

DINNER MENU 6pm – 8pm



STARTERS

Garlic Bread \$9 (v) add melted cheese + **\$2 (v)** add melted cheese & bacon + **\$4**

House-made Pulled Beef Cheek Croquettes (3)

Crisp, house-made croquettes filled with tender pulled beef cheek, served with burnt onion crema & finished with fresh rocket, red radish disc & our signature house dressing. **\$18**

Chicken Karaage

Marinated, house-made karaage chicken, served on a bed of fresh greens with cultured togarashi mayo & a wedge of lemon for the perfect zing. **\$18**

Chicken Wings (8)

Crispy deep-fried wings tossed in a sticky garlic honey soy glaze, served with fresh rocket. **\$19**

Calamari Fritti

Lightly dusted & flash-fried calamari, served with a sweet potato silk, peppery rocket, red radish disc, house dressing & garlic aioli. **\$20**

MAINS

Grilled T-Bone Steak (gf, h, df on request)

Grilled 400g T-bone steak, topped with café de Paris butter, served with your choice of chef's salad & house dressing, seasoned chips, creamy mash & vegetables. **\$49**

Turf Rump Steak (gf, h, df on request)

Flame-grilled 250g rump steak topped with café de Paris butter, served with your choice of chef's salad & house dressing, seasoned chips, creamy mash & vegetables. **\$36**

Surf & Turf + 2 grilled harissa king prawns **+\$11**

Chicken Schnitzel

Crispy chicken schnitzel served with your choice of chef's salad & house dressing, seasoned chips, creamy mash & vegetables. **\$27**

Jäger Schnitzel

Crispy crumbed pork schnitzel topped with rich mushroom gravy, served with your choice of chef's salad & house dressing, seasoned chips, creamy mash & vegetables. **\$29**

Chicken Parmigiana

Golden chicken schnitzel topped with ham, rich Napoli sauce & melted cheese blend. Served with your choice of chef's salad & house dressing, seasoned chips, creamy mash & vegetables. **\$30**

MAINS

Crispy Pork Belly (gf)

Baked pork belly with a crisp crackling finish, served over silky pumpkin mash, broccolini, caramelised pear & seeded honey mustard. **\$35**

Red Wine Braised Lamb Shank (gf, h)

Tender lamb shank slow cooked in red wine, served with couscous pearl ragout, green goddess sauce, ricotta crumb, mint, parsley & pomegranate. **\$44**

Creamy Chicken Pesto Fettuccine

Grilled chicken tossed through fettuccine with a creamy pesto sauce, sautéed mushrooms, heirloom cherry tomatoes, fresh herbs & grated parmesan. **\$29**

Butternut Pumpkin & Chicken Salad

A wholesome salad of roasted butternut pumpkin, rocket, grilled chicken, pepita seeds, pomegranate & feta, dressed in our signature house dressing. (v, gf, h, df on request) **\$28**

House-made Beef Cheek, Mushroom & Ale Pie

Slow-cooked beef cheek, mushrooms & dark ale encased in golden pastry, served with creamy mashed potato, broccolini, mashed peas & rich house gravy. **\$30**

MAINS (Continued)

Seafarer's Platter (To Share)

A bountiful selection including crisp crumbed squid rings, golden battered fish, juicy prawns & tender scallops. Served with seasoned chips, tartare sauce & a fresh lemon wedge. **\$45**

Tempura Barramundi (2)

Crispy tempura battered barramundi fillets served with a fresh chef's salad, seasoned chips, lemon wedge & tartare sauce. **\$28**

BURGER & WRAP

Classic Cheeseburger

Juicy Angus beef patty layered with cheddar cheese, pickles, red onion, sliced tomato, oak lettuce & our signature house-made sauce, all nestled in a sweet milk bun.

Served with seasoned chips. **\$29**

Greek Chicken Gyros

Marinated grilled chicken wrapped in soft pita bread with tzatziki, fresh oak lettuce, diced cucumber & tomato & red onion.

Served with seasoned chips. **\$28**

KIDS (12 and under)

Served with chips & tomato sauce

Battered Barramundi **\$14**

Chicken Tenders (2) **\$13**

Kids 150g Steak **\$23**

Ham & Cheese Pizza **\$16**

DESSERT

Biscoff Cheesecake

A creamy, smooth Biscoff cheesecake filling with biscuit base, topped with a Biscoff sauce & a bar of biscuit, served with a scoop of old English toffee ice cream & sprinkled with cornflake. **\$15**

Mud Cake

Buttery, moist mud cake glazed with gooey salted caramel, served with whipped cream, maraschino cherry & vanilla ice cream. **\$15**

Espresso Brown Sugar Cake

A warm, indulgent soft sponge cake filled with sugar-espresso swirls, served warm with whipped cream, corn flake crumb & English toffee ice cream. **\$15**

Old English Toffee Ice Cream or

Vanilla Ice Cream (3 scoops) \$7

SIDE DISHES (with any main meal)

Garden Salad \$13

Mesclun lettuce, cherry tomato, cucumber, carrots, red onion, capsicum, green goddess dressing. (v, gf, h, df on request)

Seasoned chips

Small **\$7** Large **\$10**

Served with tomato sauce (v, h, gf, df)

Onion Rings \$14

Battered onion rings served with house-made sauce (v, h)

Mash \$9

Creamy & buttery mash with gravy (gf)

Seasonal Vegetables \$9

Corn on the cob, carrots, crisp broccolini (v, h, gf, df)

ADD ON SAUCES

Garlic Aioli, Barbeque, Tomato, Tartare sauce, **\$2**

Gravy, Mushroom, Diane, Green Peppercorn,

Garlic Cream **\$3**

Creamy Garlic Prawn **\$8**

V = Vegetarian H = Halal GF = Gluten Free
DF = Dairy Free

Lunch Noon – 2pm. **Dinner** 6pm – 8pm.