

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

With sweet potato, capsicum, zucchini with a balsamic glaze.

Indonesian Chicken Satay (gfo) 15

With garlic green beans and satay sauce.

Smoked Salmon & Corn Fritter 16

With avocado and hollandaise sauce.

Salt & Pepper Calamari (gfo) 16

With garlic aioli.

Nachos (vo) 16

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

Mains

Roast of the Day (gfo)

See staff

Fish & Chips

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

Salt & Pepper Calamari (gfo)

With aioli sauce, chips and salad.

Indonesian Chicken Satay (gfo)

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

Chicken Scaloppini (gfo)

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

Atlantic Salmon Fillet (gfo)

With herb and pumpkin risotto and asparagus.

Fisherman's Basket

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

Halloumi Stack (vo)

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

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

250g Angus Rump (gfo)

300g Porterhouse (gfo)

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.

Wantirna Melt 26

Tasty cheese, chicken schnitzel, salami, garlic butter, lettuce, tomato and onion jam served in Turkish bread with aioli and 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.

Halloumi & Mushroom Burger 28

Tempura mushroom, fried halloumi and herbed coleslaw served in a Brioche bun with chips and herbed mayo.

Adobo Beef Burger 28

Chili, adobo sauce, gherkin, lettuce, cheese, bacon, egg and tempura onions in a Brioche bun with chips.

Pans

Nasi Goreng (gfo) (vo) 22

Indonesian style fried rice with fried egg, cabbage, carrots, coriander, spring onion and a side of cassava crackers and dried shallots.

Add Chicken 5 | Add Calamari 7 | Add Prawns 8

Baked Pumpkin & Pesto Risotto (gfo) (vo) 24

Spinach, pine nuts, baked cherry tomatoes, camembert and shaved parmesan cheese.

Add Chicken 5 | Add Prawns 8

Lemon Grass Sizzling Plate (gfo) (vo) 24

Asian vegetables and cashews stir fried with lemon grass sauce served with steamed rice and dried shallots.

Add Chicken 5 | Add Prawns 8

Fajita Sizzling Plate (gfo) (vo) 24

Sautéed vegetables with Mexican herbs, served with arroz rojo rice, sour cream and guacamole.

Add Chicken 5 | Add Beef 6 | Add Prawns 8

Seafood Marinara 36

Mussels, scallops, prawns, calamari and fish tossed with preserved lemon, cherry tomatoes, olives, herbs, garlic and chili, folded with parmesan and olive oil.

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

Chicken Schnitzel

24

Chicken Parmigiana

26

Ham, Napoli sauce and cheese.

Hawaiian Parmigiana

26

Ham, Napoli sauce, cheese and pineapple.

Italian Parmigiana

26

Bolognese sauce and cheese.

Mushroom Parmigiana

26

Velouté sauce, swiss and button mushrooms and cheese.

Adobo Parmigiana

26

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

Moroccan Parmigiana

26

Baked pumpkin, pine nuts, Napoli sauce, cheese and basil.

Aussie Parmigiana

27

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

Halloumi Parmigiana

28

Napoli, baked button mushrooms and cheese.

Meat Lovers Parmigiana

28

Napoli sauce, salami, ham, Bolognese and cheese.

Mexican Parmigiana

28

Corn chips 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.

Salads

Caesar Salad (gfo) (vo)

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)

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

Mediterranean Salad (vo)

Tomato, cucumber, feta, lettuce, capsicum, olives, radish, baby beetroot with avocado and mint cucumber yoghurt dressing.

Add Chicken 5 | Add Calamari 7 | Add Prawns 8

Vegan

Falafel Wild Rice Salad (vo) (gfo)

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

Vegetable Stack (vo) (gfo)

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

Vegetable Board (vo)

Vegetable arancini, tempura mushroom, Turkish bread with vegan dip, falafel and vegan coleslaw.

