

ENTREES

Natural oysters (1/2 dozen / Dozen) (GF) Served with mignonette	\$20 / \$36
Garlic , herb and mozzarella pizza (V)	\$17
Calamari , salt and lemon pepper coating, tossed in chilli, coriander, shallots, served with a lemon wedge and aioli (GFO)	\$18
Beetroot salad served with roasted beetroots, sweet potato hummus, quinoa, radish and feta (GF, V, VO)	\$18
Chicken ribs served with chilli, coriander and house made smokey bbq sauce	\$18
House made sausage rolls served with tomato relish (S)	\$18

MAINS

Fish of the day (please see specials board) (GF)	\$Market Price
Slow cooked lamb rump served with red wine jus, mashed potato and sautéed broccolini (GF)	\$36
Roasted pesto half chicken served with scalloped potato, wilted greens and mushroom gravy (GF)	\$35
Veal Schnitzel crumbed in lemon pepper and shallots, served with hand cut chips, slaw, red wine jus and a lemon wedge	\$30
Chicken parmigiana topped with napoli sauce, double smoked ham and mozzarella cheese, served with chips and salad	\$27
Chicken schnitzel , panko crumbed, served with chips and salad with a lemon wedge	\$25
Cheesy beef burger , double american cheese, lettuce, tomato, house made burger sauce served with chips (GFO with lettuce cup)	\$25
Fish and chips , battered and served with salad, tartare sauce and a lemon wedge	\$27
Calamari , salt and lemon pepper coating, tossed in chilli, coriander, shallots served with chips, salad, aioli and a lemon wedge (GFO)	\$27
Seafood linguine tossed in chilli garlic sauce with prawns, calamari, fresh fish and mussels (PCO)	\$30
Potato gnocchi with creamy basil pesto served with cherry tomatoes and pangrattato (PCO, V, VO)	\$28

GRILL

220g Eye Fillet Great Southern (GF)	\$42
250g Porterhouse Great Southern (GF)	\$32
350g Scotch Fillet Great Southern (GF)	\$45
500g Rib Eye Great Southern (GF)	\$55

Served with house made remoulade plus your choice

of any two sides: chips, mashed potato, seasonal vegetables or salad (GF)

Plus your choice of sauce on the side: red wine jus, mushroom gravy, creamy peppercorn, garlic butter or assorted mustards (GF)

SIDES

Bowl of chips served with aioli (GF, V, VO)	\$10
Creamy mashed potato (GF, V)	\$10
Garden salad (GF, V, VO)	\$10
Sautéed seasonal vegetables (GF, V, VO)	\$10

KIDS

Napoli pasta (PCO)	\$13
Chicken parmigiana with chips and small salad	\$13
Chicken nuggets with chips and small salad	\$13
Fish and chips with small salad	\$13
Margherita pizza (V)	\$13

DESSERTS

Dessert of the day (GFO)	\$Market Price
Chocolate pudding served with crème anglaise, mixed berries and vanilla ice-cream	\$14
Vanilla crème brûlée served with vanilla ice-cream (GF)	\$14
Alcoholic affogato with your choice of liquor, shot of coffee and vanilla ice-cream (GF, V, 18+)	\$15
Spiked hot chocolate with your choice of liquor (GF, V, 18+)	\$15
Ice-cream sundae served with chocolate sauce with 100's and 1000's (GFO)	\$7
Frog in the pond jelly with a chocolate freddo frog (GFO)	\$6