

## Entrées

**GARLIC BREAD** \$7  
**WITH BACON & CHEESE** \$9

**GARLIC PRAWNS** \$18  
with garlic bread and house salad

**LAMB CUTLET** \$18  
with a petite Greek salad

**STUFFED FIELD MUSHROOMS** \$12  
with tomato, onion,  
garlic butter & fetta

**SALT & PEPPER SQUID** \$12  
Szechuan peppered calamari with  
salad and garlic aioli

**PRAWN BRUSCHETTA** \$14  
prawns with tomato, red onion &  
balsamic on toasted Turkish bread

**SPRING ROLLS** \$16  
house-made duck spring rolls, served  
with a ginger chilli plum sauce

**SEAFOOD TASTING PLATE** \$30  
half-shell seared scallops, skewered  
chilli prawns, marinated mussels,  
natural oysters, salt & pepper squid,  
Thai crab cakes

**OYSTERS** 3 FOR \$12  
your choice of natural,  
Mornay, or Kilpatrick 6 FOR \$22  
12 FOR \$36

## Grill

**250G RUMP** \$26  
**400G RUMP** \$30  
**300G T-BONE** \$32  
**300G RIB FILLET** \$34

your choice of chips & salad  
or mash & vegetables

**SAUCES**  
gravy / mushroom  
dianne / pepper / creamy garlic

**CREAMY GARLIC PRAWNS** \$8  
**CREAMY GARLIC PRAWNS** \$10  
**& SCALLOPS**

## Pasta

**FETTUCINE MARINARA** \$32  
local reef fish, prawns, calamari,  
scallops & NZ green-lipped  
mussels in a creamy tomato sauce  
with fresh basil

**CHILLI PRAWN PASTA** \$32  
linguine with prawns, chilli-garlic  
infused oil, cherry tomatoes &  
baby spinach

**FETTUCINE CHICKEN** \$24  
**CARBONARA**  
chicken, bacon, mushrooms,  
shallots and creamy white wine  
sauce

**SPINACH & RICOTTA** \$28  
**RAVIOLI**  
ravioli filled with spinach &  
ricotta, with pumpkin, pine nuts,  
sundried tomato & baby spinach in  
a rosé sauce

## Dietary Requirements

Gluten-free, dairy-free, vegetarian and vegan  
options are available for many of our dishes.

Please discuss your specific requirements &  
any allergies with our friendly staff.

## Classic

|   |             |
|---|-------------|
| <b>CHICKEN SCHNITZEL</b>  | <b>\$20</b> |
| crumbed chicken breast served with salad and chips  |             |
| <b>CHICKEN PARMAGIANA</b>   | <b>\$24</b> |
| Schnitzel with ham, Napoli sauce, and melted cheese, served with salad and chips              |             |
| <b>FISH &amp; CHIPS</b>   | <b>\$24</b> |
| panko-crumbed fish of the day, served with chips, salad, & tartare                            |             |
| <b>BANGERS &amp; MASH</b>   | <b>\$24</b> |
| locally made herb & garlic thick pork sausages, caramelised onion gravy, peas & mashed potato |             |

## Signature dishes

|  |             |
|--|-------------|
| <b>CHICKEN SUPREME</b>   | <b>\$30</b> |
| pan-fried and stuffed with brie, rocket pesto & sundried tomato, served with golden baby potatoes, broccolini & creamy pesto sauce |             |
| <b>BBQ PORK RIBS</b>   | <b>\$32</b> |
| US-style baby back ribs with double-smoked bourbon barbecue sauce, served with chips & salad or mash & vegetables                  |             |
| <b>LAMB CUTLETS</b>  | <b>\$28</b> |
| marinated & panko-crumbed, served with chips & salad or mash & vegetables and your choice of sauce                                 |             |
| <b>SEAFOOD LAKSA</b>   | <b>\$28</b> |
| Malay-style coconut soup with reef fish, scallops, prawns, squid, mussels, Asian vegetables & hokkien noodles                      |             |
| <b>CRISPY SKIN SALMON</b>  | <b>\$34</b> |
| served with golden chat potatoes, bok choy & hollandaise sauce   |             |
| <b>PAN-FRIED FISH</b>  | <b>\$34</b> |
| fish of the day with salsa verde and sautéed vegetable medley  |             |
| <b>CURRY OF THE DAY</b>  |             |
| please ask your waitstaff  |             |

## Kids'

*only available for children 12 years and under, served with juice or soft drink*

|                            |             |
|----------------------------|-------------|
| <b>CHICKEN NUGGETS</b>     | <b>\$12</b> |
| with salad and chips       |             |
| <b>BATTERED FISH BITES</b> | <b>\$12</b> |
| with salad and chips       |             |
| <b>BOLOGNESE</b>           | <b>\$10</b> |
| with penne pasta           |             |

## Sides

|                           |             |
|---------------------------|-------------|
| <b>BOWL OF CHIPS</b>      | <b>\$6</b>  |
| <b>MASHED POTATOES</b>    | <b>\$6</b>  |
| <b>STEAMED VEGETABLES</b> | <b>\$6</b>  |
| <b>GARDEN SALAD</b>       | <b>\$6</b>  |
| <b>GREEK SALAD</b>        | <b>\$12</b> |
| <b>STEAMED RICE</b>       | <b>\$4</b>  |
| <b>EXTRA SAUCE</b>        | <b>\$2</b>  |

## Dessert

|  |             |
|--|-------------|
| <b>CHERRY RIPE CHEESECAKE</b>  | <b>\$10</b> |
| chocolate, cherry and coconut cheesecake served with ice-cream                               |             |
| <b>FLOURLESS CHOCOLATE CAKE</b>  | <b>\$10</b> |
| chocolate & almond meal cake, covered in chocolate ganache and served with ice-cream         |             |
| <b>BAILEYS AFFOGATO MARTINI</b>  | <b>\$14</b> |
| Baileys Irish Cream, Kahlúa & vodka, poured over a scoop of vanilla ice-cream                |             |
| <b>TIRAMISU ICE CREAM STACK</b>  | <b>\$10</b> |
| Baileys and coffee ice-cream, chocolate biscuit layers, coffee gravel and Baileys liqueur    |             |
| <b>ICE-CREAM</b>   | <b>\$5</b>  |
| two scoops of vanilla ice-cream, with chocolate, caramel or strawberry topping and sprinkles |             |