

**PLATES TO SHARE**

Herb and Garlic Bread	7.0
Add Cheese	1.0
Add Bacon and Cheese	2.0
Mezze Plate	14.0
Marinated Olives, Feta, Hummus, Avocado, Toasted Turkish Bread	
Add Charcuterie; Salami, Smoked Ham, Prosciutto	6.0
Pizza Bruschetta	15.0
Torn Mozzarella, Basil, Tomato Salsa, Balsamic Drizzle	
Salt and Pepper Calamari	12.5
Crispy Fried, Lemon, Aioli	
Spicy Buffalo Chicken Wings	½ Kilo 15.0
Celery, Blue Cheese Sauce	
Middle Eastern Falafel VLG	13.0
Hummus, Pickled Radish, Pea Shoots, Lemon	
Peking Duck Spring Rolls	15.0
Pea Tendrils Sweet Asian Glaze, Pickled Chilli	
Crispy Fish Tortilla	16.5
Warm Tortillas, Pico De Gallo Salsa, Rocket, Avocado, and Lemon	
Soup of the Day, Toasted Turkish Bread	9.5

**SALADS**

Caesar Salad	18.0
Cos Lettuce, Bacon, Croutons, Poached Egg, Anchovy Dressing, Parmesan	
Greek Salad (V) (VLG)	16.0
Rocket Leaves, Red onion, Tomato, Olives, Persian Fetta, Lemon Vinegar Dressing	
Roasted Pumpkin and Date VLG	17.0
Quinoa, Kale, Persian Feta, Walnuts, Orange and Honey Dressing	
Salad Toppers	
Grilled Herbed Chicken	5.0
Salt and Pepper Calamari	5.0
Grilled Prawns	8.0
Middle Eastern Falafel (V)	4.0

## HAND STRETCHED PIZZAS

*Naturally Fermented Dough, Preservative Free - Artisan Tomato Sugo and Mozzarella Cheese*  
*TAKE AWAY MENU AT NO EXTRA COST*

Margherita	
Tomato, Flor Di Latte Mozzarella, Pesto	17.0
Add Anchovies	2.00
Ham and Pineapple	18.0
Shaved Leg Ham, Pineapple, Parsley	
Mexicana	19.5
Chorizo, Avocado, Ham, Red onion, Capsicum, Fresh Chilli, Coriander	
Spanish Prawn	21.5
Chilli, Green Olives, Red onion, Roast Capsicum, Lemon	
Meat Lovers	23.0
Beef, Bacon, Pepperoni, Ham, Chorizo, Red onion, Chives, Chipotle Sauce	

## PUB FAVOURITES

Classic Chicken Schnitzel	20.0
Chicken Breast in Crumbed Coating, Garden Salad, Chips, Lemon, Gravy	
Add Parmigiana: Tomato Sugo, Leg Ham, Mozzarella Cheese	3.00
Bourbon Braised Beef Rib	28.0
Slow Cooked, Sticky BBQ Sauce, Slaw, Jacket Potato, Sour Cream	
Beer Battered Australian Kingfish	25.0
Lemon, Tartare Sauce, Garden Salad, Chips	

## STEAKS

Eye Fillet	180gm	Pasture Fed	28.5
Fillet Mignon	250gm	Pasture Fed	32.0
Rump	250gm	Grain Fed	22.0
Rump	400gm	Grain Fed MSA	29.0
Rib Fillet	300gm	Grain Fed	35.5

## TOPPERS

Beer Battered onion Rings	4.0
Salt and Pepper Calamari	5.0
Grilled Prawns	8.0
Fried Eggs (2)	4.0
Herb and Garlic Field Mushrooms	4.0

Our Steaks are Hand Selected, Seasoned with Sea Salt and Fresh Cracked Pepper.  
Served with Garden Salad, Straight Cut Chips Or Salt Baked Jacket Potato, Sour Cream and Chives  
with Your Choice of Sauce

## SAUCES, RUBS AND BUTTERS

Red Wine Jus – Caramelised Beef Reduction Infused with Herbs and Red Wine VLG  
Peppercorn – Cracked Black Peppercorn, Whisky and Beef Jus  
Mushroom – Sautéed Mushrooms, Garlic, Thyme and Beef Jus, Finished with Cream  
Dianne – Creamy Sauce with Sautéed onions, Tomato, Brandy, Garlic, Worcestershire VLG  
Gravy – Our Classic Rich Brown Meat Sauce VLG  
Garlic Cream – Onion, Garlic, White Wine Reduction, Cream  
Béarnaise – Emulsified Egg and Butter Sauce, White Wine, Vinegar, Tarragon  
Garlic and Herb Butter

Our beef steaks are locally sourced from JBS, Australia's leading producer of high quality pasture  
and grain fed cattle. We then ensure these prime cuts are aged for a minimum of four weeks  
prior to portioning for added taste and tenderness and an extra guarantee in quality.

Meat Standards Australia (MSA) is the world's leading grading system for beef. MSA sets strict  
standards for tenderness, juiciness, and flavour so you can always enjoy a mouth-watering  
steak!



