

PLATES TO SHARE

Herb and garlic bread	6.0
add cheese	1.0
add bacon and cheese	2.0
Mezze plate	13.0
Marinated olives, fetta, trio of dips, toasted Turkish bread	
add charcuterie; salami, smoked ham, prosciutto	6.0
Pizza Bianca	12.5
Parmesan, Garlic, Rosemary, olive oil	
Salt and Pepper calamari	12.5
Crispy fried, lemon, aioli	
Spicy buffalo chicken wings (10)	14.5
Hot wings served with ranch dressing	
Zucchini & Halloumi Fritters (2)	14.0
Hummus, pickled chillies, pea shoots & lemon	
Garlic Cream Prawns (VLG)	
With steamed jasmine rice	16.0
Soup of the day, toasted Turkish bread	9.5

SALADS

Caesar salad (VLG)	16.5
Cos lettuce, bacon, croutons, boiled egg, Caesar dressing, anchovies, parmesan	
Farmers market salad (VLG)	17.0
Caramelised pumpkin, cherry tomatoes, baby beets, pepita, baby spinach leaves, fetta, lemon herb vinaigrette	
Crunchy Thai Salad (VLG)	16.0
Rocket, roast capsicum, red onion, rice noodles, fried shallots, roasted peanuts & nam jim dressing	
Chefs Suggestion – Seared teriyaki beef	5.0

Salad Toppers

Grilled herbed chicken	5.0
Salt and pepper calamari	4.0
Seared Teriyaki beef	5.0
Grilled prawns (5)	8.0

HAND STRETCHED PIZZAS

Naturally fermented dough, preservative free. Artisan tomato sugo and mozzarella cheese
Take away at no extra cost

Margherita	17.0
Tomato, flor di latte mozzarella, pesto add anchovies 3.00	
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
Bearnaise base, prawns, mussels, avocado, chilli, olives	
Turkish lahmacun	21.0
Spiced lamb shoulder, roast peppers, fetta, onion, yoghurt, sumac, rocket, lemon	
Meat lovers	23.0
Beef, bacon, pepperoni, ham, chorizo, red onion, chives, chipotle sauce	
Very Low Gluten Base	3.0

PUB FAVOURITES

Classic chicken schnitzel	16.5
Chicken breast in crumbed coating, garden salad, chips, lemon, gravy	
<i>Add parmigiana: tomato sugo, leg ham, mozzarella cheese</i>	3.00
Slow Cooked Pork BBQ Ribs	28.0
Sticky barbeque sauce, rustic wedges & coleslaw	
Beer battered Australian Kingfish	24.0
Lemon, tartare sauce, garden salad, chips	
Fisherman's catch	25.5
Crispy fried prawns, scallops, calamari, fish, tartare sauce, lemon, garden salad, chips	
Salt & Pepper Calamari	20.0
With lemon, aioli sauce, garden salad and chips	

CHEFS SELECTION

Market fish: simply grilled with garden salad, lemon and chips (VLG)	28.0
or the "chefs suggestion"; your server will advise	
<i>Add a garlic cream prawn topper (6)</i>	10.0
Fettucini Bosciola	17.0
Bacon, Mushroom, onion, garlic and white wine cream sauce	
<i>Add grilled chicken</i>	4.0
<i>Add grilled prawns</i>	8.0
Teriyaki salmon VLG	27.0
Atlantic salmon, steamed broccolini, short rice & sticky teriyaki sauce	
Middle Eastern lamb shoulder	26.0
Slow braised, couscous vegetables, feta cheese, sumac & red currant jus	
Chicken Avocado & Prawn (VLG)	25.0
Sweet potato mash, broccolini, grilled chicken breast with avocado and Béarnaise sauce	
King Pork Cutlet (VLG)	27.5
Sous Vide, Sweet potato mash, broccolini & lemon with blistered cherry tomatoes	

STEAKS

Eye Fillet	180gm	pasture fed	28.0
Filet Mignon	250gm	pasture fed	31.0
Rump	250gm	grain fed	22.0
Rump	400gm	grain fed MSA	27.0
Porterhouse	250gm	grain fed	28.0

TOPPERS

Beer battered onion rings	3.0
Salt and pepper calamari	4.0
Grilled prawns (5)	8.0
Fried eggs (2)	4.0

Served with garden salad, straight cut chips or salt baked jacket potato, sour cream and chives with your choice of sauce.

Our steaks are hand selected, seasoned with sea salt and fresh cracked pepper and cooked to your request

SAUCES, RUBS AND BUTTERS

Red wine jus – caramelised meat sauce infused with herbs and red wine

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)**

Gravy – our classic rich brown meat sauce

Béarnaise – emulsified egg and butter sauce, white wine, vinegar, tarragon **(VLG)**

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

Straight cut chips, aioli

Garden salad, house dressing **(VLG)**

Salt baked potato mash **(VLG)**

Steamed seasonal vegetables with garlic & herb butter **(VLG)**

Roast pumpkin, vegetables, Danish feta & dukkah

Potato wedges, sour cream, sweet chilli

9.0

BURGERS AND SANDWICHES – LUNCH ONLY

The Pub Club Grilled bacon, fried egg, tomato, lettuce, toasted Turkish, aioli, chips	15.0
Premium Beef Burger 100% beef pattie on a toasted bun, tomato, lettuce, dill pickle, tomato sauce, aioli, chips <i>Add cheese, bacon, avocado, fried egg</i>	16.5 1.0 each
The “best” Steak Sandwich Grilled beef steak on toasted Turkish bread, bacon, fried egg, caramelised onion, tomato, lettuce, BBQ sauce, chips, aioli	18.0
Crispy Fish / Chicken Tortilla (3) warm tortillas, pico de gallo salsa, rocket, guacamole, lemon & sour cream Add a tortilla	15.5 5.0
Southern Fried Chicken Burger Buttermilk fried chicken, toasted bun, maple bacon, coleslaw, lettuce, chips, aioli	17.5

KIDS MEALS (includes a soft drink, main course and dessert) **10.00**

Suitable for 10 years and under

ADD vegetables or small salad to any kids meal **1.00**

Ham and pineapple pizza

Tomato sauce and cheese

Fettuccini Bolognese

Minced beef and tomato sauce
with grated cheese

Battered fish

Chips with lemon and tomato sauce

Crispy chicken nuggets

Chips and tomato sauce

Kids Steak 100g (VLG)

Chips and gravy

Chicken schnitzel

Chips and gravy

Mini cheese burger with chips

Grilled beef pattie, melted cheese
and tomato sauce

Dessert

Vanilla ice cream pot (VLG)

Choice of topping and sprinkles

SENIORS MENU

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

Salt and pepper calamari chips, salad, lemon, aioli	10.0
Fettuccini Bolognese fresh pasta served with shaved parmesan	10.0
Daily soup, salad, ham and cheese toastie combo seasonal soup with a small garden salad and toasted sandwich on the side	12.0
Chicken Caesar salad cos lettuce, bacon, croutons, boiled egg, Caesar dressing, anchovies, parmesan	12.0
Grilled Pork sausages (VLG) onion gravy, peas and mashed potato	12.0
Crispy fish and chips garden salad, lemon, tartare sauce, chips	12.0
Beef and beer pie peas, gravy and mash potato	13.0
Chicken schnitzel gravy, lemon, chips, garden salad	13.0
Roast lamb shoulder baked potato and vegetables and red currant jus	13.0
Premium steak 150g (VLG) with choice of sauce, garden salad and chips	13.0

SENIORS MEAL DEAL: CHEFS DESSERT with any Main Course

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 **DF** = dairy free **VLG** = very low gluten