



STARTERS

Soup of the Day (gfo) 7

Garlic Bread (vo) 8

Garlic Cheese Bread (vo) 9

Bowl of Chips (vo) 9

With garlic aioli and tomato sauce.

Potato Wedges (vo) 12

With sweet chili sauce and sour cream.

Halloumi Stack (vo) 15

Grilled cheese, sweet potato, capsicum, zucchini with a balsamic glaze.

Indonesian Chicken Satay (gfo) 15

With garlic green beans and satay sauce.

Balinese Prawn Skewers (gfo) 16

With coconut and bean salad and sambal sauce.

Salt and Pepper Calamari (gfo) 16

With garlic aioli.

Nachos (vo) 16

Sour cream, jalapenos and guacamole with spring onion and tomato salsa.

SALADS

Caesar Salad (gfo) (vo) 18

Baby cos lettuce, anchovies, croutons, bacon, shaved parmesan and a poached egg tossed with house-made dressing.

Add Chicken 5 | Add Calamari 7 | Add Prawns 8

Thai Salad (vo) 19

Asian mix salad, tomato, onion, cucumber, capsicum, pineapple, crushed peanuts and coriander, tamarind chili dressing topped with rice noodles.

Add Chicken 5 | Add Beef 6 | Add Prawns 8

Moroccan Tortilla Salad (vo) 19

Mix lettuce, onion, tomato, cucumber, capsicum, grilled halloumi tossed with a paprika yoghurt and garlic dressing.

Add Chicken 5 | Add Beef 6 | Add Calamari 7

VEGAN

Falafel Wild Rice Salad (vo) (gfo) 26

Quinoa, parsley, tomatoes, spring onion, pumpkin, potato, zucchini, pine nuts, beetroot with Tahini toasted black sesame yoghurt dressing.

Vegetable Stack (vo) (gfo) 26

Crispy mushroom, capsicum, zucchini, and sweet potatoes topped with pesto and tomato puree served with chips and herbed coleslaw.

Tofu Curry Risotto (vo) (gfo) 26

Fried tofu, coconut curry broth, mushroom, peas, pumpkin and Asian vegetables.

MAINS

Roast of the Day (gfo) 25

See staff

Fish and Chips 25

Battered or grilled fish with lemon and tartare sauce, chips and salad.

Salt and Pepper Calamari (gfo) 25

With aioli sauce, chips and salad.

Indonesian Chicken Satay (gfo) 26

Marinated chicken skewers steamed Jasmine rice, garlic green beans and satay sauce.

Chicken Scaloppini (gfo) 29

Mushrooms, bacon and mixed herbs in a white cream sauce with mash potato and broccolini parcel.

Atlantic Salmon Fillet (gfo) 30

Zucchini frittata, broccolini parcel with dill butter and caper sauce.

Fisherman's Basket 36

Crumbed and deep-fried prawn, scallop, fish and calamari served with chips, salad and tartare sauce.

Halloumi Stack (vo) 29

Grilled cheese, sweet potato, capsicum, zucchini with a balsamic glaze, zucchini frittata, aioli and chips.

GRILL (served with chips & salad or potato & vegetables)

250g Angus Rump (gfo) 28

300g Porterhouse (gfo) 38

Sauces (gfo)

Mushroom, pepper, red wine jus, hollandaise or garlic butter.

BURGERS & WRAPS

Schnitzel Wrap 24

Schnitzel strips, Asian coleslaw, sour cream and sweet chili sauce served with chips and aioli.

Mexican Beef Wrap 26

Iceberg lettuce, tomato, onion, cucumber, avocado and a yoghurt, cucumber and lime dressing served with chips.

Aussie Beef Burger 26

BBQ sauce, cheese, bacon, egg, lettuce, tomato, onion and beetroot served on a brioche bun with aioli and chips.

Bourbon Glaze Burger 28

Two stacks of patties with American cheese, bacon, egg, lettuce, tomato, onion served with chips and chili aioli.

Steak Sandwich 28

Steak fillet in a Turkish roll, chipotle aioli, beetroot jam with lettuce, tomato, onion, cheese, bacon, egg served with aioli and chips.

