

Dinner menu

STARTERS

Garlic Bread (3)	\$8
Add Cheese \$2	
Loaded Garlic Bread (3)	\$14
Topped with cheese, bacon & sweet chilli sauce	
Soup Of The Day (GFO)	\$14
Served with sourdough bread & butter	
Vegetable Arancini (4)	\$15
Vegetables, cheese & tomato relish mayo	
Bruschetta (3)	\$15
Basil pesto, tomatoes, Spanish onion, fetta & balsamic glaze	

BIT ON THE SIDE

Small Bowl Of Chips	\$8
Large Bowl Of Chips	\$12
Potato Wedges	\$16
With sour cream & sweet chilli sauce	
Steamed Vegetables (V,GF, VG)	\$9
Garden Salad (V,GF, VG)	\$7
Chef's Sauces (GF)	\$2
Gravy, mushroom, pepper, garlic butter, satay, creamy garlic & white wine sauce	
Surf & Turf \$8	
Creamy Seafood Sauce \$8	
Supreme Sauce \$7	
Satay Sauce \$3	

MAINS

Carbonara (GFO)	\$28
Bacon & mushroom tossed with fettuccini in a creamy garlic white wine sauce & parmesan	
Garlic Prawns (7) (GF)	\$30
Seared prawns with aromatic rice, creamy garlic sauce & salad	
Pumpkin Risotto (V)	\$27
Roast pumpkin, sundried tomatoes, baby spinach & parmesan Add chicken \$7	
Satay Chicken (GF)	\$28
Grilled chicken with homemade satay sauce, aromatic rice & salad	
Fish 'n' Chips (GFO)	\$27
Battered or grilled fish served with your choice of sides & tartare	
Seafood Platter	\$41
Battered fish, grilled prawns, scallops, lemon pepper calamari & oysters served with chips, salad & tartare sauce	
Roast Of The Day (GF)	\$28
Served with your choice of sides & gravy. Ask our friendly staff!	
Seared Chicken	\$33
Creamy seafood sauce or supreme sauce with your choice of sides.	
Classic Parmigiana	\$30
Crumbed chicken breast, ham, napol & cheese served with your choice of sides	
The Schnitz	\$28
Crumbed chicken breast served with your choice of sides	
Mexican Veg Bowl (GFO,VGO,DFO,V)	\$26
Fajita vegetables, corn ribs, fresh salsa, avocado, lettuce, corn chips & sriracha mayo Add Chicken \$7	
Vegetable Stir Fry (V)	\$26
Seasonal vegetables, baby spinach & hokkien noodles tossed in a Mongolian sauce Add Chicken \$7	
Beef Schnitzel	\$29
Crumbed beef steak served with your choice of sides	

OFF THE GRILL

BBQ Meat Platter	\$48
Beef brisket, kransky, grilled chicken, pork ribs, garlic bread, corn ribs and chips	
Tangy Glazed Chicken Burger	\$29
Glazed or non glazed crispy chicken, lettuce & tomato served with chips	
Smoked Maple Bacon Burger	\$28
Beef patty, smoked maple bacon, cheese & caramelised onions served with chips Additional patty \$4	
Gippsland Angus Scotch Fillet (GFO)	\$46
300g Grass fed Gippsland Angus Scotch fillet with your choice of sides Add sauce \$2 Add Surf & Turf \$8	

DESSERTS

Banana Fritter	\$14
Coated banana in cinnamon batter, vanilla ice cream & butterscotch sauce	Half serve \$7
Sticky Date Pudding	
Butterscotch sauce & vanilla ice cream	
Dark Chocolate Brownie	
Vanilla ice cream with berry coulis & strawberry	
Churros	
Coated with cinnamon sugar, served with chocolate sauce & vanilla ice cream	
Ice Cream	\$7
Vanilla ice cream with your choice of chocolate, strawberry, caramel, lime or blue heaven topping	

MILKSHAKE

Milkshakes	\$8
Topped with whipped cream & a chocolate wafer	
Thick Shakes	\$9
Flavours - Strawberry, Chocolate, Caramel, Lime & Blue Heaven	
Spiders	\$7
Vanilla ice cream with your choice of Pepsi, Pepsi Max, Lemonade, Raspberry or Lemon Squash	



Smaller Size Available - Ask Our Friendly Staff

Kids

MAINS

\$13

Fish & Chips

Battered or grilled fish with chips & tomato sauce

Chicken Nuggets (5)

Tempura chicken nuggets with chips & tomato sauce

Ham & Pineapple Pizza

Served with chips & tomato sauce

Vegetable Pasta

Seasonal vegetables tossed in fettuccini, napoli or creamy garlic sauce & parmesan

DESSERTS

Ice Cream

Vanilla ice cream with your choice of topping and sprinkles
(Chocolate, Strawberry, Caramel, Blue Heaven & Lime)



12 years & under

Includes children's meal, dessert & kids soft drink voucher

Please advise staff of any dietary requirements when placing your order. Please note that whilst our chefs will make every effort to make sure your meals are prepared to your dietary needs, they are prepared in a kitchen that uses gluten based products, animal products, nuts, seeds, milk & shellfish in which there may be traces present. No changes or substitutes to menu items.

V - Vegetarian DF - Dairy Free VG - Vegan GF - Gluten Free (non Coeliac)

Seniors

ENTREES

1 Course (Main)	\$20.00
2 Course (Entrée & Main) or (Main & Dessert)	\$25.00
3 Course (Entrée, Main & Dessert)	\$27.00

MAINS

Carbonara

Bacon & mushrooms tossed in creamy garlic white wine sauce

Chilli Chicken

Battered chicken with aromatic rice & creamy sweet chilli sauce

Garlic Prawns (4) GF

With garden salad & aromatic rice

Chicken Schnitzel

Crumbed chicken served with your choice of sides & gravy

Honey Chicken

Battered chicken with aromatic rice drizzled with honey & sesame seeds

Roast Of The Day GF

Served with gravy & your choice of sides

Fish & Chips

Battered or grilled, served with your choice of sides & tartare

Lamb's Fry GF

Creamy potato mash, bacon & gravy

Bangers & Mash GF

Bangers with vegetables, mash & gravy

Vegetable Crepe

Seasonal vegetables in a creamy mustard sauce topped with cheese

DESSERTS

Banana Fritter

Banana coated in a cinnamon batter, served with maple syrup & vanilla ice cream

Sticky Date Pudding

Served with butterscotch sauce & cream

Dark Chocolate Brownie

Served with vanilla ice cream & berry coulis

Ice Cream

Vanilla ice cream (choice of Chocolate, Strawberry, Blue Heaven, Lime or Caramel topping)

A valid seniors card must be presented when ordering from the seniors menu

Members receive discounts on food and beverage