

tapas & entrées

TAPAS & SMALL PLATES

SOURDOUGH COB (V) 14.00 SERVED WITH A WHITE BEAN HUMMUS, DUKKAH & BLACK OLIVE TAPENADE	SEARED SCALLOPS 22.00 SERVED ON PUFF PASTRY WITH A LEEK CONFIT, ROASTED CAULIFLORETTE & A LEMON DILL SAUCE
SPANISH STYLE MEATBALLS (GFA) 15.00 SERVED WITH SOFRITO TOMATO SAUCE & CRUSTY TURKISH BREAD	MOROCCAN SPICED BARBECUED PRAWNS (GFA) 18.00 KING PRAWNS SKEWERED THEN RUBBED IN FRESH CORIANDER, LEMON JUICE, PARSLEY, CUMIN & TURMERIC
RATATOUILLE (V)(GFA) 15.00 EGGPLANT, ZUCCHINI, TOMATOES & RED PEPPERS SAUTÉED IN OLIVE OIL SERVED WITH TURKISH TOAST	CRUMBED CAMEMBERT (V) 17.00 CRISPY GOLDEN CRUMBED CAMEMBERT SERVED WITH CRANBERRY SAUCE
PETITE SPANISH PIZZA 16.00 SOFRITO TOMATO SAUCE, CHORIZO SAUSAGE, SPANISH ONIONS, GUINDILLAS, BLACK OLIVES, RED CAPSICUM, MANCHEGO & MOZZARELLA CHEESE, TOPPED WITH FRESH ROCKET	MARINATED LAMB FILLET SKEWERS (GFA) 18.00 WITH SPICY PLUM DIPPING SAUCE & FLATBREADS
SALT & PEPPER CALAMARI (GF) 16.00 SALT & PEPPER DUSTED CALAMARI SERVED WITH CHILLI LIME DRESSING	NEW ZEALAND GREENSHELL MUSSELS (DOZ) 18.00 ASK OUR FRIENDLY WAIT STAFF FOR CHEF'S FLAVOUR CREATION OF THE DAY
PISTACHIO & LEMON ARANCINI (V) 16.00 SERVED WITH A VERDE MAYONNAISE	SOUP OF THE DAY 10.00 ASK YOUR FRIENDLY WAIT STAFF ABOUT TODAY'S DELICIOUS, HEARTY SOUP SERVED WITH CRUSTY BREAD

SHARE PLATES

ANTIPASTO BOARD (V) 24.00 A SELECTION OF EGGPLANT & TOMATO DIP, MARINATED SOFT FETA, SUNDRIED TOMATOES, GUINDILLAS (MILD PICKLED CHILLI), TASTY GREEN & BLACK OLIVES, CHAR-GRILLED MARINATED VEGETABLES, TOMATOES WITH BASIL, LEEK & SPINACH FRITTATA, CHILLI TOMATO RELISH & TURKISH TOAST
CHARCUTERIE BOARD 25.00 GRILLED CHORIZO, MILANO & INFERNO SALAMI, SERRANO HAM, PICKLES, FARMHOUSE AGED CHEDDAR CHEESE, HORSERADISH CREAM, CARAMELISED ONIONS SERVED WITH GRISSINI STICKS & TURKISH TOAST
SELECTION OF CHEESES (FOR 2) (V) 26.00 WATTLE VALLEY GOATS CHEESE, MILAWA BLUE, VINTAGE CHEDDAR, WHITESTONE NZ & BAROSSA CAMEMBERT, FIG PASTE, PEACH CHUTNEY & MUSCATELS, SERVED WITH CRACKERS

**CHEESES MAY VARY DUE TO AVAILABILITY*

BREADS

GARLIC & HERB BREAD (V) 6.00 ADD CHEESE 1.50 ADD BACON 2.50
THREE CHEESE PIZZA 12.00 9 INCH PIZZA TOPPED WITH MOZZARELLA, CHEDDAR & PARMESAN CHEESE

