

STARTERS	M	NM
Toasted Garlic Bread Split toasted baguette with roasted garlic and parsley butter (v)	7	8.5
Grilled Cheese & Garlic Bread add Bacon +3 Add Jalapeño +3	8.5	10
Grilled Bruschetta Toasted Pane Di Casa with roma tomatoes, basil, Spanish onion, sea salt, black pepper and balsamic glaze (v)	11.5	13
Spicy Potato Wedges With sweet chilli sauce and sour cream (v)	10.5	12
Steakhouse Fries Thick and crunchy Steakhouse fries w/ sauce ADD Cheese, Bacon & Jalapeños +4	8	9.5
Mexican Style Nachos Toasted corn chips topped with spicy beef and bean sauce, grilled mozzarella, sour cream, guacamole and tomato salsa	18	19.5
Pumpkin & Parmesan Arancini Fried risotto balls filled with pumpkin and finished with shaved parmesan and roasted capsicum aioli	12	13.5
Crumbed Calamari Panko crumbed calamari with roasted garlic aioli	16	17.5
Spicy Chicken Bites Hot crumbed drumettes, sriracha mayo and aioli	15	16.5
BOWLS	М	NM
Grilled Chicken Cob Salad Bowl Grilled chicken, avocado, boiled egg, bacon, corn, cos lettuce, tomato and avocado ranch dressing	20	21.5
Prawn Poke Bowl Grilled chilli prawns w/ sriracha mayo, pickled onion, edamame, radish, cucumber and brown rice - Add grilled chicken +6	23	25

Beer Battered Fish & Chips Barramundi fillets in a pale ale batter, lemon and tartare sauce	23	24.5
Chicken Schnitzel Panko crumbed chicken schnitzel served with steak fries and house salad - ADD Parmiagiana topping +4	19.5	21
Chilli Prawn Linguini Tossed in garlic, sun dried tomatoes, olive oil with lemon and fresh parsley	25	26.5
10" BBQ Meat Lovers Pizza BBQ base with pepperoni, ham, pork belly, capsicum and topped with mozzarella	20	21.5
Vegetable Thai Green Curry Seasonal vegetables sautéed in a spiced coconut curry sauce, with steamed rice snow pea sprouts and coriander (v) ADD grilled prawns (3) +7 ADD chicken +5	20.5	22
Lemon Pepper Chicken Lemon and herb marinated half chicken with sweet potato fries and garlic aioli	29	30.5
Roast of the Day Traditional roast served with roasted potatoes, pumpkin, carrot, peas and gravy (gf) See blackboard for todays roast	22	23.5
BURGERS Served with fries		
The Black Panther Southern fried chicken breast coated with Cajun spices, grilled cheese, lettuce, tomato with jalapeño aioli on a charcoal bun	19	20.5
Classic Cheese Burger Flame grilled wagyu patty, cheese, lettuce, tomato, gherkin and burger mayo on a toasted milk bun	18	19.5
Spiced Vegetarian Mild spiced vegetable crumbed patty, lettuce & cucumber,	18	19.5

CHAR GRILL	М	NM
All served with steak fries and house sala	ad	
200g Angus Rump 120 day aged Riverine grass fed	26	27.5
250g Scotch Fillet 150 day aged grain fed	37.5	39
Choice of complimentary sauces: Hollandaise \$2	Gravy / Mushroom / Pepper / Di	ane

SMALL APPETITES	M	NM
Chicken Schnitzel With steak fries and salad	12.5	14
Chicken Parmigiana With Napoli sauce, grilled cheese, steak fries and salad	13.5	15
Battered Fish With steak fries, salad & tartare sauce	13	14.5

With roasted potatoes, pumpkin, carrot, peas and gravy (gf)

16.5

15

Sides: Vegetables 5.5 - Creamy Mash Potato 5 - Fresh Garden Salad 5.5

KIDS MEALS \$11

Small Roast of the Day

ADD Creamy Garlic Prawns(3) +7

Beef & Cheese Slider Served with chips Crumbed Chicken Nuggets Served with chips Spaghetti Bolognaise

(gf) = gluten free (v) = vegetarian. While we offer menu items that cater for individual dietary requirements and all care is given, we cannot guarantee that they will be completely free of allergens.