MENU



STARTERS

Garlic Bread \$9 (v) add melted cheese + \$2 (v) add melted cheese & bacon + \$4 House Made Arancini (3) (h, v)

Golden arancini stuffed with bocconcini, sweet butternut pumpkin, rosemary, with a touch of parmesan, finished with fresh chives & a rich aioli dipping sauce \$18 Buffalo Wings (8)

Tender wings tossed in buffalo sauce, perfectly paired with a creamy blue cheese dip for the ultimate balance of heat & flavour \$18

Crispy fries, served with a smoky, house-made chipotle mayo \$10 (v)

MAINS

Rib Fillet Steak

Grilled 300g Rib fillet steak topped with lemon herb butter, served with your choice of two sides and sauce \$49

Sirloin Steak

Grilled 250g Sirloin steak topped with lemon herb butter, paired with your choice of two sides and sauce \$38

Bourbon Glazed Beef Ribs

Perfectly slow-cooked beef ribs coated in a rich bourbon glaze, served with creamy mash, sweet corn & broccolini \$45

Slow-cooked Beef Ragu Pasta

Penne pasta in a rich, slow-cooked beef ragu, topped with shredded parmesan cheese & fresh herbs \$28

Salt & Pepper Calamari

Salt & pepper calamari served with a fresh chef salad, tangy lemon wedge, seasoned fries & tartare sauce \$28

Lamb Cutlet (3) (gf)

Seared lamb cutlets glazed with apricot sauce, served with sweet corn, broccolini & pumpkin puree \$38

MAINS

Crispy Pork Belly

Succulent crispy pork belly served with a spinach salad with crisp apple, roasted walnuts, currants, & house dressing complemented with a cauliflower vanilla puree \$24

Seafood Basket

A mouthwatering selection of mixed seafood served with fresh chef salad, tangy lemon wedge, crispy seasoned fries & tartare sauce \$28

Fish and Chips (3)

Beer-battered flathead fillets served with fresh chef salad, tangy lemon wedge, seasoned fries & tartare sauce \$24

Chicken Parmigiana

Golden chicken schnitzel coated in a rich Napoli sauce, melted cheese & topped with savoury leg ham. Served with your choice of two sides \$30

Chicken Schnitzel

Crispy chicken schnitzel served with your choice of two sides and sauce **\$27**

Chicken Caesar Salad

Fresh cos lettuce, bacon bits, garlic croutons & shredded parmesan cheese topped with grilled chicken, a soft-boiled egg & creamy Caesar dressing \$30

BURGERS

Theodore's Angus Burger

A juicy, tender Angus beef patty piled with caramelized onions, melted American cheese & bacon all tucked into a soft brioche bun.

Drizzled with barbecue sauce & American mustard with fresh cos lettuce, sliced tomato& served with a side of perfectly seasoned fries \$28

Southern Chicken Burger

A crispy, breaded chicken thigh topped with melted American cheese, red onion, fresh cos lettuce, sliced tomato, & pickled cucumber, drizzled with creamy ranch dressing in a soft brioche bun.

Served with seasoned fries \$28

Theodore Steak Sandwich

Tender Rib Fillet Steak topped with caramelized onion, capsicum and melted cheese in Turkish bread with fresh lettuce and tomato. Finished with BBQ sauce and Aioli served with seasoned fries **\$30**

SIDE DISHES Add extra side \$7

Seasonal Vegetables (v)
Garden Salad (v)
Fries (h, v)
Creamy Mash Potato (v)

SAUCES Add extra sauce \$3

Gravy
Mushroom sauce
Diane sauce
Green Peppercorn sauce

ADD ON SAUCES

Aioli, Barbeque sauce, Tomato sauce, Chipotle mayo, Tartare sauce, American mustard, Sriracha mayo, Ranch dressing, Blue cheese, Buffalo sauce \$2

KIDS

Served with crispy seasoned fries, tomato sauce & a small fresh salad

Chicken Fingers (6) \$13
Battered Fish (2) \$14
Kids Steak \$18

DESSERT

Basque Cheesecake

A creamy, smooth cheesecake with a beautifully caramelized top. It's simple, yet rich, with a delicious balance of sweetness and a touch of savory. \$14

Lemon Meringue Pie

A zesty lemon filling, wrapped in a crisp crust and topped with fluffy meringue. The mix of tart and sweet flavours is both refreshing and satisfying. **\$14**

Sticky Date Pudding

A warm, moist cake made with sweet dates, drenched in toffee sauce. It's comforting and delicious, especially when paired with a scoop of ice cream or cream. \$14

V = Vegetarian H = Halal GF = Gluten Free Lunch Noon – 2pm

Dinner 6pm – 8pm