



MENU

STARTERS

Soup of the Day (gfo)	7
Garlic Bread (vo)	8
Add Cheese 2 Add Cheese and Bacon 3	
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 3 Add Bolognese sauce 6 Add Chicken 6	
Crumbed Chicken Tenders	16
With chipotle and sweet chilli sauces.	

GRILL ALL STEAKS ARE SERVED WITH CHIPS

250g Angus Rump (gfo)	35
300g Porterhouse (gfo)	42
Sauces (gfo)	
Mushroom, gravy, pepper gravy, red wine jus, hollandaise or garlic butter.	
ADD-ON: Fried Egg 3 Salad 3 Vegetables 4 Mash Potato 4 Bacon 3	

VEGAN

Mushroom Rigatoni	26
Swiss brown mushrooms tossed with garlic, vegan cream, peas, soy cheese, and natural yeast.	
Turmeric & Tofu Curry	26
Served with Jasmine rice, cassava crackers, naan breads and sambal Oelek.	
Spicy Butternut Pumpkin Risotto	26
Baked smoked paprika pumpkin, spinach, confit onions, semi dried tomatoes, garlic and chilli spice with dried yeast and pine nuts.	

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	
Turkey & Avocado Salad	26
Roasted turkey, baby cos lettuce, onion, cucumber, tomato, avocado, pumpkin and crushed nuts with a lime and cranberry dressing.	

PANS

Pine Nut Rigatoni	22
Basil, parsley, garlic, chilli, spinach, cream, tomato sauce and grana Padano cheese.	
Add Chicken 6 Add Salmon 8 Add Prawns 10	
Nasi Goreng (gfo) (vo)	22
Indonesian style fried rice with fried egg, cabbage, carrots, coriander, spring onion, cassava crackers and dried shallots.	
Add Chicken 6 Add Prawns 10	
Mushroom & Herb Risotto (gfo) (vo)	26
Swiss brown mushrooms, cream, garlic butter and herbs, folded with grated Grana Padano cheese.	
Add Chicken 6 Salmon 8 Add Prawns 10	
Prawn Spaghetti	34
Sundried tomatoes, baby artichokes, fresh herbs, lemon juice, olive oil, chilli with seafood paste and grated parmesan.	

CHICKEN PARMAS ALL PARMAS ARE SERVED WITH CHIPS

Chicken Schnitzel	22
Chicken Parmigiana	26
Ham, Napoli 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.	
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.	
PARMA ADD-ONS	
Fried egg 3 Bolognese sauce 4 Bacon 3 Salami 3 Gravy 2 Mushroom Gravy 2 Salad 3 Vegetables 4 Mash Potato 4	

BURGERS & WRAPS

BLTC	22
Bacon, lettuce, tomato and cheese on a toasted Turkish roll with chipotle mayonnaise.	
Add Minute Steak 9 Add Chicken 6	
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.	
Beef Burger	26
Cheese, lettuce, tomato, tempura onions on a toasted bun with aioli and chips.	
Add Bacon 3 Add Fried Egg 3	

MAINS

Roast of the Day (gfo) See staff for details	28
Fish & Chips (gfo)	24
House-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	
Bangers & Mash	24
Served with peas, bacon, gravy and fried onions.	
Indonesian Chicken Satay (gfo)	26
Marinated chicken skewers, steamed Jasmine rice, cabbage, sprouts and satay sauce.	
Chicken Scaloppini (gfo)	33
Mushrooms, bacon and mixed herbs in a white cream sauce with mash potato and sauté silverbeet.	
Atlantic Salmon Fillet (gfo)	36
With pea mash, baby carrots and a side of cream, dill and saffron sauce.	

