

Kids Meals

Chicken nuggets and chips	9.00
Crispy tempura battered fish and chips	9.90
Sausages chips and gravy	8.90
Sausages vegetables and gravy	9.90
Pappardelle with home-made tomato Napoli sauce	8.00
Bowl of chips with gravy or tomato sauce	6.60
Crumbed calamari rings and chips	10.00
Kids steak with chips and gravy	13.50
Kids chicken schnitzel served with chips and gravy	10.00
Cheeseburger served with chips	10.90
Kids Lasagne served with chips	10.00

Kids Desserts

M&M Sundae / Chocolate Mousse / Frog in a Pond	5.60
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Sauces can be added to any meal if requested.

Breads & Entrees

Garlic Bread	½ 4.00	7.00
<i>Toasted baguettes with creamed garlic butter and fresh parsley.</i>		
Cheese and Garlic Bread	½ 5.00	8.00
<i>Toasted baguettes topped with mozzarella and parmesan and parsley.</i>		
Bruschetta	½ 5.50	9.00
<i>Salsa of tomato and red onion marinated in garlic and basil on toasted baguettes topped with mozzarella.</i>		
Cheese & Bacon Bread	½ 6.00	10.00
<i>Toasted baguettes topped with garlic butter, bacon, mozzarella and parsley.</i>		
Chef's Bread	½ 5.50	9.00
<i>Chef's selection of toppings served on toasted baguettes.</i>		
Trio of Dips		11.90
<i>Chef's choice of three different dips served with toasted finger triangles.</i>		

Salads

Caesar Salad		18.50
<i>Baby cos lettuce, bacon, honey roasted croutons, shaved parmesan tossed with a home-made Caesar dressing and topped with a poached egg.</i>		
Chicken Caesar Salad		21.50
<i>Grilled chicken tenderloins, baby cos lettuce, bacon, honey roasted croutons, shaved parmesan tossed with a home-made Caesar dressing and topped with a poached egg.</i>		
Thai Beef Salad		23.00
<i>Seared beef fillets served on a bed of mixed lettuce, spring onion, tomato, red capsicum, cucumber, red cabbage, fresh coriander, fresh mint, and crispy noodles with a Thai style sweet chili and lime dressing. (Available gluten free with no noodles)</i>		
Seafood Salad (GF)		25.00
<i>King prawns, scallops and mussels served on a bed of iceberg lettuce, roasted peppers, dill, capers, red onion, and chopped celery, served with a thousand-island dressing.</i>		

(GF) = Gluten Free (V) = Vegetarian E = Entrée M = Main

From the Pan

Garlic Prawns (GF)	E 24.50	M 30.90
<i>King tiger prawns sautéed in garlic and parsley with a creamy white wine sauce, topped with parmesan cheese, served with Arborio rice and a side salad.</i>		
Pappardelle Carbonara	E 17.00	M 20.50
<i>Pan seared bacon tossed in garlic and parsley, finished in a creamy white wine and parmesan sauce.</i>		
Risotto Primavera (GF/V)	E 17.50	M 20.50
<i>Oven roasted pumpkin, char grilled capsicum, mushrooms, semi-dried tomatoes, olives, tossed with parsley and Primavera sauce, topped with parmesan.</i>		
Seafood Pappardelle	E 25.00	M 33.50
<i>Pan fried scallops, mussels and prawns, tossed with garlic, white wine and parsley finished in a seasoned butter sauce topped with parmesan cheese.</i>		
Spanish Pappardelle	E 19.00	M 22.50
<i>Pan fried Chorizo, capsicum, red onions, olives and shallots tossed in olive oil and paprika, finished in a tomato sauce topped with parmesan.</i>		
Chicken Stir-Fry	E 19.50	M 23.50
<i>Wok fried chicken, capsicum, red onion, carrot, wombok, red and green cabbage, tossed through Hokkien noodles, finished in a mild Thai sauce.</i>		
Prawn Stir-Fry	E 22.00	M 26.90
<i>Wok fried prawns, capsicum, red onion, carrot, wombok, red and green cabbage, tossed through Hokkien noodles, finished in a mild Thai sauce.</i>		
Chicken & Mushroom Risotto (GF)	E 18.00	M 21.00
<i>White wine poached chicken breast pieces, pan fried in garlic butter and parsley with vegetable stock, and a hint of parmesan.</i>		
Spaghetti Bolognese	E 18.50	M 21.50
<i>Authentic Italian style Bolognese sauce with beef, tomato and onions served with spaghetti and topped with parmesan cheese.</i>		
Curry of the Day		23.50
<i>Refer to the specials board for today's delicious home-made curry. Served with steamed rice and pappadums.</i>		
Veggie Stir-fry (V)	E 17.50	M 21.00
<i>Wok fried capsicum, red onion, carrot, wombok, red and green cabbage, tossed through Hokkien noodles, finished in a mild Thai sauce.</i>		

