

# Larger Groups Menu

## STARTER

COMPLIMENTARY GARLIC AND HERB BREAD

## PUB CLASSICS

SCHNITZEL chicken, beef served with chips and slaw, plain Gravy G +2 or Parmigiana +3	22.8
CAULIFLOWER SCHNITZEL served with chips, slaw Vn house maple BBQ sauce +2 or Parmigiana +3	19.9
PANKO CRUMBED PRAWNS with chips, slaw and aioli G	24.8
CRISPY BATTERED FISH with chips, slaw and tartare G	24.4
MAPLE BACON CHEESEBURGER beef, bacon, cheese, BBQ sauce, aioli, rocket, chips G	22.9
ASIAN CHICKEN OR TOFU SALAD crispy noodles, cabbage, carrot, spring onion, mixed leaves, soy dressing, aioli G Vn	24.0
VEGAN PASTA of the day chef choice Vn	15.9
CURRY of the day made by Raj, served with roti and rice	16.9

## STEAKS

**ALL STEAKS ARE 25% OFF WITH ANY DRINK PURCHASED** (not available with any other offer, discount or ENTERTAINMENT CARD)

All served with chips and slaw G

### GRAIN/GRASS FED STEAKS

EYE FILLET Grain Fed, MSA, SA	200g <del>49</del>	36.75
SCOTCH FILLET Grain Fed Yearling 3 + Killcoy, New South Wales	300g <del>46</del>	34.50
RUMP EYE Slow cooked medium and finished on the chargrill	300g <del>34</del>	25.50

**GRAVY** - Plain Gravy \$2

## SIGNATURE

PORK BELLY satay, rice noodle cucumber salad, pineapple chilli chutney, peanuts	34.9
KING GEORGE WHITING beer battered, crispy chips, rocket, baby gem salad, tartare G	34.9
CHICKEN roasted breast, potato and leek pie, brussel sprouts, chicken jus	32.0
SALMON crispy skin, potato, heirloom beetroot, roasted fennel, artichoke puree G	38.9
BEEF FILLET black Angus, potato stack, crumbed mushroom, frazzled onions, aioli, broccolini, jus	44.9
GNOCCHI duck ragu, wild mushroom, porcini cream, parmesan	35.9
VEGAN roasted potato curry pie, dahl, cumin rice Vn	22.5

## DESSERT

Please ask a Staff member if a dessert menu is required.

G—CAN be gluten free. Vn—CAN be vegan Please advise any dietaries at time of ordering

Menu is subject to change