



M E N U

STARTERS

	M	V
Garlic Bread V VG	7	8
Crumbed Mozzarella Sticks V <i>Served with smoked tomato mayo</i>	11	12
Homemade Sweet Potato Wedges V VG <i>Served with chermoula yoghurt</i>	11	12
Thick Cut Chips GF V <i>Served with aioli</i>	8	9
HG Fried Calamari <i>Served with aioli & lemon</i>	12.5	14
Pulled Pork Nachos <i>With sour cream & tomato salsa</i>	15	16.5
Crispy Chicken Wings <i>With blue cheese mayo</i>	13	14.5
Barbequed Mini Beef Skewers (4) GF <i>With chermoula yoghurt</i>	12.5	14

SALAD

Maple Roasted Pumpkin GF VG <i>With quinoa, mixed greens, toasted nuts, cranberries & balsamic glaze</i>	12.5	14
Poached Chicken GF <i>With grilled Mediterranean vegetables, fetta, crisp onion & house dressing</i>	14.5	16
Tasmanian Salmon GF <i>With baby potatoes, hard-boiled egg, olives, blistered cherry tomato, fried capers & chermoula yoghurt</i>	20	22.5

BURGERS

ALL SERVED WITH FRENCH FRIES

Angus Beef Burger <i>Beef patty & slow cooked brisket, burger cheese, caramelized onion, lettuce, & mustard mayo</i>	19.5	22
Sirloin Steak Sandwich <i>On sourdough with bacon, cheese, beetroot, lettuce, aioli & BBQ sauce</i>	20.5	23
Grilled Chicken Breast Burger <i>With chorizo, burger cheese, fresh tomato, lettuce & smoked tomato mayo</i>	20.5	23

PIZZA

Zucchini, Potato & Feta V <i>With green olive tapenade & mozzarella on roast garlic base</i>	20	22.5
Shaved Smoked Ham & Maple Roasted Pineapple <i>With mozzarella on a Napoli base</i>	21	23.5
Grilled Chicken, Bacon & Mushroom <i>With spinach, mozzarella, & smoked tomato mayo on a Napoli base</i>	22.5	25

FAVOURITES

	M	V
Chunky Lamb & Vegetable Pie <i>Short crust pastry base, potato mash, mushy peas & gravy</i>	22.5	25
Panko Crumbed Chicken Schnitzel <i>Served with a choice of either fries & salad or mash & vegetables & choice of gravy</i>	18	20
Chicken Parmigiana <i>Smoked Byron Bay ham, mozzarella & Napoli sauce. Served with a choice of fries & salad or mash & vegetables</i>	21.5	24
Grilled Whole Rainbow Trout GF <i>Baby potatoes, blistered tomato caper saffron salsa & lemon</i>	25.5	28
House Crumbed Barramundi Fillet <i>Served with French fries, house salad, tartare & lemon</i>	16.5	18
Red Wine Braised Beef Brisket GF <i>Potato bake, slaw & braising liquid</i>	22	24.5
Walnut & Red Pepper Basil Fusilli Pasta V <i>With marscapone</i>	16.5	18
Creamy Chicken & Wild Mushroom Ragu <i>With pappardelle & parmesan</i>	18.5	21.5

FROM THE GRILL

	M	V
Tasmanian Salmon with Chilli, Coriander & Lime Butter GF	28	30.5
Moroccan Style Chicken Thigh Skewers with Chermoula Yoghurt GF	18	22
Pork Scotch, Apple & Thyme Sauce & Crackling GF	24.5	27
350gm Grain Fed T-Bone GF	27	30
350gm Grain Fed Rib Eye GF	36	40
300gm Wagyu Rump GF	26.5	29

*Grill items come with your choice of 2 sides & 1 sauce

SIDES

	4	5
Mashed Potato GF V		
Boiled Mixed Vegetables GF V		
Maple Roasted Pumpkin & Carrots GF V VG		
Potato Bake with Parmesan GF		
French Fries GF V VG		
House Salad with Balsamic Vinaigrette GF V VG		

*Upgrade any meal with fat chips for an extra \$2

SAUCES

	1	2
House Gravy		
Pepper Sauce		
Dianne Gravy		
Mushroom Gravy		
Smoked Tomato Mayo GF		
Red Wine Jus GF		
Chilli, Coriander, Lime Butter GF		

KIDS

Ham & Cheese Toasted Sandwich with French Fries	11	12
Chicken Nuggets & French Fries	11	12
Napoli Pasta with Parmesan V	11	12
Grilled Minute Steak with Mash & Vegetables GF	11	12

DESSERTS

Please see our cake display fridge for dessert options.

Served with cream & ice cream

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