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Main Meals

Princess Chicken Breast (GF)	25.50
<i>Grilled chicken breast topped with a creamy bacon and mushroom sauce.</i>	
Mixed Grill	33.50
<i>Minute scotch fillet steak, beef rissole, grilled bacon, sausages, tomato, onion, and a fried egg topped with gravy.</i>	
Roasted Pork Belly (GF)	29.50
<i>Oven roasted crispy pork belly served on turmeric and chilli Arborio rice tossed with seasonal vegetables and a sweet cinnamon citrus sauce.</i>	
Grilled Barramundi	25.50
<i>Barramundi fillet grilled with a lemon pepper seasoning.</i>	
Fish of the Day	25.50
<i>Refer to the specials board for today's catch and cooking style.</i>	
Roast of the Day	21.50
<i>Refer to our specials board for today's oven roasted prime cuts of meat.</i>	
Chicken Schnitzel	22.50
<i>Premium breaded chicken breast schnitzel.</i>	
Chicken Parmigiana	24.50
<i>Breaded chicken breast baked with fresh Napoli sauce, shaved leg ham, topped with mozzarella cheese.</i>	
300gm Black Angus Porterhouse Steak (GF)	30.90
<i>Certified Angus steak grilled to your liking.</i>	
300gm Scotch Fillet Steak (GF)	34.50
<i>Grain fed yearling grade steak grilled to your liking.</i>	
Reef & Beef (GF)	43.50
<i>Pan fried scallops, prawns and mussels served with a creamy white wine sauce, on our premium 300gm Scotch fillet, grilled to your liking.</i>	
Lasagne	24.50
<i>Beef Bolognese between Lasagne sheets, topped with a creamy Béchamel sauce and served with salad and chips.</i>	
Vegetarian Pizza (V)	18.50
<i>Tomato base topped with mushroom, roasted peppers, onion, olives, semi-dried tomatoes and mozzarella cheese.</i>	

Sauces

Mushroom Sauce/ Pepper Sauce/ Aioli	3.00
Gravy/ Garlic Butter	1.90

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White Wines

Rothbury Estate Sauvignon Blanc (Sunraysia)	G 6.50	B 22.00
The Shy Pig Sauvignon Blanc (Sunraysia)	G 7.00	B 24.00
Sam Miranda Sauvignon Blanc (King Valley)	G 9.00	B 32.00
Oyster Bay Sauvignon Blanc (Marlborough NZ)	G 9.50	B 36.00
Rothbury Estate Chardonnay (Sunraysia)	G 6.50	B 22.00
Snow Road Chardonnay Sav Blanc(King Valley)	G 7.00	B 23.50
Sam Miranda Chardonnay (King Valley)	G 9.00	B 32.00
Oyster Bay Chardonnay (Marlborough NZ)	G 9.50	B 36.00
Snow Road Moscato (King Valley)	G 7.00	B 23.50
Brown Brothers Moscato (Milawa)	G 9.00	B 32.00
Secret Stone Pinot Gris (Marlborough NZ)	G 8.50	B 30.00
Tallis Riesling (Dookie Hills)		B 35.00

Red Wines

Rothbury Estate Shiraz Cabernet (Sunraysia)	G 6.50	B 22.00
The Shy Pig Shiraz Cabernet Merlot (Sunraysia)	G 7.00	B 24.00
Farm to Table Shiraz (Avenel)	G 8.00	B 32.00
Monichino Shiraz (Katunga)	G 8.00	B 30.00
Pepperjack Shiraz (Barossa)		B 42.00
Rothbury Estate Cabernet Merlot (Sunraysia)	G 6.50	B 22.00
Snow Road Cabernet Merlot (King Valley)	G 7.00	B 23.50
Farm to Table Cabernet Sauvignon (Avenel)	G 8.00	B 32.00
Brown Brothers Cabernet Sauvignon (Milawa)	G 8.00	B 36.00
Pepperjack Cabernet Sauvignon (Barossa)		B 42.00
Farm to Table Pinot Noir (Avenel)	G 8.00	B 32.00
Squealing Pig Rosé (Marlborough NZ)	G 8.00	B 32.00
Brown Brothers Cienna (Milawa)	G 7.00	B 30.00

Sparkling Wines

Sam Miranda Prosecco (Piccolo or Bottle)	P 10.00	B 30.00
Yellow or Pink (Piccolo or Bottle)	P 9.00	B 25.50
Riccadonna Asti Sparkling		B 30.00

G = Glass B = Bottle (NZ) = New Zealand

Cocktails

All Cocktails 16.00

Mocha Mud Shake - Kahlua, Crème de Cacao, Milk, Cream.

White Russian - Vodka, Kahlua, Milk.

Blue Hawaiian - White Rum, Blue Curacao, Malibu, Lemon, Lime and Pineapple.

Tropical Treat - Vodka, Malibu, Orange Juice, Pineapple Juice, Lemonade, Raspberry.

Grasshopper Martini - Crème de Cacao, Crème de Menthe, Milk, Cream.

Fruit Tingle - Vodka, Blue Curacao, Lemonade, Raspberry.

Desserts

Trifle 7.00

Home-made trifle with jam roll, custard and jelly.

Tiramisu 9.60

Home-made authentic Italian tiramisu.

Pavlova 7.00

Soft Pavlova with whipped cream and a berry coulis.

Cake/ Cheesecake 10.00

Check the dessert fridge for today's tasty selection.

Sticky Date Pudding 10.00

Warm sticky date pudding served with whipped cream and ice-cream.

Apple Pie 9.60

Warm apple pie served with whipped cream and ice-cream.

Coffees & Drinks

Espresso Coffee 3.90

Cappuccino, Latte, Mocha, short black, long black or flat white. Optional with butterscotch, hazelnut, caramel or vanilla for \$1.00 extra

Hot Chocolate 3.90

Pot of Tea 3.30

A variety of tea's including, English breakfast, peppermint, chamomile, jasmine, earl grey, and green tea.

Milkshake 5.00

Chocolate, vanilla, strawberry, blue heaven, banana, caramel or lime.

Iced Coffee/ Iced Chocolate 6.00

Please relax and enjoy your stay with us...