

Starters

Gf Soup of The Day \$6.5

All our soups are house-made using market fresh ingredients

V Housemade Garlic Bread \$8

Thick crusty Turkish bread topped with garlic butter

Gf Lemon Pepper Calamari \$16

Scored calamari lightly coated with lemon myrtle pepper, served with garlic aioli & lemon wedge

V Bruschetta \$13

Fresh diced roma tomatoes, Spanish onion, fresh basil with olive oil on toasted Turkish bread, topped with crumbled feta and a balsamic glaze

V Crumbed Camembert \$14

Two deep fried wedges of tasty Camembert cheese served on lightly toasted Turkish bread with spicy mango chutney

Salads

Gf Calamari Salad \$25

Scored calamari lightly coated with lemon myrtle pepper, served on a rocket and spinach salad with shaved Parmesan, cherry tomatoes and a plum mayonnaise

V Pumpkin & Haloumi Salad \$26

Haloumi cheese and honey roasted pumpkin with roasted baby beetroot, baby spinach, crispy cos lettuce, Spanish onion and cherry tomatoes, tossed with a light lemon dressing and topped with crumbled feta

Salmon & Camembert Salad \$26

Delicate slices of smoked salmon and deep fried Camembert cheese on a bed of crispy cos lettuce, tomato, cucumber, orange, radish and avocado, dressed with a mango mayonnaise

Cajun Beef Salad \$25

Tender strips of beef dusted with Cajun spices served atop crispy cos lettuce, baby spinach, cherry tomato, roasted capsicum and cucumber with a coriander and sweet chili dressing, topped with crumbled feta

Pasta & Risotto

Gf Lamb Shank Risotto \$26

Tender pulled lamb shank pieces, spinach, roasted capsicum and olives, pan fried with arborio rice and topped with shaved Parmesan cheese

V Gf Pumpkin Risotto \$23

Arborio rice with oven roasted pumpkin, toasted pine nuts, sun dried tomatoes and spinach, finished with a touch of cream

+ Add Chicken \$3

Spaghetti Bolognese \$25

An old favourite made with our special Bolognese sauce and topped with shaved Parmesan

V Asian Noodle Stir Fry \$27

Tasty Hokkien noodles pan fried and tossed with Asian vegetables and cashews, seasoned with sweet chili and sweet soy sauce

+ Add Chicken \$3 -- Add Marinated Beef \$3 -- Add Prawns \$5

Char Grilled Steak

Gf Eye Fillet Mignon \$42

200g centre cut grass fed Portland tenderloin medallion wrapped in bacon, char grilled to your liking, served with beer battered chips and your choice of salad or vegetables

+ Sides available from \$4 and premium sauces for \$2 +

Gf Prime Porterhouse \$35

300g grass fed premium cut Porterhouse, char grilled to your liking, served with beer battered chips and your choice of salad or vegetables

+ Sides available from \$4 and premium sauces for \$2 +

Premium Sauces \$2

Mushroom, red wine jus, pepper, garlic butter, bernaise, hollandaise

+ Gravy and gluten free gravy NO CHARGE

Sides

ALL SIDES ARE \$4 AND ARE SERVED ONLY AS AN ACCOMPANIMENT TO YOUR STARTER OR YOUR MAIN MEAL

V Gf Roast potatoes and pumpkin

V Gf House made mash

V Garden salad with French dressing

V Gf Garden vegetables

V Crispy beer battered chips

Main Course Favourites

Gf Grilled Atlantic Salmon \$27

Grilled salmon fillet served on a bed of house made mash, served with garden vegetables and topped with mango salsa

Gf Braised Lamb Shank \$28

Two tender braised lamb shanks served with house made mash and seasonal vegetables

Beer Battered Flathead Fillets \$22

Crisp beer battered flathead fillets served with house made tartare sauce, beer battered chips and lemon wedge

+ Also available grilled \$24

+ Sides available from \$4

Chicken Parmigiana \$24

Crisp crumbed chicken breast topped with house made Napoli sauce, ham, mozzarella cheese and served with beer battered chips

+ Sides available from \$4

Gf Garlic Prawns \$29

Prawn cutlets in a creamy garlic and white wine sauce, served with jasmine rice and a side salad

Seafood Paella \$32

A classic arborio rice pan dish with chorizo sausage, chicken, prawns, scallops, mussels and calamari, and also with capsicum, Spanish onion, fresh red chilli, cherry tomatoes and green peas

