

ASSORTED BREADS

SOUP OF THE DAY	\$10
Served with toasted ciabatta	
SOURDOUGH GARLIC COBB LOAF(SERVES 2) (V)	\$16
BRUSCHETTA	\$17
Fresh tomato, Spanish onion, pesto & shaved parmesan	
TURKISH CIABATTA BREAD (GFO) (V)	\$14
Served with assorted warm olives & Persian feta	
ASSORTED DIPS (GFO)	\$18
Served with marinated olives & grilled ciabatta bread.	
CHARRED BRIOCHE (GFO)	\$15
Ricotta & goats cheese with balsamic & caper infused olive oil	

SHARE PLATTERS & STARTERS

PUMPKIN & FETA ARANCINI (V)	\$20
House made & served with garlic aioli	
BUTTER CHICKEN SAMOSA	\$21
Chicken marinated in traditional Indian spices & yoghurt, then wrapped in our samosa pastry	
DUCK & MUSHROOM SPRING ROLLS	\$20
House made & served with spicy minted dipping sauce & dressed rocket	
TANDOORI CHICKEN SKEWERS (GFO)	\$21
Marinated & served with steamed rice, yoghurt dipping sauce & pappadams then dressed with grated carrot	
PULL APART CHICKEN BAO BUNS (2 PER SERVE)	\$20
Thai influenced slow cooked chicken enclosed in steamed bao buns with cos lettuce leaves & shredded cucumber	
SAGANAKI (V)	\$19
Grilled with lemon infused olive oil. Served with caramelised lemon, rocket & shaved parmesan	
LEMON PEPPER CALAMARI (GFO)	ENTRÉE \$23 MAIN \$35
Flash fried with dressed rocket, caramelised lemon & aioli	
OYSTER NATURAL (G)	6 - \$22 12 - \$42
OYSTER KILPATRICK (G)	6 - \$24 12 - \$46
HOT & COLD GRAZING PLATE	\$49
Tandoori Chicken Skewer, Butter Chicken samosas, Arancini, Duck & Barramundi spring rolls, calamari, Saganaki, olives, dips, semi dried tomatoes, cured meats, mac & cheese bites, mini toasts & ciabatta	

MAINS

FROM THE CHAR GRILL

From Victorian's Portland region, cooked to your liking with large beer battered steak fries, cauliflower mornay pot & roasted Queensland blue pumpkin wedge or steak fries and salad
Steaks are served with your choice of peppercorn, mushroom, garlic butter or red wine jus

PORTERHOUSE STEAK 300G (GFO)	\$42
T-BONE STEAK 500G (GFO)	\$52
EYE FILLET MIGNON 200G (GFO)	\$49
Wrapped in Bacon	
RIB EYE OF BEEF 400G (GFO)	\$52
ADD GARLIC PRAWN SAUCE (3)	\$12

SALMON FILLET (GFO)	\$36
grilled portion, served with potato mash, roasted pumpkin, snow peas & salsa verde	
SWORDFISH FILLET (GFO)	\$36
Pan fried portion & served with honey carrots, broccoli, potato mash & drizzled with balsamic glaze	
PRAWN & PORK STIRFRY (GFO)	\$32
Pork Belly pieces & black tiger prawns, tossed with egg noodles, Asian greens & slightly spiced with housemade Asian style sauce	
LAMB SHANK	\$33
Slow braised with root vegetables, herbs & red wine, served on potato mash, broccoli, charred bread then topped with sweet potato chips	

RIBS OF THE DAY

see Specials board

CHICKEN ATLANTIC (GFO)	\$38
Pan fried breast of chicken with smoked salmon, avocado, flamed with Brandy, finished with creamy sauce, served with honey carrots, broccoli and potato mash	
GARLIC PRAWNS (GFO)	\$38
Cooked in garlic, cream & wine reduction. Served with steamed rice, large ships & house salad.	
SHREDDED LAMB SHOULDER (GFO)	\$36
14 hour slow cooked lamb shoulder, shredded with jus & mozzarella cheese then served atop of char grilled ciabatta bread, topped with dressed rocket salad & Persian feta cheese & fat chips	
GRILLED SEAFOOD PLATE (GFO)	\$44
Grilled fresh Australian Flake, prawns, scallops, oyster, calamari, chips and salad, with aioli	

**V = VEGETARIAN | VO = VEGETARIAN OPTION | GF = GLUTEN FREE
GFO = GLUTEN FREE OPTION | VG = VEGAN | VGO = VEGAN OPTION**

