

## PLATES TO SHARE

<b>Herb and garlic bread</b>	<b>7.0</b>
Add cheese	<b>1.0</b>
Add bacon and cheese	<b>2.0</b>
Add tomato salsa	<b>2.0</b>
<b>Mezze plate</b>	<b>14.0</b>
Marinated olives, fetta, hummus, avocado, tomato salsa, toasted Turkish bread	
Add charcuterie; salami, smoked ham, prosciutto	<b>6.0</b>
<b>Salt and pepper calamari</b>	<b>12.5</b>
Crispy fried, lemon, aioli	
<b>Crispy Fish Tortilla</b>	<b>16.5</b>
Warm Tortillas, Pico De Gallo Salsa, Rocket, Avocado, and Lemon	
<b>Bourbon Barbeque buffalo chicken wings</b>	regular <b>11.0</b>
Shallots, apple cider slaw	large <b>18.0</b>
<b>Zucchini and halloumi fritters</b>	<b>17.0</b>
Hummus, pickled chilli's, pea shoots, lemon	
<b>Garlic Cream Prawns</b>	<b>16.0</b>
Steamed jasmine rice	
<b>Soup of the day</b>	<b>10.0</b>
Toasted Turkish bread	
Add chicken	<b>2.0</b>

## SALADS

**Caesar salad** **18.0**  
Cos lettuce, bacon, croutons, boiled egg, anchovy dressing, parmesan

**Farmers market salad** **17.0**  
Caramelised pumpkin, cherry tomatoes, baby beets, Toasted pepita, baby lettuce,  
Goat's curd, lemon herb vinaigrette

**Crunchy Thai Salad** **16.0**  
Rocket, Roast Capsicum, Red Onion, rice noodles, fried shallots,  
Roasted Peanuts, nam jim dressing

**Chefs Suggestion - Seared** teriyaki beef **Add 5.0**

**Fattoush and Persian fetta** **17.0**  
Tomato, cucumber, red onion, rocket, radishes, mint, sumac, lemon, olive oil, pita crisps

## Salad Toppers

Seared herbed chicken	<b>4.0</b>
Salt and pepper calamari	<b>5.0</b>
Grilled prawns (5)	<b>8.0</b>
Seared teriyaki beef	<b>5.0</b>

## HAND STRETCHED PIZZAS

Naturally fermented dough, preservative free. Artisan tomato sugo and mozzarella cheese.  
Best eaten with friends.....

**Margherita** **17.0**  
Tomato, fior di latte mozzarella, pesto  
Add anchovies **2.0**

**Ham and pineapple** **18.0**  
Shaved leg ham, pineapple, parsley

**Pepperoni** **19.0**  
Pepperoni, red onion, olives, roast capsicum, mushrooms, herbs.

**Pork Belly** **20.0**  
Slow braised Pork Belly, Sticky soy base, caramelized onion, house slaw, coriander

**Seafood pizza** **22.0**  
Béarnaise base, prawns, mussels, avocado, chilli, olives

**Meat Lovers** **23.0**  
Beef, bacon, pepperoni, ham, chorizo, red onion, chives, chipotle sauce

## PUB FAVOURITES

**Classic chicken schnitzel** 20.0

Chicken breast in our special 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 Barbeque sauce, Sweet potato mash, sriracha sour cream, coleslaw

**Beer battered Australian Kingfish** 25.0

With lemon, tartare sauce, garden salad and chips

**Fisherman's catch** 29.0

Crispy fried prawns, scallops, calamari, fish, tartare sauce, lemon, garden salad, chips

**Salt and pepper calamari** 20.0

With lemon, aioli sauce, garden salad and chips

## CHEFS SELECTION

**Market fresh fish:** simply grilled with garden salad, lemon and chips 29.0

or the "Chefs suggestion"; your server will advise

Add a seafood topper; Cajun prawns and calamari 9.0

**Fettucini bosciola**

Bacon, Mushroom, garlic, onion, garlic and white wine cream sauce 20.0

Grilled chicken 4.0

Grilled prawns 8.0

**Fettuccini puttanesca**

Olives, anchovies, pepperoni, onion, garlic, tomato sugo 20.0

Grilled chicken 4.0

Grilled prawns 8.0

**Teriyaki salmon** 27.0

Atlantic salmon, steamed sesame broccolini, short rice, sticky black sauce

**Middle Eastern lamb shoulder** 26.0

Slow braised, couscous vegetables; feta cheese, parsley, sumac, pomegranate reduction

**Chicken and Prawn**

Sweet potato mash, broccolini, sous vide chicken breast, avocado, béarnaise sauce 26.0

**Barkers creek pork cutlet 350g** 29.0

Sous vide, Roast summer vegetable gnocchi, broccolini, lemon

## STEAKS

Eye Fillet	180gm	pasture fed	<b>28.0</b>
Fillet Mignon	250gm	pasture fed	<b>32.0</b>
Rump	250gm	grain fed	<b>22.0</b>
Rump	400gm	grain fed MSA	<b>29.0</b>
Porterhouse	350g	grain fed	<b>33.0</b>

## TOPPERS

Beer battered onion rings	<b>3.0</b>
Salt and pepper calamari	<b>5.0</b>
Grilled prawns (5)	<b>8.0</b>
Fried eggs (2)	<b>4.0</b>

All our steaks are hand selected and seasoned with sea salt and fresh cracked pepper and served with garden salad, straight cut chips or salt baked Jacket potato with sour cream and chives and your choice of sauce.