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m a i n s

CHICKEN GLASS NOODLE SALAD (GFA)	19.00
MARINATED CHICKEN TOSSED WITH RED & SUGARLOAF CABBAGE, MESCLUN, GREEN BEANS, SNOW PEAS, CORIANDER LEAVES & BEAN THREAD NOODLES, TOPPED WITH PEANUTS, SESAME SEEDS & DRESSED WITH A LIGHT THAI STYLE DRESSING (VEGETARIAN OPTION AVAILABLE)	
WARM PUMPKIN & PENNE SALAD (V)	19.00
TOSSED PINE NUTS, ROAST PUMPKIN, PENNE PASTA, SOFT FETA & BABY SPINACH WITH A BALSAMIC GLAZE	
CHICKEN BREAST PARMIGIANA	22.00
GOLDEN BROWN BREADED CHICKEN BREAST TOPPED WITH MARINARA TOMATO SAUCE, SLICED HAM, MELTED MOZZARELLA & PARMESAN CHEESE & SERVED WITH A GARDEN SALAD & BEER BATTERED FRIES ADD AVOCADO FOR 2.95	
MUSHROOM & SAGE CREAM GNOCCHI (V)	22.00
LIGHT POTATO GNOCCHI WITH SAGE CREAM SAUCE, BABY SPINACH, FIELD MUSHROOMS, PECORINO CHEESE & TOPPED WITH PINE NUTS	
GRILLED LAMB, CARAMELISED PEAR & HALOUMI SALAD	22.00
MESCLUN, RED ONION, CHERRY TOMATOES, BABY SPINACH LEAVES & PEARL COUS COUS TOPPED WITH GRILLED LAMB, HALOUMI & CARAMELISED PEAR, TOSSED IN A HONEY MUSTARD DRESSING (VEGETARIAN OPTION AVAILABLE)	
ADD AVOCADO FOR 2.95	
CHICKEN & BACON CARBONARA	22.00
CLASSIC SAUTÉED BACON, CHICKEN, GARLIC, BLACK PEPPER TOSSED WITH LINGUINE & SERVED WITH A CREAMY EGG SAUCE	
PORK BELLY	30.00
CRISPY CRACKLING PORK BELLY SERVED WITH SEASONAL VEGETABLES, APPLE COMPOTE & AN APPLE CIDER JUS	
BARRAMUNDI	25.00
GRILLED OR BATTERED BARRAMUNDI FILLETS SERVED WITH GARDEN SALAD, FRIES & TARTARE SAUCE	
BRAISED LAMB SHANK	26.00
RED WINE & THYME JUS SERVED WITH CARAMELISED ONION, STEAMED BROCCOLINI & CREAMY POTATO BAKE	
GLAZED CHICKEN BREAST	26.00
SERVED WITH SAFFRON RICE, PISTACHIOS, CRAISINS, ALMONDS, POMEGRANATES & A CREAMY SPINACH SAUCE	
GRILLED ATLANTIC SALMON (GFA)	28.50
250G CRISPY SKINNED ATLANTIC SALMON GRILLED WITH A LIME, SWEET CHILLI & CORIANDER BUTTER CRUMBLE, TOPPED WITH FRESH CORIANDER & CAPSICUM, SERVED WITH STEAMED SEASONAL VEGETABLES & CHAT POTATOES	
STRAIGHT FROM THE PASTURE	
ALL STEAKS COME WITH A CHOICE OF BEER BATTERED FRIES AND GARDEN SALAD OR STEAMED VEGETABLES & MASH PLUS YOUR CHOICE OF SAUCE (MUSHROOM, PEPPER, RED WINE JUS & CREAMY GARLIC-GF)	
RUMP 250GM	26.00
RUMP 500GM	35.00
SIRLOIN 300GM	33.00
MSA EYE FILLET 200GM	35.00
DUE TO THE LEAN CUT OF AN EYE FILLET STEAK CHEF RECOMMENDS NOT SERVING TO WELL-DONE	

S I D E S ~ PLEASE ASK OUR FRIENDLY STAFF ABOUT TODAY'S BLACKBOARD SPECIALS

FRESH GARDEN SALAD 4.50 | SERVE OF **STEAMED VEGETABLES** 5.00 | **GARLIC PRAWNS** 5.00

AVOCADO 2.95 | **HOMEMADE MASH** TOPPED WITH GARLIC BUTTER 4.50

BEER BATTERED FRIES WITH AIOLI (V) 9.00 | **WEDGES (V)** WITH SOUR CREAM & SWEET CHILLI SAUCE 10.00

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pizza, kids, dessert

PIZZA

VEGETABLE DELUXE (V).....24.00

NAPOLI, BOCCONCINI, MOZZARELLA, SPINACH, SPANISH ONION, ROASTED CAPSICUM, TOMATOES & MUSHROOMS FINISHED WITH A DRIZZLE OF PESTO

HAWAIIAN.....23.00

NAPOLI, MOZZARELLA, HAM, PINEAPPLE

SPANISH STYLE PIZZA.....26.00

SOFRITO TOMATO SAUCE, CHORIZO SAUSAGE, SPANISH ONIONS, GUINDILLA PEPPERS, BLACK OLIVES, RED CAPSICUM, MANCHEGO & MOZZARELLA CHEESE, TOPPED WITH FRESH ROCKET

