

MENU

STARTERS

Soup of the Day (gfo)	7
Garlic Bread (vo)	8
Add Cheese 2 Add Cheese and Bacon 4	
Bowl of Chips (vo)	10
With garlic aioli and tomato sauce.	
Vegetarian Spring Rolls (vo)	12
With sweet chilli and soy sauce.	
Potato Wedges (vo)	12
With sweet chilli sauce and sour cream.	
Prawn Twisters	14
With sweet chilli and soy sauce.	
Indonesian Chicken Satay (gfo)	15
With satay sauce.	
Salt & Pepper Calamari (gfo)	16
With garlic aioli.	
Nachos (vo)	16
Sour cream, jalapenos and guacamole with spring onion and tomato salsa.	
Add Bacon 5 Add Bolognese Sauce 6 Add Chicken 6	
Tennessee Beef Skewers	16
With Bourbon BBQ sauce.	

SALADS

Thai Salad (vo)	20
Asian mix salad, tomato, onion, cucumber, capsicum, pineapple, crushed peanuts with coriander, tamarind chilli dressing topped with rice noodles.	
Add Chicken 6 Add Beef 6 Add Prawns 10	
Caesar Salad (gfo)	24
Baby cos lettuce, anchovies, croutons, bacon, shaved parmesan and a poached egg tossed with house-made dressing.	
Add Chicken 6 Add Calamari 7 Add Prawns 10	

GRILL ALL STEAKS ARE SERVED WITH CHIPS

250g Angus Rump (gfo)	35
300g Porterhouse (gfo)	42
Sauces (gfo)	
Mushroom, pepper, red wine jus, hollandaise or garlic butter.	
Add Salad 3 Add Vegetables 4 Add Mash Potato 5 Add Bacon 3	

VEGAN

Trio Wild Mushroom Risotto	26
King, Swiss button brown and Shitake mushrooms in herbed broth with Himalayan pink salt, pepper, Moroccan spice and a hint of coconut cream.	
Turmeric & Tofu Curry	26
Served with jasmine rice, cassava crackers, naan breads and sambal Oelek.	
Vegan Tacos	28
Mushrooms, mixed beans, and vegan cheese served with corn chips and salsa.	

PANS

Herb & Pine Nut Spaghetti	22
Basil, parsley, garlic, chilli and lemon with parmesan cheese.	
Add Chicken 6 Add Prawns 10	
Mie Goreng with Crushed Nuts	25
Yellow noodles with Indonesian soy sauce mix, Asian vegetables, shallots, sliced omelette and crackers.	
Add Chicken 6 Add Beef 6 Add Shrimp 8	
Spinach & Herb Risotto (gfo) (vo)	26
With mushrooms, cream, garlic butter and herbs, folded with grated Grana Padano cheese.	
Add Chicken 6 Add Shrimp 8	
Seafood Paella	34
Prawns, scallops, calamari, mussels and chorizo tossed in Saffron rice, tomatoes, chilli, garlic and herbs.	

CHICKEN PARMAS

ALL PARMAS ARE SERVED WITH CHIPS

Chicken Schnitzel	22
Chicken Parmigiana	26
Ham, Napoli sauce and cheese.	
Italian Chicken Parmigiana	26
Bolognese sauce and cheese.	
Hawaiian Chicken Parmigiana	26
Ham, Napoli sauce, cheese and pineapple.	
Adobo Chicken Parmigiana	26
Adobo chilli sauce, jalapenos, salami, chorizo and cheese.	
Velouté Chicken Parmigiana	26
Mushroom sauce, Swiss button mushrooms and cheese.	
Meat Lovers Chicken Parmigiana	29
Napoli sauce, salami, ham, Bolognese and cheese.	
Mexican Chicken Parmigiana	29
Corn chips with cheese, jalapenos, guacamole and tomato salsa.	
Aussie Chicken Parmigiana	29
Bacon, ham, egg, cheese and BBQ Napoli sauce.	
Add Salad 3 Add Vegetables 4 Add Mash Potato 5	