PUB FAVOURITES

CHICKEN SCHNITZEL PARMIGIANA	\$28 \$29
Ham, napoli sauce & mozzarella, served with chips & salad	
ROAST OF THE DAY (GFO)	\$29
Served with roasted & steamed vegetables	
FRIED AUSTRALIAN FLAKE	\$29
served with chips & house salad	
MIXED GRILL (GFO)	\$41
Grilled Scotch Fillet, Lamb Chops, Sausage, Chicken Tender, Bacon & egg served with chips & stir fry house vegetables	
CHICKEN KIEV	\$33
Filled with garlic butter & parsley, crumbed and fried then served with honey carrots, mash & broccoli	
EGG PLANT PARMA (V) (VGO)	\$29
Crumbed eggplant layered with napoli sauce, mozzarella served with chips & house salad	

BURGERS

DOUBLE WAGYU BURGER (GFO)	\$30
300g of prime wagyu beef patties, with cheese, lettuce, tomato, house made tomato relish in a brioche roll & served with chips	
BEEF BANGER BURGER (GFO)	\$32
300g of beef patties, long bacon, egg, caramelized onion, cos lettuce, tomato, cheese, pineapple, tomato chutney on a brioche roll	
SOUTHERN FRIED CHICKEN BURGER (GFO)	\$29
Buttermilk marinated tenders, slaw, eggplant, long bacon, cos lettuce, avocado served with spicy aioli & fat chips	
PULLED LAMB BURGER (GFO)	\$29
14 hour slow roasted lamb served on a brioche bun, minted aioli, rocket, mozzarella, tomato topped with bush tomato chutney then served with chips	

\$15 KIDZ ZONE

ALL KIDS MEALS INCLUDE FREE ACTIVITY PACK & SOFT DRINK

CHICKEN SCHNITZ/PARMA Served with chips & salad or veg	HOUSE CRUMBED NUGGETS Served with chips & salad or veg
LASAGNA Served with chips & salad or veg	CHICKEN & CHEESE PASTA BAKE
FISH & CHIPS (GFO) Served with chips & salad or veg	CHEESE/VEG BURGER(GFO) Served with chips
POPCORN CHICKEN Served with chips & salad or veg	PARTY PIES & CHIPS Served with chips & salad or veg

SENIORS

BANGERS & MASH	\$21
Served with mash potato, green peas and gravy	
GUINNESS PIE	\$25
Chunky beef, Guinness, smoked pork spec & stilton cheese	
CHICKEN & CHEESE PASTA BAKE	\$22
Served with chips & house salad	
TRADITIONAL LASAGNE	\$21
Served with house salad & chips	
SPAGHETTI BOLOGNAISE (GFO)	\$21
Traditional Italian bolognaise	
CHICKEN PARMIGIANA	\$22
Served with chips & salad	
CHICKEN SCHNITZEL	\$21
Crumbed schnitzel served with chips & salad	
VEGAN LASAGNE	\$22
Layered lasagne with roasted vegetables, vegan cheese, soy bechamel & oven baked & served with house salad	
TANDOORI CHICKEN SALAD (GFO)	\$25
Marinated tenderloins atop of rocket lettuce & cos with shredded cucumber, cherry tomato, roasted sweet potato, red onion, coriander & dizzled with lemon yoghurt dressing & topped with crumbled pappadams	
GRILLED OR FRIED FISH (GFO)	\$21
With chips & salad	
ROAST OF THE DAY (GFO)	\$22
Served with roasted & steamed vegetables, accompanying sauces	
GRILLED SEAFOOD PLATTER (GFO)	\$29
Prawns, scallop, calamari & fresh Australian flake served with chips, salad & aioli	
170 GM PORTERHOUSE STEAK (GFO)	\$25
served with chips and salad and your choice of sauce.	

ALL SENIORS MEALS COME WITH A FREE SOUP OR DESSERT

(SAME APPLIES IF A SENIOR PURCHASES A FULL PRICED MAIN MEAL)

Seniors meals served as per descriptions, changes for sides of Salad, Mash or Vegetables add \$1.50
All Senior desserts are served with cream. Add scoop of ice-cream \$2

VEGAN

PAELLA (GF)	\$30
Saffron rice tossed with green peas, vegan chicken & salami, red capsicum, red onions, garlic & fried shallots	
EGGPLANT BURGER	\$27
Crumbed eggplant, layered with avocado, vegan cheese, shredded cos lettuce, spicy vegan mayonnaise in a vegan seeded roll	
VEGAN LASAGNE	\$30
Layered with thin slices of roasted vegetables, vegan cheese, napoli & topped with soy bechamel	
CHICKEN & FIELD MUSHROOM BURGER (GFO)	\$28
Vegan Chicken patty, roasted field mushroom, cos lettuce, tomato, beetroot, seeded bread roll toasted & house tomato relish	