+ Managers selection

Burgers

Gourmet Angus Beef Burger \$24

Seasoned Angus beef patty with smoky bacon, melted cheese, crisp cos lettuce, tomato, Spanish onion and our own tomato relish on a lightly toasted brioche bun and served with beer battered chips

Gourmet Chicken Burger \$23

Tender char grilled chicken with smoky bacon, melted cheese, crisp cos lettuce, tomato and guacamole served on a lightly toasted brioche bun and served with beer battered chips

Desserts & Afters

Sticky Date Pudding \$9

Served with a warm butterscotch sauce and double cream

+ Ice cream add \$1 scoop

Warm Apple Pie \$9

Served with double cream

+ Ice cream add \$1 scoop

Flourless Chocolate Cake \$9

Served with double cream

+ Add ice cream scoop \$1

Ice Cream \$6

Three scoops of creamy vanilla ice cream with your choice of chocolate, strawberry or caramel topping

Affogato (no liqueur) \$9

Single scoop of creamy vanilla ice cream served with espresso coffee

+ Add liqueur \$14

Today's Dessert Special

Please check our daily specials menu or ask your waitstaff for our dessert special of the day

Seniors' Desserts

Gf Seniors' Fruit Salad \$3

Freshly cut seasonal fruit served with double cream

Seniors' Ice Cream \$3

Two scoops of vanilla ice cream with your choice of chocolate, strawberry or caramel topping

Seniors' Dessert of the Day \$3

See our waitstaff for details

Dessert Wines

Erardus Stickey Mickey \$9 Glass -- \$36 Bottle

90ml Glass -- 375ml Bottle / Late Harvest Sauv Blanc Marlborough, NZ - 2014

Moores Hill CGR \$45 Bottle

375 ml Bottle Late Harvest Riesling Tamar Valley, TAS - 2015

+ Manager's selection

Coffee & Liqueur

Liqueur Affogato \$14

Single scoop of creamy vanilla ice cream served with an espresso and Frangelico liqueur on the side

+ *Manager's selection*

Liqueur Coffee \$9.5

Your choice of Irish (Jameson's Irish Whisky), Mexican (Kahlua), Hazelnut (Frangelico) or Roman (vanilla Galliano) topped with whipped cream

Iced Coffee / Chocolate \$5.5

Served with ice cream and topped with whipped cream

Espresso Long Black \$4.5

Double shot

Hot Chocolate Mug \$4.5

+ Soy : ADD 70c

Espresso Coffee \$3.8

Espresso, Café Latte, Cappuccino, Flat White, Mocha, Short Macchiato

+ Large: ADD 30c / Soy or decaf: ADD 70c

Chai Latte \$4.5

Vanilla

+ Large: ADD 30c / Soy : ADD 70c

Fortified Wines

Galway Pipe 12YO Grand Tawny - 60ml \$8

Australia NV

Brown Bros Tawny 60ml \$6

Australia NV

Penfolds Club Tawny 60ml \$5

Australia NV

McWilliams Sherry - Dry - Cream - Sweet \$4

Seniors' Menu - \$17

SENIORS' MEALS NOT AVAILABLE ON FRIDAY & SATURDAY NIGHT

Soup of the Day \$3

All our soups are house-made using market fresh ingredients

Gf Seniors' Grilled Flathead \$17

Grilled flathead fillets served with mash and salad and house made tartare sauce

V Seniors' Asian Noodle Stir Fry \$17

Hokkien noodles pan fried tossed with Asian vegetables with sweet chilli and sweet soy sauce

+ ADD Prawns/Chicken/Beef \$4 EACH

Gf Seniors' Lamb Shank \$17

Tender braised lamb shank served with house made mashed potato and seasonal vegetables

Gf Seniors' Lamb Shank Risotto \$17

Tender pulled lamb shank, spinach, roasted capsicum and olives, pan fried with arborio rice, topped with Parmesan

Seniors' Seafood Plate \$17

Crumbed calamari, scallops, prawns and battered fish served with chips, salad and house made tartare sauce

Seniors' Chicken Parmigiana \$17

Crumbed half chicken breast topped with ham, Mozzarella cheese and our house made Napoli sauce, served with chips and salad

Seniors' Fish & Chips \$17

Beer battered flathead fillets served with chips, salad and house made tartare sauce

Roast of the Day \$17

Served with roast vegetables and gravy

Seniors' Menu - \$20

Gf Seniors' Grilled Atlantic Salmon \$20

Grilled salmon fillet served on a bed of mashed potato with garden vegetables and a mango salsa

Gf Seniors' Garlic Prawns \$20

Prawn cutlets served in a creamy garlic and white wine sauce with jasmine rice and a garden salad