

Fish & Chips
Nuggets & Chips
Chicken Schnitzel or Parmigiana
Cheese Burger & Chips
Spaghetti Bolognese or Napolitana
Grilled Chicken Salad

Desserts Kid's Ice-Cream Chocolate Mousse

SIDE & SAUCES

Seasonal Greens \$12 feta, tahini yoghurt, almonds

Sweet Potato Fries (vo) \$14 sweet chilli mayo

Potato Wedges (vo) \$14 sweet chilli, sour cream

Garden Salad (v, gf, vo) **\$8** balsamic dressing, olive oil

Chips (v) \$11 aioli



Creamy Mash (gf, v) \$8

Sautéed Seasonal Vegetables (vo, gf) \$9

Sauces (gf) \$2

gravy, mushroom, peppercorn, garlic butter, aioli, salsa verde, sweet chilli mayo, chipotle mayo

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

V = VEGETARIAN VO = VEGETARIAN OPTION

GF = GLUTEN FRIENDLY GFO = GLUTEN FRIENDLY OPTION

DESSERTS

Vanilla Ice-Cream \$3 per scoop

served with your choice of topping

Cake Selection (gfo) \$12

please see our friendly staff for today's selection served with ice-cream

Chocolate Fondant \$14

vanilla bean ice cream

Pannacotta \$13

poached seasonal fruit, cinnamon syrup

Churros \$13

warm fudge sauce, cinnamon sugar

SENIORS MENU

Lunch only, Monday to Friday

1 COURSE \$20 | 2 COURSE \$23 | 3 COURSE \$26

Starters

Garlic Bread Arancini Bruschetta

Mains

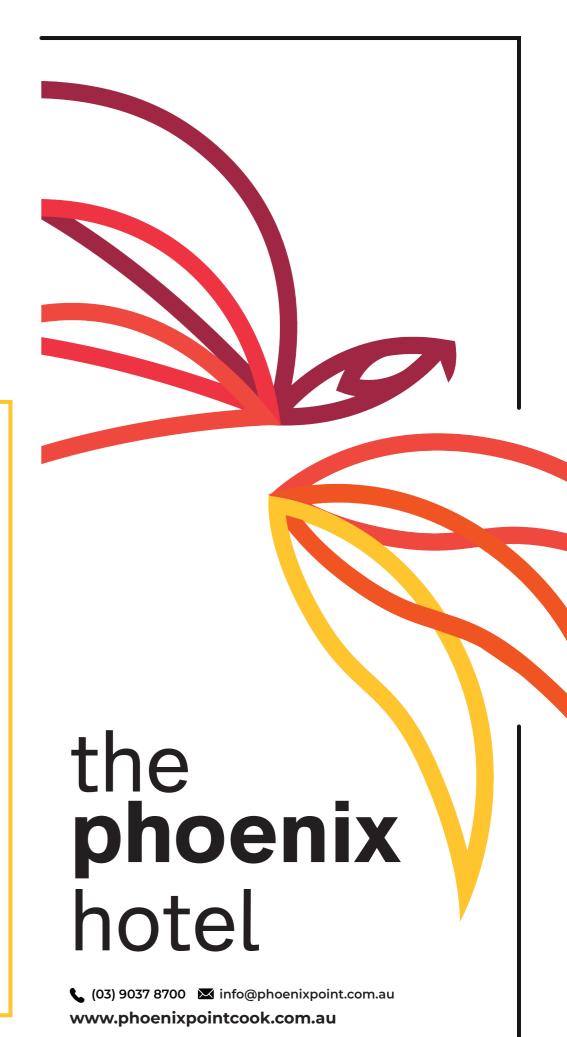
Fish & Chips
Chicken Schnitzel
Spaghetti Bolognese
Mushroom Gnocchi
180g Porterhouse Steak +\$7
Lemon Pepper Calamari