BBQ CHICKEN25.00

NAPOLI, MOZZARELLA, CHICKEN, BACON, ROASTED CAPSICUM, MUSHROOMS, RED ONION & BBQ SAUCE

CARNE26.00

NAPOLI, MOZZARELLA, CHORIZO SAUSAGE, BACON, SALAMI, GROUND BEEF, SPANISH ONION & BBQ SAUCE

MARGHERITA (V).....22.00

NAPOLI, MOZZARELLA, BOCCONCINI, GRAPE TOMATOES & FRESH BASIL

GLUTEN FREE PIZZA BASES AVAILABLE



KIDS

SERVED WITH KIDS SOFT DRINK OR JUICE

KIDS HAM & PINEAPPLE PIZZA10.00

KIDS CHICKEN SCHNITZEL10.00

SERVED WITH YOUR CHOICE OF EITHER FRIES, SALAD OR SEASONAL VEGETABLES

KIDS PASTA10.00

PENNE PASTA WITH CHICKEN IN A TOMATO NAPOLITANA & CHEESY MOZZARELLA SAUCE

KIDS CHICKEN PARMIGIANA10.00

CHICKEN SCHNITZEL TOPPED WITH NAPOLETANA SAUCE, HAM & CHEESE, SERVED WITH YOUR CHOICE OF EITHER FRIES, SALAD OR SEASONAL VEGETABLES

KIDS CATCH OF THE DAY10.00

BATTERED FISH SERVED WITH YOUR CHOICE OF EITHER FRIES, SALAD OR SEASONAL VEGETABLES

DESSERT

TRIPLE CHOC MOUSSE.....8.50

3 DELICIOUS LAYERS OF MILK, WHITE & DARK CHOCOLATE MOUSSE

STICKY DATE PUDDING10.00

SERVED WITH BUTTERSCOTCH SAUCE & ICE-CREAM

RASPBERRY SORBET12.00

& VANILLA BEAN ICE-CREAM

SERVED WITH RASPBERRY COULIS & MERINGUE CRUNCH

APPLE & RASPBERRY CRUMBLE12.00

SERVED WARM WITH VANILLA ICE-CREAM

WARM FUDGY CHOCOLATE BROWNIE12.00

SERVED WITH CHOCOLATE SAUCE, CHOCOLATE SHARDS & VANILLA ICE-CREAM

BAKED PASSIONFRUIT TART12.00

SERVED WITH ORANGE-PASSIONFRUIT GRAND MARNIER SAUCE & COCONUT ICE-CREAM

SELECTION OF CHEESES (FOR 2) (V)26.00

WATTLE VALLEY GOATS CHEESE, MILAWA BLUE, VINTAGE CHEDDAR, WHITESTONE NZ & BAROSSA CAMEMBERT, FIG PASTE, PEACH CHUTNEY & MUSCATELS, SERVED WITH CRACKERS

**CHEESES MAY VARY DUE TO AVAILABILITY*

SELECTION OF TEA, COFFEE & LIQUEURS AVAILABLE

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lunch

AVAILABLE 7 DAYS



CHICKEN BURGER

CHICKEN SCHNITZEL, CHEESE, MESCLUN, TOMATO, BACON
& GARLIC AIOLI ON A TOASTED BUN, SERVED WITH BEER BATTERED FRIES

*GRILLED CHICKEN AVAILABLE

GLUTEN FREE BURGER BUN AVAILABLE \$1.00

STEAK SANDWICH

STEAK, CHEESE, MESCLUN, TOMATO & RED ONION TOPPED WITH TOMATO CHUTNEY
ON TOASTED TURKISH BREAD, SERVED WITH BEER BATTERED FRIES

CHICKEN GLASS NOODLE SALAD (GFA)

MARINATED CHICKEN TOSSED WITH RED & SUGARLOAF CABBAGE, MESCLUN, GREEN BEANS,
SNOW PEAS, CORIANDER LEAVES & BEAN THREAD NOODLES, TOPPED WITH PEANUTS, SESAME SEEDS
& DRESSED WITH A LIGHT THAI STYLE DRESSING (VEGETARIAN OPTION AVAILABLE)

BEER BATTERED FISH & CHIPS

BEER BATTERED FISH FILLETS SERVED WITH GARDEN SALAD, FRIES & TARTARE SAUCE

CHICKEN SCHNITZEL (GFA)

SERVED WITH GARDEN SALAD, BEER BATTERED FRIES & YOUR CHOICE OF SAUCE
(MUSHROOM, PEPPER, RED WINE JUS & CREAMY GARLIC)

9 INCH PIZZA

CHOOSE FROM VEGETARIAN, HAWAIIAN, CARNE, MARGHERITA (V) OR BBQ CHICKEN
GLUTEN FREE PIZZA BASE AVAILABLE - \$1.50

PULLED PORK BURGER

SLOW COOKED PORK TOPPED WITH COLESLAW AND CHIPOTLE
MAYONNAISE, SERVED WITH BEER BATTERED FRIES

WARM PUMPKIN & PENNE SALAD (V)

TOSSED PINE NUTS, ROAST PUMPKIN, PENNE PASTA, SOFT FETA
& BABY SPINACH WITH A BALSAMIC GLAZE

CREAMY GARLIC PRAWN PASTA

PRAWNS COOKED IN A CREAMY GARLIC AND WHITE WINE SAUCE TOSSED WITH LINGUINE PASTA



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