

ENTRÉE

GARLIC COBB LOAF (V)	\$11
SOUP OF THE DAY, SERVED WITH TOASTED CIABATTA (GFO)	\$9
CALAMARI	\$18
Flash fried & tossed with house made lemon & pepper seasoning, served with garlic aioli, rocket & vine tomatoes	
3 CHEESE ARANCINI (V)	\$16
House made with parmesan, mozzarella & brie cheese	

MAINS

ROAST OF THE DAY (GFO)	\$24
Served with roasted vegetables, greens & gravy	
FRIED FISH	\$24
Beer battered fresh Australian flake fillets served with chips, house salad & aioli	
TRADITIONAL CHICKEN PARMIGIANA	\$26
Topped with ham, Napoli sauce & cheese, served with chips & salad	
14 HOUR SLOW BRAISED BRISKET (NSW RIVERINA) (GFO)	\$30
With garlic mash, corn cob, red cabbage & apple slaw with grilled ciabatta	
BARRAMUNDI FILLET (GFO) (VO)	\$32
Oven baked served with potato mash, broccolini, crispy prosciutto, caper berries & topped with lemon butter sauce	
PRIME 320GM FREE RANGE PORTERHOUSE STEAK	\$36
Steak from Victoria's Redgum region, cooked to your liking. With house cut fat chips, green beans & red wine jus. + ADD PEPPER OR MUSHROOM SAUCE \$2	
CAESAR SALAD (V) (VGO) (GFO)	\$19
Cos lettuce, bacon, garlic croutons, poached egg, anchovies, parmesan cheese & Caesar dressing + CHICKEN + \$4	
LENTIL BURGER	\$23
2 Lentil patties, beetroot relish, vegan cheese, spinach, eggplant & tomato + NAKED OPTION \$21	

YOUR CHOICE OF SPAGHETTI, GF PENNE, RIGATONI OR FETTUCCINE

SPAGHETTI NAPOLETANA (VGO) (V)	\$17
CARBONARA (GF)	\$23
Bacon, spring onions, cream, egg & parmesan	
MARINARA (GF)	\$26
Prawns, scallops, calamari, fish pieces tossed with garlic, white wine, olive oil & spring onions.	
CHICKEN & BUTTON MUSHROOM RISOTTO (GFO) (V) (VGO)	\$24

KIDS \$10

SPAGHETTI NAPOLETANA (GFO) (VGO)
HOME MADE CHICKEN TENDERS (CHIPS & SALAD OR VEGETABLES)
FISH & CHIPS (SALAD OR VEGETABLES)

**SENIORS DISCOUNT 25% ON ALL ITEMS ON PRESENTATION OF SENIORS CARD
PLEASE SEE SPECIALS & DESSERTS ON TV**

LUNCH SITTING (1) 11:30AM - 1PM (2) 1PM - 2:30PM | DINNER SITTING (1) 5:30PM - 7PM (2) 7PM - 8:30PM

NO SPLIT BILLS