PANS

Nasi Goreng (gfo) (vo) 20

Indonesian style fried rice with fried egg, cabbage, carrots, coriander, spring onion, side cassava crackers and dried shallots.
Add Chicken 5 | Add Calamari 7 | Add Prawns 8

Baked Pumpkin and Pesto Risotto (gfo) (vo) 22

Spinach, pine nuts, baked cherry tomatoes, camembert, and shaved parmesan cheese.
Add Chicken 5 | Add Prawns 8

Lemon Grass Sizzling Plate (gfo) (vo) 22

Asian vegetables and cashews stir fried with lemon grass sauce served with steamed rice and dried shallots.
Add Chicken 5 | Add Prawns 8

Prawn and Scallop Thermidor (gfo) 30

Garlic, cheese, white wine and cream sauce with steamed rice and broccolini parcel.

Seafood Marinara 30

Mussels, scallops, prawns, calamari and fish tossed with red and green pesto, olives, mixed herbs, garlic and chili, folded with grated parmesan.

PARMAS (served with chips & salad or potato & vegetables)

Chicken Schnitzel 23

Chicken Parmigiana 25

Ham, Napoli sauce and cheese.

Hawaiian Parmigiana 25

Ham, Napoli sauce, cheese and pineapple.

Italian Parmigiana 25

Bolognese sauce and cheese.

Mushroom Parmigiana 26

Veloute sauce, swiss and button mushrooms and cheese.

Adobo Parmigiana 26

Adobo chili sauce, jalapenos, salami, chorizo and cheese.

Aussie Parmigiana 27

Bacon, ham, egg, cheese and BBQ Napoli sauce.

Meat Lovers Parmigiana 27

Napoli sauce, salami, ham, Bolognese and cheese.

Mexican Parmigiana 27

Nachos with cheese, jalapenos, guacamole and tomato salsa.

Chili Prawns Parmigiana 29

Double cheese, Napoli sauce, chili prawns and baked cherry tomatoes.

Scallop Thermidor Parmigiana 29

Double cheese, scallop thermidor and smoked salmon.

(gfo) Gluten Free & (vo) Vegetarian Options: please inform staff when ordering as dishes may need to be altered.

Any alterations/additions to menu items will incur an extra cost.



KIDS MEALS

- Franks and Chips 6
- Chicken Tenders and Chips 7
- Fish and Chips 7
- Nuggets and Chips 8
- Schnitzel and Chips 11
- Chicken Parma and Chips 11
- Schnitzel Burger and Chips 12
- Cheeseburger and Chips 12
- Nachos 12
- Bolognese 12
- Carbonara 12

Kids Desserts (\$4 each)

- Frog in the Pond Frog in the Snow
- Chocolate Mousse Ice-Cream with topping

SENIORS MAINS

- Roast of the Day (gfo)** 16
See staff
- Fish and Chips** 12
Battered or grilled fish with lemon and tartare sauce, chips and salad.
- Salt and Pepper Calamari (gfo)** 14
With aioli sauce, chips and salad.
- Indonesian Chicken Satay (gfo)** 14
Marinated chicken skewers steamed Jasmine rice, garlic green beans and satay sauce.
- Chicken Scaloppini (gfo)** 15
Mushrooms, bacon and mixed herbs in a white cream sauce with mash potato and broccolini parcel.
- Atlantic Salmon Fillet (gfo)** 15
Zucchini frittata, broccolini parcel with dill butter and caper sauce.
- Fisherman's Basket** 16
Crumbed and deep-fried prawn, scallop, fish and calamari served with chips, salad and tartare sauce.
- SENIORS GRILL**
- Minute Steak** 15
With chips and salad or potato and vegetables.
- Sauces (gfo)**
Mushroom, pepper, red wine jus, hollandaise or garlic butter.
- SENIORS VEGAN**
- Falafel Wild Rice Salad (vo) (gfo)** 14
Quinoa, parsley, tomatoes, spring onion, pumpkin, potato, zucchini, pine nuts, beetroot with Tahini toasted black sesame yoghurt dressing.
- Tofu Curry Risotto (vo) (gfo)** 14
Fried tofu, coconut curry broth, mushroom, peas, pumpkin and Asian vegetables.
- SENIORS PARMAS**
(served with chips & salad or potato & vegetables)
- Chicken Schnitzel** 11
- Chicken Parmigiana** 14
Ham, Napoli sauce and cheese.
- Hawaiian Parmigiana** 14
Ham, Napoli sauce, cheese, pineapple.
- Italian Parmigiana** 14
Bolognese sauce, cheese.
- Mushroom Parmigiana** 15
Veloute sauce, swiss and button mushrooms and cheese.
- SENIORS DESSERTS (\$3 each)**