KIDS MENU

Franks & Chips	7	Thai Salad (vo)	12
Nuggets & Chips	8	Schnitzel & Chips	12
Crumbed Chicken		Cheeseburger & Chips	14
Tenders & Chips (gfo)	8	Salt & Pepper Calamari & Chips (gfo)	14
Fish & Chips	9	Schnitzel Burger & Chips	16
Carbonara (vo)	12	Chicken Parma & Chips	16
Bolognese (vo)	12		

KIDS DESSERTS (\$6 EACH)

Frog in Pond | Frog in Snow | Chocolate Mousse | Ice-Cream & Topping

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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 aioli.	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 6 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 6 Add Calamari 5 Add Prawns 10	
Turkey & Avocado Salad	20
Roasted turkey, baby cos lettuce, onion, cucumber, tomato, avocado, pumpkin and crushed nuts with a lime and cranberry dressing.	

SENIORS MAINS & GRILL

Roast of the Day (gfo) See staff for details.	19
Fish & Chips (gfo)	15
House-made battered or grilled fish with lemon, tartare sauce and chips. Add Salad 3 Add Vegetables 4	
Salt & Pepper Calamari (gfo)	16
With aioli sauce and chips. Add Salad 3 Add Vegetables 4	
Bangers & Mash	16
Served with peas, bacon, gravy and fried onions.	
Indonesian Chicken Satay (gfo)	19
Marinated chicken skewers, steamed Jasmine rice, cabbage, sprouts and satay sauce.	
Chicken Scaloppini (gfo)	24
Mushrooms, bacon and mixed herbs in a white cream sauce with mash potato and sauté silverbeet.	
Atlantic Salmon Fillet (gfo)	24
With pea mash, baby carrots and a side of cream, dill and saffron sauce.	
Fisherman's Basket	28
Fried prawn, scallop, fish, and calamari served with tartare and chips. Add Salad 3 Add Vegetables 4	
GRILLED MINUTE STEAK SERVED WITH CHIPS	18
Sauces (gfo) Mushroom, gravy, pepper gravy, red wine jus, hollandaise or garlic butter. ADD-ON: Fried Egg 3 Salad 3 Vegetables 4 Mash Potato 5 Bacon 3	

SENIORS VEGAN

Mushroom Rigatoni	18
Swiss brown mushrooms tossed with garlic, vegan cream, peas, soy cheese, and natural yeast.	
Turmeric & Tofu Curry	18
Served with Jasmine rice, cassava crackers, naan breads and sambal Oelek.	
Spicy Butternut Pumpkin Risotto	18
Baked smoked paprika pumpkin, spinach, confit onions, semi dried tomatoes, garlic and chilli spice with dried yeast and pine nuts.	

SENIORS CHICKEN PARMAS

ALL PARMAS ARE SERVED WITH CHIPS

Chicken Schnitzel	14
Chicken Parmigiana	16
Ham, Napoli 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.	
PARMA ADD-ONS	
Fried egg 3 Bolognese sauce 4 Bacon 3 Salami 3 Add Gravy 2 Mushroom Gravy 2 Salad 3 Vegetables 4 Mash Potato 4	

SENIORS PANS

Pine Nut Rigatoni	15
Basil, parsley, garlic, chilli, spinach, cream, tomato sauce and grana Padano cheese. Add Chicken 6 Add Salmon 8 Add Prawns 10	
Nasi Goreng (gfo) (vo)	15
Indonesian style fried rice with fried egg, cabbage, carrots, coriander, spring onion, cassava crackers and dried shallots. Add Chicken 6 Add Prawns 10	
Mushroom & Herb Risotto (gfo) (vo)	16
Swiss brown mushrooms, cream, garlic butter and herbs, folded with grated Grana Padano cheese. Add Chicken 6 Salmon 8 Add Prawns 10	
Prawn Spaghetti	24
Sundried tomatoes, baby artichokes, fresh herbs, lemon juice, olive oil, chilli with seafood paste and grated parmesan.	

SENIORS DESSERTS \$6

Cake of the Day | Sorbet | Chocolate Mousse | Ice-Cream & Topping

WINE LIST

SPARKLING

	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



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