

Menu

STARTERS | SNACKS

GARLIC AND HERB BREAD (2) V	7.2
KOREAN CRISPY CHICKEN STRIPS with blue cheese aioli G	11.4
PORK BELLY spring rolls with dipping sauce (2)	12.2
MACARONI CHEESE BALLS with dipping sauce (4)	11.9
SALT AND PEPPER SQUID with aioli	11.9
CRISPY PANKO PRAWNS with mayo (4)	13.8
SAMOSAS house made chicken samosas with mint dipping sauce (2)	8.9
VEGAN DUMPLINGS with dipping sauce (4)	8.9
VEGAN SPRINGROLLS with dipping sauce (2)	9.9
TASTING PLATE (for 2) garlic bread, cured meat, crumbed prawns, spring roll	22.9

SCHNITZELS

	SML	REG
House crumbed and served with chips and slaw		
CHICKEN breast schnitzel G	16.6	22.8
BEEF schnitzel G	16.6	22.8
CAULIFLOWER schnitzel Vn	15.9	19.9
VEGAN CHICKEN schnitzel Vn	15.9	19.9
Plain Gravy Mushroom Pepper Blue Cheese Aioli bearnaise house BBQ sauce +2		or Parmigiana +3

CLASSICS

	SML	REG
REUBEN sandwich, corned beef, slaw, Russian dressing, cheese		15.9
SALT AND PEPPER SQUID with chips, slaw and aioli G	16.5	24.8
CRISPY BATTERED FISH with chips, slaw and caper mayonnaise G	17.3	24.4
PANKO PRAWNS with chips, slaw and aioli	17.6	24.8
BACON CHEESEBURGER beef or crispy chicken, maple bacon, cheese, potato, BBQ sauce, ranch, rocket, chips G		22.9
ASIAN SALAD noodles, cabbage, carrot, spring onion, edamame, cucumber, mixed leaves, soy dressing, aioli G		18.0
with choice of panko prawns crispy chicken salt and pepper tofu Vn		24.0
HOUSEMADE PIE with chips and slaw add gravy + 2		16.0
SEAFOOD BASKET battered fish, crumbed prawns, salt and pepper squid, chips and slaw		24.9
PASTA of the day		21.9
CRISPY KOREAN FRIED CHICKEN with chips, slaw and choice of sweet spicey or garlic soy dipping sauce	16.5	24.8

SIDES

HOUSE COLESLAW G Vn	8.4
CALI SALAD mixed leaves, crispy bacon, cherry tomatoes, cucumber, onion, Cali aioli G Vn	10.8
CALI POTATOES crispy potato pieces served warm with bacon, onion and Cali aioli G Vn	10.9
GREEN VEGETABLES smoked almond G Vn	11.3
STEAKHOUSE CHIPS with aioli or sauce G Vn	9.5

G—CAN be gluten free. Vn—CAN be vegan

Please advise any dietaries at time of ordering

Note: There is a 10% sur-

charge on public holidays

STEAKS

All served with chips and slaw G **ALL STEAKS ARE 25% OFF WITH ANY DRINK PURCHASED**

(not available with any other offer, discount or ENTERTAINMENT CARD)

	Size	Normal Price	Special Price
EYE FILLET Black Angus, MSA, SA	100g	\$26.00	\$19.50
	200g	\$49.00	\$36.75
SCOTCH FILLET Grain Fed Black Angus, New South Wales	300g	\$49.00	\$36.75
WAGYU RUMP 4+ MS, Queensland	400g	\$56.00	\$42.00
RIB EYE Grass fed, served on the bone, Black Angus Pure MSA South Australia	400g	\$61.00	\$45.75
RUMP EYE***	250g	\$34.00	\$25.50
PORK RIB EYE slow cooked and then chargrilled	300g	\$34.00	\$25.50

*** These steaks are slow cooked at a medium rare temperature to tenderise so can't be cooked any less than medium

SAUCES

Mushroom Gravy | Plain Gravy | Dianne | Pepper Gravy | Garlic Butter | Hot English or French Mustard \$2

Red Wine Jus | Garlic Cream Sauce | Blue Cheese Aioli \$3

All sauces are G

SIGNATURE

	SML	REG
SURF AND TURF beef, slipper lobster, potato stack, heirloom carrots, dashi cream G	25.9	48.9
SMOKED SALMON SOUFFLE triple cheese souffle, hot smoked Tasmanian salmon, waldorf salad V	20.9	36.9
PORK BELLY crumbed, with Asian sesame slaw, chorizo jam, aioli	18.9	34.9
KING PRAWN dumpling, greens, sesame, bean shoots, prawn bisque	20.9	38.9
CRAB linguine with white wine, mascarpone, zucchini, finger lime, garlic, cured egg yolk	23.9	43.9
SCALLOPS seared with fennel risotto, lemon yoghurt, parmesan crisp	23.9	43.9
CHICKEN AND LEEK PIE mash, broccolini, chicken gravy	15.5	25.0
KING GEORGE WHITING beer battered, crispy chips, rocket, pear and parmesan salad, tartare G	21.9	34.9
ATLANTIC SALMON cauliflower chowder, crispy potato, crumbed artichoke G	20.8	38.9
LAMB RACK spring onion mash, peas, beans, balsamic jus	24.9	41.9
CHICKEN WELLINGTON stuffed with spinach and feta, truffled corn, baby spinach, chicken gravy	17.9	32.0
CRAYFISH SA crayfish and prawns, traditional thermidor, salad, chips		59.0
BEEF FILLET black Angus, potato stack, mushroom, broccolini, black garlic aioli	23.9	44.9
GNOCCHI chicken, mushrooms, Pernod, cream, broccolini, parmesan V	19.8	35.9
CURRIED POTATO pie with cumin rice and dahl sauce Vn		22.5

TO FINISH

CHOCOLATE caramel and macadamia tart with vanilla icecream	14.0
AFFOGATO vanilla bean ice cream, shot of espresso coffee, Frangelico G	12.0
CHEESE three cheeses, lavosh, quince, G ^	18.0
CHEESECAKE strawberry cheesecake dome	14.0
COCONUT panna cotta, pineapple, tapioca, macadamia, passionfruit Vn	14.0
APPLE AND QUINCE pastry with walnuts, vanilla icecream and cream Vn	14.0

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