## SAUCES AND BUTTERS

- Red wine jus – caramelised meat sauce 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**
- Garlic cream – sautéed onion and garlic, white wine, stock, cream, parsley **VLG**
- Garlic Butter – Confit Garlic, parsley **VLG**
- Gravy – our classic rich brown meat sauce
- Béarnaise – emulsified egg and butter sauce, white wine, vinegar, tarragon

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

Steamed seasonal vegetables	<b>7.0</b>
Salt baked potato mash	<b>7.0</b>
Garden salad, house dressing	<b>7.0</b>
House slaw, creamy dressing	<b>7.0</b>
Couscous, vegetables, natural yoghurt, pomegranate reduction	<b>7.0</b>
Straight cut chips, aioli	<b>7.0</b>
Potato wedges, sour cream, sweet chilli	<b>9.0</b>

## **SANDWICHES / WRAPS – LUNCH ONLY**

B.L.T Grilled bacon, tomato, lettuce, aioli on toasted Turkish bread with chips	<b>15.0</b>
Premium beef burger 100% beef pattie on a toasted potato bun, sliced tomato, lettuce, dill pickle, tomato sauce, aioli and chips	<b>16.5</b>
The “best” steak sandwich Grilled beef steak on toasted Turkish bread, bacon, fried egg, Caramelised onion, sliced tomato, lettuce, BBQ sauce, aioli and chips	<b>18.0</b>
Southern Fried Chicken Burger Crispy “Kentucky” style chicken pattie, bacon, house slaw, Lettuce, sriracha aioli, and chips	<b>17.5</b>
Add cheese, bacon, avocado, fried egg	<b>1.5 each</b>
Crispy fish tortilla (4) Warm tortillas, pico de gallo salsa, rocket, guacamole, lemon	<b>17.0</b>

## **KIDS MENU** (10 years and under)

*ALL KIDS MEALS \$10.0 AND INCLUDE A FREE SMALL SOFT DRINK AND AN ICE CREAM CUP*

**Healthy option;** add vegetables or small salad to any kids meal **1.0**

### **Ham and pineapple pizza**

Tomato sauce and cheese

### **Spaghetti bolognaise**

Minced beef and tomato sauce  
with grated cheese.

### **Crispy fish and chips**

With lemon and tomato sauce.

### **Crispy chicken nuggets**

With chips and tomato sauce.

### **Kid’s steak**

Chips and gravy

### **Chicken schnitzel**

Chips and tomato sauce

### **Mini cheese burger with chips**

Grilled beef pattie, melted cheese  
and tomato sauce

### **Dessert**

#### **Vanilla ice cream pot**

Choice of topping and sprinkles

## SENIORS MENU

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*Available lunch and dinner – 7 days a week (on presentation of senior's card)*

<b>Salt and pepper calamari</b> chips, salad, lemon, aioli	<b>10.0</b>
<b>Spaghetti Bolognese</b> fresh pasta, parmesan, pesto	<b>10.0</b>
<b>Chicken Caesar salad</b> cos lettuce, bacon, croutons, boiled egg, Caesar dressing, anchovies, parmesan	<b>12.0</b>
<b>Daily soup, salad, ham and cheese toastie combo</b> seasonal soup, garden salad and toasted sandwich on the side	<b>12.0</b>
<b>Grilled pork sausages</b> onion gravy, peas and mashed potato	<b>12.0</b>
<b>Crispy fish and chips</b> garden salad, lemon, tartare sauce, chips	<b>12.0</b>
<b>Chicken schnitzel</b> gravy, lemon, chips, garden salad add a parmigiana topper	<b>13.0</b> <b>3.0</b>
<b>Premium steak</b> choice of sauce, garden salad, chips	<b>13.0</b>

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

<b>SENIORS MEAL DEAL:</b> with any Main course	<b>Three for \$3.0 ea</b>
Chefs dessert	ADD \$3.0
Cup of daily soup	ADD \$3.0
Choice of coffee or tea	ADD \$3.0

**Food Allergies and intolerances:** *Please be aware that whilst all care is taken when catering for special requirements. It must be noted that within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy products and gluten. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.*

Dietary codes;      **V** = vegetarian      **VG** = vegan      **VLG** = very low gluten

**\$2.00 SURCHARGE PER MAIN MEAL ON PUBLIC HOLIDAYS**