Desserts

Pavlova Chocolate Mousse Chef's Cake Selection Vanilla Ice-Cream Scoop



TERMS & CONDITIONS APPLY
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS



Marinated Mount Zero Olives (v, vo, afo) \$10

bread sticks

Garlic & Herb Bread (v) \$11

add cheese \$2 add bacon \$3

Bruschetta (v. vo) \$16

capsicum, olives, tomato, capers, feta

Fried Chicken Ribs (qf) \$17

hot sauce

ENTREE

Arancini (v) \$16

porcini mushroom, parmesan cheese, truffle mayonnaise

Pork Croquettes \$17

chipotle mayonnaise

Nachos (v, qf) **\$16**

mozzarella cheese, tomato salsa, sour cream, jalapeno, guacamole add barbecue pulled pork \$5

Lemon Pepper Calamari (gfo) E \$17 | M \$27

rocket salad, lemon, aioli

Loaded Fries \$17

bacon, red onion, mozzarella cheese, garlic sauce add barbecue sauce \$2 add barbecue pork \$5

Charcuterie Board \$25

cured & smoked meats, olives, grilled vegetable, sourdough, tomato relish, parmesan cheese

Dips Platter (gfo, v) \$18

flat bread, martinated vegetables, hummus, beetroot puree, dukkah extra bread \$4

MAIN

Market Fish & Chips (gfo) \$28

Choice of grilled or fried, garden salad, tartare sauce

Chicken Parma \$29

napoli sauce, ham, mozzarella cheese, garden salad, chips

Chicken Schnitzel \$27

garden salad, chips, gravy

Harissa Chicken Breast \$32

pearl couscous, beetroot puree, seasonal vegetables

Lamb Souvlaki \$31

pita bread, tzatziki, cucumber, tomato, tahini yoghurt, chips

Grilled Barramundi \$34

crushed potato & herb salad, broccolini, tomato salsa

Chickpea & Lentil Curry (gf, v, vgo) \$27

basmati rice, papadam, yoghurt

Pie of the Day \$29

chef's house made pie see specials for today's flavour

Veal Schnitzel \$35

garden salad, chips, choice of sauce

BURGER

SERVED WITH CHIPS & AIOLI

Phoenix Fried Chicken Burger \$24

toasted brioche bun, fried chicken, chilli slaw, cheese, barbecue sauce

Wagyu Beef Burger \$24

toasted brioche bun, wagyu beef, bacon, lettuce, tomato, cheese, pickle, special burger sauce

BBQ Pork Burger \$24

toasted brioche bun, barbecue pulled pork, chilli slaw, cheese, chipotle mayo

Halloumi Burger \$24

toasted brioche bun, grilled halloumi, lettuce, mushroom, tomato, tomato relish, house made burger sauce

Wagyu Brisket Burger \$27

toasted turkish bread, braised brisket, barbecue sauce, chilli slaw, cheese

GRILL

300g Porterhouse \$44 220g Eye Fillet \$51 250g Scotch Fillet \$46 Pork Cutlet \$33



All steaks are served cooked to your liking, served with garden salad, chips, your choice of sauce

PASTA AND RISOTTO

Saffron Leek Risotto (v, gf, vo) \$25 spinach, basil pesto, almonds, parmesan cheese

Seafood Risotto \$35

scallops, mussels, calamari, prawns, fish, garlic chilli, napoli, parmesan cheese

Spaghetti Carbonara \$27

nushrooms, bacon, onion, garlic cream sauce, parmesan cheese

Spaghetti Bolognese \$24

beef & veal ragu, parmesan cheese

Mushroom Gnocchi (v) \$27

mushroom ragu, spinach, cream parmesan cheese, truffle oil

SALA

Caesar Salad (vo, gfo) \$23

cos lettuce, croutons, bacon, boiled egg, anchovies, caesar dressing

Beetroot & Chickpea Salad (vo, gf) **\$23**

beetroot humus, spinach, fennel, almonds, parmesan cheese, olive oil, lemon

Asian Beef Salad \$29

marinated beef strips, cabbage, rocket, coriander, parsley, red onion, edamame, sesame seeds, crispy noodles, house made asian dressing

add grilled chicken **\$6**add lemon pepper calamari **\$8**add grilled haloumi **\$7**