PASTA & RISOTTO

PENNE, SPAGHETTI, 3 COLOUR FETTUCINE, OR POTATO GNOCCHI ADD \$2

MARINARA (GFO)	\$34
Your choice of pasta, tossed with prawns, scallops, Australian flake, calamari, clam meat, garlic, olive oil & yarra valley chardonnay	
TRADITIONAL BEEF LASAGNE	\$29
Layered with pork, beef bolognaise, mozzarella & parmesan cheese, topped with bechamel sauce & served with house salad & chips	
SMOKED CHICKEN PASTA (GFO)	\$29
House smoked chicken tossed with char grilled asparagus, cherry tomatoes, avocado, chardonnay & creamy sauce	
CRAYFISH & PERNOD (GFO)	\$34
Fresh crayfish meat, spring onions, creamy sauce & shaved parmesan	
CHICKEN & MUSHROOM RISOTTO (GF) (V) (VGO)	\$29
Chicken breast, button mushrooms, wine, touch of cream, spring onions & shaved parmesan	
DUCK & BEETROOT RISOTTO (GFO)	\$31
Roasted Duck breast, cooked medium, served with risotto of beetroot, buffalo mozzarella, spring onions & red capsicum	

SALADS

CAESAR SALAD (V) (VGO) (GFO)	\$24
Cos lettuce, bacon, garlic croutons, poached egg, anchovies, parmesan cheese & Caesar dressing.	
TANDOORI CHICKEN SALAD (GFO)	\$29
Marinated tenderloins atop of rocket lettuce & cos with shredded cucumber, cherry tomato, roasted sweet potato, red onion, coriander & drizzled with lemon yoghurt dressing & topped with crumbled pappadams	
PRAWN MANGO SALAD (GF)	\$30
Asian herbs, mixed leaves, cherry tomatoes, bocconcini, fresh mango with lemon & mango vinegarete & served with caramalised lemon	
SUPER VEGO SALAD (V) (VGO) (GF)	\$24
Mixed seeds & nuts tossed with charred kale leaves, avocado, pomegranate seeds & broccoli, dressed with house vinegarete & topped with lettuce leaves	
GREEK LAMB SALAD (GFO)	\$32
Skewered, marinated & grilled lamb skewers, served atop of salad of torn cos lettuce, feta, cherry tomatoes, kalamata olives, salad onions, cucumber with lemon vinegarete dressing, side of tzatziki & grilled pita bread	

EXTRAS

EGG OR BACON (GF)	\$3
CHICKEN	\$4
BOWL OF CHIPS (V) (VGO)	\$10
PRAWNS (3) (GFO)	\$10
SIDE OF VEGETABLES (V)(GF) (VGO)	\$8
SIDE OF SALAD (V) (GF) (VGO)	\$8
PLANT BASED CHICKEN	\$4

\$22 LUNCH MENU

AVAILABLE 11:30AM - 2:30PM DAILY

LUNCH CHICKEN CAESAR (GFO) (VO)

Cos lettuce, bacon, croutons, poached egg, anchovies, parmesan cheese & Caesar dressing with chicken

VEGAN LASAGNE

Layered lasagne with roasted vegetables, vegan cheese, soy bechamel & oven baked & served with house salad

SUPER VEGO SALAD

Mixed seeds & nuts tossed with charred kale leaves, avocado, pomegranate seeds & broccoli, dressed with house vinegarete & topped with lettuce leaves

STEAK & BACON FOCACCIA (GFO)

Scotch fillet, bacon, egg, tomato, lettuce, tomato sauce & fries

SINGLE WAGYU BURGER & CHIPS (GFO)

With lettuce, tomato, relish & cheese

CHICKEN WRAP (GFO)

Grilled chicken, bacon, lettuce, tomato, aioli & fries

PICCOLO CHICKEN PARMA

Ham, napoli sauce & mozzarella served with house salad & chips

LUNCH ROAST (GFO)

Served with roasted vegetables

GRILLED OR FRIED FISH & CHIPS (GFO)

Served with chips & house salad

OPENING HOURS

LUNCH 11:30 AM - 2:30 PM 7 DAYS A WEEK
DINNER 5:30 PM - 8:30 PM SUN - THURS | 5:30 PM - 9:00 PM FRI - SAT

PUBLIC HOLIDAYS WILL INCUR A 10% SURCHARGE

AND MEALS WILL BE SERVED 12-2PM AND 6-8PM

FOOD ALLERGIES

Please be aware that all care is taken when catering for special dietary requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Customer requests will be catered for the best to our ability, however the decision to consume a meal is the responsibility of the diner.

**MEALS ARE SERVED AS LISTED THROUGH OUR EXTENSIVE MENU.
UNFORTUNATELY CHANGES CAN NOT BE MADE DURING PEAK TIMES**