- Cake of the Day Fruit Salad Pavlova
- Sorbet of the Day Mousse Ice-Cream

WINE LIST

SPARKLING	Glass	Bottle	
Morgan's Bay Sparkling Cuvée	6.5	26	
Yellowglen Yellow Brut Cuvée 200ml	--	8.5	
Upside Down Premium Cuvée	7.5	34	
T'Gallant Sparkling Prosecco	8.5	38	
WHITES	150ml	250ml	Bottle
Cape Schanck by T'Gallant Pinot Grigio	8.5	13.5	38
St Huberts The Stag Pinot Grigio	9	15	42
Morgan's Bay Semillon Sav Blanc	6.5	9	26
821 South Sauvignon Blanc	8	13	36
Squealing Pig Sauvignon Blanc	9.5	15	42
Morgan's Bay Chardonnay	6.5	9	26
St Huberts The Stag Chardonnay	8.5	13.5	38
Juliet Moscato	7.5	12	34
Devil's Lair Honeybomb Rosé	9.5	15	42
REDS	150ml	250ml	Bottle
Juliet Pinot Noir	7.5	12	34
Devil's Lair Honeybomb Cabernet Merlot	9.5	15	42
Grant Burge Benchmark Merlot	7.5	12	34
Little Berry Shiraz	8	13	36
Grant Burge Benchmark Shiraz	7.5	12	34
Pepperjack Shiraz	10	16	48
Penfolds Bin 28 Kalimna Shiraz	--	--	59
Morgan's Bay Shiraz Cabernet	6.5	9	26
19 Crimes Cabernet Sauvignon	9	15	42
Wolf Blass Private Release Cabernet Sauvignon	9	15	42

(gfo) Gluten Free & (vo) Vegetarian Options: please inform staff when ordering as dishes may need to be altered. Any alterations/additions to menu items will incur an extra cost.

SENIORS MEALS

SENIORS STARTERS

- Soup of the Day (gfo) 3
- Vegetarian Spring Rolls (vo) 3

SENIORS SALADS

- Caesar Salad (gfo) (vo)** 11
Baby cos lettuce, anchovies, croutons, bacon, shaved parmesan and a poached egg tossed with house-made dressing.
Add Chicken 3
- Thai Salad (vo)** 11
Asian mix salad, tomato, onion, cucumber, capsicum, pineapple, crushed peanuts and coriander, tamarind chili dressing topped with rice noodles.
Add Chicken 3 | Add Beef 3
- Moroccan Tortilla Salad (vo)** 11
Mix lettuce, onion, tomato, cucumber, capsicum, grilled halloumi tossed with a paprika yoghurt and garlic dressing.
Add Chicken 3 | Add Beef 3

SENIORS PANS

- Nasi Goreng (gfo) (vo)** 11
Indonesian style fried rice with fried egg, cabbage, carrots, coriander, spring onion, side cassava crackers and dried shallots.
Add Chicken 3 | Add Calamari 5 | Add Prawns 5
- Baked Pumpkin and Pesto Risotto (gfo) (vo)** 11
Spinach, pine nuts, baked cherry tomatoes, camembert, and shaved parmesan cheese.
Add Chicken 3 | Add Prawns 5
- Lemon Grass Sizzling Plate (gfo) (vo)** 13
Asian vegetables and cashews stir fried with lemon grass sauce served with steamed rice and dried shallots.
Add Chicken 3 | Add Prawns 5