## ON THE SIDE

7.0

Steamed Seasonal Vegetables  
Straight Cut Chips, Aioli  
Prosciutto Wrapped Asparagus  
Garden Salad, House Dressing  
Salt Baked Potato Mash

## CHEFS SELECTION

Market Fresh Fish: Simply Grilled with Garden Salad, Chips and tar tare VLG	29.0
Or the "Chefs Suggestion"; Your Server Will Advise	
Add A Seafood Topper; BBQ Prawns and Calamari	10.0
Forrest Mushroom Risotto	19.5
Blistered Cherry Tomato, Spinach, Truffle Oil, Parmesan	
Add Grilled Chicken	5.0
Add Grilled Prawns	7.0
Crispy Skin Salmon Nicoise VLG	27.0
Green Beans, Tomato, Red onion, Potato, Spinach	
Pan Tossed in Garlic Butter	
Lamb Pappardelle	26.0
Slow Braised Lamb Ragù, Red Wine and Rosemary Jus, Truffle Oil	
Oven Baked Chicken Supreme	26.5
Sage Infused, Pumpkin Risotto, Grilled Asparagus, Parmesan and Rocket Salad	
Asian Pork Belly	25.5
Braised in Master Stock, Gingered Asian Greens, Sticky Soy, Steamed Rice, Toasted Sesame	

## **KIDS MENU (10 Years and Under)** 10.0

*ALL KIDS MEALS INCLUDE A SMALL SOFT DRINK AND ICE CREAM CUP*

Ham and Pineapple Pizza

Tomato Sugo, Cheese

Dessert

Vanilla Ice Cream Pot

Spaghetti Bolognaise

Choice of Topping and Sprinkles

Grated Cheese

Crispy Fish and Chips

Lemon, Tomato Sauce

Crispy Chicken Nuggets

Chips, Tomato Sauce

Kids Steak

Chips, Gravy

Chicken Tenderloins

With Salad

Cheese Burger

Grilled Beef, Tomato Sauce, Chips

## SANDWICHES / WRAPS – LUNCH ONLY

The Runners B.L.T Smoked Bacon, Tomato, Lettuce, Toasted Turkish, Aioli, Chips	16.0
Premium Beef Burger 100% Beef Pattie on a Toasted Potato Bun, Tomato, Lettuce, Dill Pickle, Tomato Sauce, Aioli, Chips <i>Add Cheese, Bacon, Avocado, Fried Egg</i>	16.5 1.5 Each
The “Best” Steak Sandwich Grilled Beef Steak on Toasted Turkish Bread, Bacon, Fried Egg, Caramelised onion, Tomato, Lettuce, BBQ Sauce and Chips	18.0
Southern Fried Chicken Burger Buttermilk Fried Chicken, Smoked Bacon, House Slaw, Sriracha Aioli, Toasted Potato Bun, Chips	18.5
Crispy Fish Tortilla Flour Tortillas, Pico De Gallo Salsa, Rocket, Guacamole, Lemon	16.5

## DESSERTS

Candy Shop Cheesecake, (Maltesers, M&Ms, Marshmallows) Chocolate Sauce Vanilla Panna Cotta, Poached Strawberries (VLG) Apple Crumble Tartlet (Warm or Cold), Bourbon Custard Warm Chocolate Brownie, Honeycomb, Fudge Sauce Salted Caramel Sticky Date Pudding, Butterscotch Sauce	8.0
Affogato; Espresso, Savoiardi, Liqueur, Ice Cream	15.0
<i>All Desserts are Served with Your Choice of Whipped Cream Or Ice Cream. For Both Add 1.00</i>	
CAKE OF THE MONTH AND COFFEE	10.0

## **SENIORS MENU**

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*Available on Presentation of Senior's Card*

Salt and Pepper Calamari Chips, Salad, Lemon, Aioli	10.0
Spaghetti Bolognaise Fresh Pasta, Parmesan, Pesto	10.0
Daily Soup, Salad, Ham and Cheese Toastie Combo Seasonal Soup, Garden Salad and Toasted Sandwich on the Side	12.0
Grilled Pork Sausages Mushy Peas, onion Gravy, Mash Potato	12.0
Crispy Fish and Chips Garden Salad, Lemon, Tartare Sauce, Chips	12.0
Chicken Schnitzel Gravy, Lemon, Chips, Garden Salad	13.0
Beef and Beer Pie Mushy Peas, Gravy, Mash Potato	13.0
Premium Steak Choice of Sauce, Garden Salad, Chip	13.0

*Available (Mon – Thurs, Lunch and Dinner). Seniors Early Bird Order Before 6pm (Fri & Sat)*

SENIORS MEAL DEAL: with Any Main Course <i>Available – 7 Days A Week (Lunch and Dinner)</i>	Three For \$3.0 Ea
Chefs Dessert	ADD \$3.0
Cup of Daily Soup	ADD \$3.0
Cappuccino Coffee	ADD \$3.0