BURGERS & WRAPS

Moroccan Chicken Wrap	26
Chicken breast, lettuce, onion, cucumber, capsicum, yoghurt sauce, served with chips.	
Schnitzel Wrap	26
Schnitzel strips, Asian coleslaw, sour cream and sweet chilli sauce served with chips and aioli.	
Chipotle Chicken Burger	26
Marinated chicken breast with chipotle, cheese, lettuce, tempura onions, gherkins on a toasted bun served with chips and chipotle mayonnaise.	
Bourbon Cheeseburger	29
Beef patty, double cheese, lettuce, tomato, fried onions served on a toasted bun with aioli and chips.	
Add Bacon 3	
Burger with the Lot	29
Beef patty, cheese, egg, lettuce, tomato, onion, beetroot and grilled pineapple served on a toasted bun with aioli and chips.	
Add Bacon 3	

MAINS

Roast of the Day (gfo)	See staff for details	27
Fish & Chips (gfo)		24
Home-made battered or grilled fish with lemon, tartare sauce and chips.		
Add Salad 3 Add Vegetables 4		
Salt & Pepper Calamari (gfo)		24
With aioli sauce and chips.		
Add Salad 3 Add Vegetables 4		
Indonesian Chicken Satay (gfo)		26
Marinated chicken skewers, steamed Jasmine rice, garlic green beans and satay sauce.		
Chicken Scaloppini (gfo)		31
Mushrooms, bacon and mixed herbs in a white cream sauce with mash potato and sauté silverbeet.		
Tennessee Beef Skewers		34
Double cooked beef, glazed with bourbon sauce, served with coleslaw and wedges.		
Atlantic Salmon Fillet (gfo)		36
With sweet potato mash, wilted greens and a side of creamy miso and capers.		

KIDS MENU

Franks & Chips	7	Schnitzel Burger & Chips	12
Fish & Chips	7	Schnitzel & Chips	12
Nuggets & Chips	8	Crumbed Chicken Tenders & Chips (gfo)	7
Carbonara (vo)	12	Chicken Parma & Chips	14
Thai Salad (vo)	12	Cheeseburger & Chips	14
Bolognese (vo)	12	Salt & Pepper Calamari & Chips (gfo)	14
KIDS DESSERTS (\$5 EACH)			
Frog in Pond Frog in Snow Chocolate Mousse Ice-Cream & Topping			

SENIORS MENU

SENIORS STARTERS

Soup of the Day (gfo)	4
Vegetarian Spring Rolls (vo) With sweet chilli and soy sauce.	5
Prawn Twisters With sweet chilli and soy sauce.	6
Indonesian Chicken Satay (gfo) With satay sauce.	6
Salt & Pepper Calamari (gfo) With garlic sauce.	6

SENIORS SALADS

Thai Salad (vo)	14
Asian mix salad, tomato, onion, cucumber, capsicum, pineapple, crushed peanuts with coriander, tamarind chilli dressing topped with rice noodles. Add Chicken 5 Add Beef 5 Add Prawns 10	
Caesar Salad (gfo)	16
Baby cos lettuce, anchovies, croutons, bacon, shaved parmesan and a poached egg tossed with house-made dressing. Add Chicken 5 Add Calamari 5 Add Prawns 10	

SENIORS PANS

Herb & Pine Nut Spaghetti	15
Basil, parsley, garlic, chilli and lemon with parmesan cheese. Add Chicken 5 Add Prawns 10	
Mie Goreng with Crushed Nuts	15
Yellow noodles with Indonesian soy sauce mix, Asian vegetables, shallots, sliced omelette and crackers. Add Chicken 5 Add Beef 5 Add Shrimp 8	
Spinach & Herb Risotto (gfo) (vo)	15
With mushrooms, cream, garlic butter and herbs, fold with grated Grana Padano cheese. Add Chicken 5 Add Shrimp 8	
Seafood Paella	22
Prawns, scallops, calamari, mussels and chorizo tossed Saffron rice, tomatoes, chilli, garlic and herbs.	

