



## STARTERS

Toasted garlic bread (V) Add cheese <b>\$2</b> Add cheese & chilli <b>\$2.50</b>	<b>\$7</b>
Soup of the day with grilled sourdough bread	<b>\$10</b>
Bruschetta of tomato, onion, basil, Persian fetta and balsamic glaze V	<b>\$12</b>
Crispy peppered calamari with saffron mayo and beetroot relish DF	<b>\$13.50</b>
Slow cooked beef and mushroom arancini with tomato mayo and basil pesto	<b>\$13.50</b>
Soft tacos with chicken, beans, mixed pepper, corn salsa and jalapeno mayo	<b>\$13.50</b>
Mussels with chilli tomato broth and Turkish bread	<b>\$15</b>

## M a i n s

Chicken Parma topped with tomato napoli, ham, mozzarella with side salad and chips	<b>\$25</b>
Chicken schnitzel served with side salad, chips and gravy	<b>\$23</b>
Crispy beer battered fish with lemon, tartare sauce, chips and salad DF	<b>\$23</b>
Quinoa and black bean salad with peppers, corn, tomato, coriander, pepitas, Persian fetta, croutons and sherry vinaigrette VVGO Add chicken <b>\$4</b> Add calamari <b>\$5.50</b>	<b>\$18</b>
Chickpea, lentil and coconut curry with steamed rice and bread VVGO	<b>\$23</b>
Classic lasagne of wagyu bolognese, béchamel, mozzarella cheese with chips and salad	<b>\$25</b>
Penne pasta with chicken, pumpkin, roasted peppers in a pesto cream sauce	<b>\$25</b>
Crispy peppered calamari, saffron mayo and beetroot relish served with chips DF	<b>\$26</b>
Lemon and thyme chicken breast with cauliflower puree, herb polenta, asparagus, red wine jus and beetroot relish	<b>\$28</b>
Seafood risotto of Moreton bay bug, squid, prawns, chilli, garlic and chunky tomatoes GF	<b>\$30</b>
Pan fried Barramundi with thin rice noodles, Asian broccoli, tom yum sauce and crispy salad	<b>\$32</b>
Tomato braised lamb, herb mash, mixed mushrooms, pumpkin cream and potato crisp GF	<b>\$33</b>

## FROM THE GRILL

<b>300g Porterhouse</b>	<b>\$38</b>	
Black Angus beef, Queensland pasture fed, aged 6 weeks		
<b>350g Ribeye</b>	<b>\$43</b>	
Grain fed Black Angus, western district, aged for 28 days		
All steaks are seared on our open flame grill, cooked to your liking and served with your choice of 1 green, 1 starch and 1 sauce:		
Greens:	Starch:	Sauce:
Petit salad V/DF/GF	Mash potato V/GF	Crushed peppercorn jus GF
Steamed vegetables V/GF	Seasoned steak fries DF	Mushroom jus GF
		Red wine jus and herb butter GF
Add gravy <b>\$2.50</b> Add jus <b>\$3</b>		Gravy

All prices are GST inclusive. Please be advised we do not split bills. Please note that all menu items are subject to seasonal availability. Any specific dietary requirements, please advise one of our staff and our Chef will make any necessary change to accommodate.

**Please note that we have a 10% surcharge for the total bill on public holidays.**

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free VGO Vegan Option



## SENIORS MENU

**Lunch: Monday - Friday**

**Not available Public Holidays**

Option 1 - Main course and entree or dessert **\$17**

Option 2 - All 3 courses **\$21**

### ENTREES

Garlic bread

Soup of the day with grilled bread

### MAINS

Traditional fish and chips (battered or grilled) with lemon wedge, tartare sauce and a petit salad

Chicken schnitzel with seasoned chips and a petit salad (add parma topping \$2.50)

Pan fried lemon and thyme chicken breast with creamy mash, mixed mushrooms and gravy

Penne bolognese with fresh herbs and parmesan

### DESSERTS

Creamy chocolate mousse GF

Pavlova with whipped cream and mixed berry compote

## KIDS MEALS

**\$12.50**

**12 years and under - includes a main meal and dessert**

Pasta bolognese

Fish and chips DF

Crispy calamari and chips DF

Nuggets and chips

Cheeseburger and chips

### KIDS DESSERTS

Creamy chocolate mousse

Vanilla ice cream with available topping (ask your wait staff)

## SIDES TO SHARE

Crispy seasoned steak fries & garlic herb aioli DF

**\$7.50**

Garden salad dressed with citrus vinaigrette V/GF/DF

**\$7.50**

Seasonal steamed vegetables with herb butter V/GF

**\$7.50**

Buttery mash with rich peppered gravy

**\$7.50**

Crispy seasoned wedges with sweet chilli and sour cream

**\$10.00**

### DESSERTS

Warm sticky date pudding, butterscotch sauce and vanilla ice cream

**\$11**

Italian Tiramisu with espresso sponge fingers, anglaise and choc wafer

**\$11**

Creamy chocolate mousse cup with whipped cream

**\$6**

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