



Starters

Garlic Bread (V) 2 pcs \$7 Add Cheese \$2

Bruschetta (V) 2 pcs \$ 11
Tomatoes, Spanish onion, fresh basil, Persian feta and balsamic glaze.

Spicy Chicken Pieces \$12
Crispy crumbed chicken bites coated with sweet and savoury honey sauce.

Starters

Chilli and Garlic Prawns (GF) \$19
Tiger prawns pan tossed in chilli and garlic, served with rice and coriander.

Calamari (GF) \$14
Flash fried calamari strips in lime pepper seasoning served with coleslaw and aioli.

Quesadilla (V) \$13
Roasted Vegetables, salsa and sour cream wrapped in a tortilla.

Mains

Mushroom Risotto (V) \$24
Arborio rice with mushrooms, peas and onion tossed in a creamy white wine sauce with a basil pesto and topped with mascarpone cheese. **Add Chicken \$10**

Pork Belly (GF) \$35
Crispy pork belly slow cooked with apple puree, sauteed cabbage and roasted potatoes served with jus.

Spaghetti Carbonara \$20
Onion, bacon and garlic pan tossed with eggs, parmesan, spaghetti and cream.

Sri Lanken Curry \$18
Slow cooked Dhal with pumpkin, chickpea, spinach, and herbs served with roti and rice.

Mains

Chicken Schnitzel \$23
Panko crumbed chicken breast with gravy, chips & salad.

Parmigiana \$25
Panko crumbed chicken topped with ham, napoli & melted mozzarella with chips & salad.

The Salad (GF) \$17
Tossed mixed greens with Spanish onion, roasted pumpkin, beetroot, feta, quinoa with a honey mustard dressing.

Add Chicken, Calamari, Prawns or Salmon \$10

Beef Cheek \$33
Slow cooked in winter vege and gravy served on Pappardelle and topped with pangrattato

Please advise staff of any **FOOD ALLERGIES** or **NUT ALLERGIES** when placing your order

GF = Gluten Free GF on req = Gluten Free on Request

15% surcharge applies on public holidays

TAKEAWAY

Mains

Porterhouse Steak (GF) \$35

Cooked to your liking and served with either gravy, mushroom sauce, pepper sauce or garlic butter.

Add creamy garlic seafood sauce with scallops, gummy, salmon and prawns for reef & beef \$24

Premium Gippsland Char Grilled Eye Fillet (GF) 250g - \$53

Cooked to your liking and served with either gravy, mushroom sauce, pepper sauce or garlic butter.

Add creamy garlic seafood sauce with scallops gummy, salmon and prawns for reef & beef \$24

Specials

Steak Pie \$19

House made premium steak pie with prime beef served with Mash, vegetables and gravy.

Butter Chicken \$25

Traditional Indian butter chicken with mild flavours served with rice and naan bread.

Open Lamb Souvlaki \$23

Slow cooked lamb shoulder on pita bread with salad and tzatziki with a serve of chips.

Kids Menu (Under 12 years) – All \$10

Parma tenders and chips
Fried or grilled gummy and chips
Chicken tenders and chips
Calamari and chips (GF REQ)
Creamy Cheese Pasta

Seafood

Lime Peppered Calamari (GF) \$25

Lime pepper calamari flash fried & served with chips, coleslaw and aioli.

Fish and Chips (GF on req) \$29

Gummy fillets in lime pepper seasoning, or beer battered, served with chips, salad, tartare and lemon

Seafood Crepe (GF) \$42

Prawns, gummy and scallops cooked in a creamy garlic, onion and white wine sauce, wrapped in a crepe with chips and salad.

Barramundi \$34

Pan fried Barramundi served with potatoes, broccolini, capers in a white wine sauce.

Desserts

Sticky Date Pudding \$12

Home-made warmed sticky date with butterscotch sauce.

Lemon Tart \$12

Homemade tart bursting with lemon curd served with berries, mascarpone and meringue.

Caramel Waffle \$13

House made waffle topped with vanilla ice-cream with Caramel fudge sauce and served with a generous handful of caramel popcorn.

Apple and Rhubarb Crumble. \$12

Stewed apple and rhubarb topped with oat and almond crumble served with white chocolate custard and vanilla bean ice cream