Seniors Meals

SENIORS STARTERS

Soup of the Day (gfo)	3
Vegetarian Spring Rolls (vo)	3
Prawn Twisters	5
Indonesian Chicken Satay (gfo)	5
Salt & Pepper Calamari (gfo)	6

SENIORS SALADS

Caesar Salad (gfo) (vo)	12
Baby cos lettuce, anchovies, croutons, bacon, shaved parmesan and a poached egg tossed with house-made dressing.	

Add Chicken 3

Thai Salad (vo)	12
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

Mediterranean Salad (vo)	14
Tomato, cucumber, feta, lettuce, capsicum, olives, radish, baby beetroot with avocado and mint cucumber yoghurt dressing.	

Add Chicken 3

SENIORS PANS

Nasi Goreng (gfo) (vo)	12
Indonesian style fried rice with fried egg, cabbage, carrots, coriander, spring onion and a side of cassava crackers and dried shallots.	

Add Chicken 3 | Add Calamari 5 | Add Prawns 5

Baked Pumpkin & Pesto Risotto (gfo) (vo)	12
Spinach, pine nuts, baked cherry tomatoes, camembert, and shaved parmesan cheese.	

Add Chicken 3

Lemon Grass Sizzling Plate (gfo) (vo)	14
Asian vegetables and cashews stir fried with lemon grass sauce served with steamed rice and dried shallots.	

Add Chicken 3 | Add Prawns 5

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

Chicken Schnitzel	12
Chicken Parmigiana	16
Ham, Napoli sauce and cheese.	

Hawaiian Parmigiana	16
Ham, Napoli sauce, cheese, pineapple.	

Italian Parmigiana	16
Bolognese sauce, cheese.	

Mushroom Parmigiana	16
Velouté sauce, swiss and button mushrooms and cheese.	

Adobo Parmigiana	16
Adobo chili sauce, jalapenos, salami, chorizo and cheese.	

Moroccan Parmigiana	16
Baked pumpkin, pine nuts, Napoli sauce, cheese and basil.	



SENIORS MAINS

Roast of the Day (gfo)	16
See staff	

Fish & Chips	14
Battered or grilled fish with lemon, tartare sauce, chips and salad.	

Salt and Pepper Calamari (gfo)	16
With aioli sauce, chips and salad.	

Indonesian Chicken Satay (gfo)	16
Marinated chicken skewers steamed Jasmine rice, garlic green beans and satay sauce.	

Chicken Scaloppini (gfo)	16
Mushrooms, bacon and mixed herbs in a white cream sauce with mash potato and broccolini parcel.	

Atlantic Salmon Fillet (gfo)	16
With herb and pumpkin risotto and asparagus.	

Fisherman's Basket	18
Crumbed and deep-fried prawn, scallop, fish and calamari served with chips, salad and tartare sauce.	

SENIORS GRILL

Minute Steak	17
With chips and salad or potato and vegetables.	

Sauces (gfo)	
Mushroom, pepper, red wine jus, hollandaise or garlic butter.	

SENIORS DESSERTS (\$4 each)

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

Kids Meals

Franks & Chips 6	Chicken Tenders & Chips (gfo) 7
Fish & Chips 7	Nuggets & Chips 8
Schnitzel & Chips 11	Chicken Parma & Chips 11
Schnitzel Burger & Chips 12	Cheeseburger & Chips 12
Nachos (vo) 12	Bolognese (vo) 12
Carbonara (vo) 12	Salt & Pepper Calamari & Chips (gfo) 14
Thai Salad (vo) 12	Atlantic Salmon Fillet & Chips (gfo) 14
Caesar Salad (gfo) (vo) 12	

Kids Desserts (\$4 each)

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

Wine List

SPARKLINGS	Glass	Bottle
Morgan's Bay Sparkling Cuvée	6.5	26
Yellowglen Yellow Brut Cuvée 200ml	--	9
Upside Down Premium Cuvée	7.5	34
T'Gallant Sparkling Prosecco	9	42

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	9	15	42
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
Cape Schank Pinot Noir	8.5	13.5	38
Grant Burge Benchmark Merlot	7.5	12	34
Little Berry Shiraz	8	13	36
Grant Burge Benchmark Shiraz	7.5	12	34
Pepperjack Shiraz	11	18	50
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.