Add: Surf & Turf \$10

*GF-Gluten Free, GFOR- Gluten Free On Request, V-Vegan DF- Dairy Free
EVOO-Extra Virgin Olive Oil*