SENIORS VEGAN

Trio Wild Mushroom Risotto	18
King, Swiss button brown and Shitake mushrooms in herbed broth with Himalayan pink salt, pepper, Moroccan spice and a hint of coconut cream.	
Turmeric & Tofu Curry	18
Served with jasmine rice, cassava crackers, naan breads and sambal Oelek.	
Vegan Tacos	18
Mushrooms, mixed beans, and vegan cheese served with corn chips and salsa.	

SENIORS CHICKEN PARMAS

ALL PARMAS ARE SERVED WITH CHIPS

Chicken Schnitzel	14
Chicken Parmigiana	16
Ham, Napoli sauce and cheese.	
Italian Chicken Parmigiana	16
Bolognese sauce and cheese.	
Hawaiian Chicken Parmigiana	16
Ham, Napoli sauce, cheese and pineapple.	
Adobo Chicken Parmigiana	18
Adobo chilli sauce, jalapenos, salami, chorizo and cheese.	
Velouté Chicken Parmigiana	18
Mushroom sauce, Swiss button mushrooms and cheese. Add Salad 3 Add Vegetables 4 Add Mash Potato 5	

SENIORS MAINS

Roast of the Day (gfo) See Staff for details.	19
Fish & Chips (gfo)	15
Home-made battered or grilled fish with lemon, tartare sauce and chips. Add Salad 3 Add Vegetables 4	
Salt & Pepper Calamari (gfo)	15
With aioli sauce and chips. Add Salad 3 Add Vegetables 4	
Indonesian Chicken Satay (gfo)	18
Marinated chicken skewers, steamed Jasmine rice, garlic green beans and satay sauce.	
Tennessee Beef Skewers	19
Double cooked beef, glazed with bourbon sauce, served with coleslaw and wedges.	
Chicken Scaloppini (gfo)	21
Mushrooms, bacon and mixed herbs in a white cream sauce with mash potato and sauté silverbeet.	
Atlantic Salmon Fillet (gfo)	22
With sweet potato mash, wilted greens and a side of creamy miso and capers.	

SENIORS GRILL

Minute Steak	16
Sauces (gfo) Mushroom, pepper, red wine jus, hollandaise or garlic butter. Add Salad 3 Add Vegetables 4	

SENIORS DESSERTS \$6

Cake of the Day | Sorbet of the Day | Pavlova | Mousse | Ice-Cream

WINE LIST

SPARKLINGS

	Glass	Bottle
Morgan's Bay Sparkling Cuvée	7	29
Fleur De Lys Chardonnay Pinot NV	8.5	40
Yellowglen Yellow Brut Cuvée 200ml	--	10
Yellowglen Pink Sparkling Rosé 200ml	--	10
T'Gallant Sparkling Prosecco	10	42
Seppelt Salinger Vintage Cuvée	--	59

WHITES

	150ml	250ml	Bottle
Cape Schanck by T'Gallant Pinot Grigio	8.5	13.5	40
St Hubert's The Stag Pinot Grigio	9	15	42
Morgan's Bay Semillon Sauvignon Blanc	7	10.5	28
821 South Sauvignon Blanc	8	13	36
Cheeky Devil Sauvignon Blanc	9	15	42
Morgan's Bay Chardonnay	7	10.5	28
St Hubert's The Stag Chardonnay	9	15	42
Juliet Moscato	7.5	12	34
Cape Schanck by T'Gallant Rosé	8.5	13.5	40

REDS

	150ml	250ml	Bottle
19 Crimes Sangiovese	8.5	13.5	40
Cape Schanck by T'Gallant Pinot Noir	8.5	13.5	40
Rawson's Retreat Merlot	7.5	12	34
Little Berry Shiraz	8.5	13.5	40
St Hubert's The Stag Shiraz	9	15	42
Pepperjack Shiraz	11	18	55
Morgan's Bay Shiraz Cabernet	7	10.5	28
19 Crimes Cabernet Sauvignon	9	15	42
Pepperjack Grenache	11	18	55



(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.