

STARTERS

Garlic Bread (3) Add Cheese \$2	\$8
Loaded Garlic Bread (3) Topped with cheese, bacon & sweet chilli sauce	\$14
Soup of the Day (GFO) Served with sourdough bread & butter	\$13
Vegetable Arancini (4) Roast pumpkin & three cheeses	\$15
Bruschetta (3) Basil pesto, tomatoes, Spanish onion, fetta & balsamic glaze	\$15

OFF THE GRILL

BBQ Meat Platter	\$48	
Beef brisket, Kransky, pulled pork, grilled chicken,	mac	
& cheese, garlic bread, smokey BBQ sauce and c	hips	

BIT ON THE SIDE

Small bowl of chips	\$8
Large bowl of chips	\$12
Potato wedges With sour cream & sweet chilli sauce	\$16
Steamed Vegetables (V,GF, VG)	\$9
Garden Salad (V,GF, VG) \$7	
Chef's Sauces(GF)Gravy, mushroom, pepper, garlic butter, garlic& white wine sauceSurf & Turf\$8Satay Sauce\$3	\$2

MAINS

Carbonara (GFO) Bacon & mushroom tossed w garlic white wine sauce & topp		\$28 amy
Garlic Prawns (7) (GF) Seared prawns with aromatic sauce & salad	rice, creamy garlic	\$30
Pumpkin Gnocchi (N Potato gnocchi tossed in a cre puree, crispy sage & parmesa	eamy pumpkin	\$26
Satay Chicken (GF) Grilled chicken with homema rice & salad	de satay sauce, aron	\$28 natic
Fish 'n' Chips (GFO) Battered or grilled fish served wit and house made tartare sauce	h your choice of sides	\$27
Seafood Platter Barramundi, grilled prawns, s	callops, lemon pepp	\$41 er

Roast Of The Day (GF) \$28 Served with your choice of sides & gravy. Ask our friendly staff! Vegetable Nasi Goreng (V) \$25 Seasonal vegetables, aromatic rice tossed with our own heavenly blend of Indonesian spiced sauce **Classic Parmigiana** \$29 Crumbed chicken breast, ham, napoli & cheese served with your choice of sides The Schnitz \$27 Crumbed chicken breast served with your choice of sides Seared Barrumundi (GF) \$39 Served with aromatic rice and bok choy with lemon & chilli garlic butter Tarragon Chicken (GF) \$30 Crushed potatoes, bok choy and creamy tarragon butter sauce Greek Salad \$26 (GF, V, DFO, VGO) Capsicum, tomatoes, Spanish onion, kalamata olives, cucumber & fetta

Grilled Chicken Burger Marinated grilled chicken thigh fillet, lettuce, avocado & spanish onion served with chips

calamari & crab stick served with chips & salad

DESSERTS

Banana Fritter Coated banana in a chefs cinnamon batter, vanilla bean ice cream with butterscotch sauce

All \$14

Sticky Date Pudding Butterscotch sauce & vanilla bean ice cream

Dark Chocolate Brownie Vanilla bean ice cream with berry coulis and strawberry

Ice Cream

\$13

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

MILKSHAKE

\$7 Milkshakes Topped with whipped cream & a chocolate wafer Thick shakes \$8

Gippsland Angus Scotch Fillet (GFO)

300g Grass fed Gippsland Angus Scotch fillet

with your choice of sides Add a sauce \$2 Add Surf & Turf \$8

(Flavours - Strawberry, Chocolate, Caramel, Lime & Blue Heaven)

Spiders \$6 Vanilla ice cream with your choice of Pepsi, Pepsi Max, Lemonade, Raspberry or Lemon Squash



\$45



\$29

Members receive discounts on food and beverage

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

ENTREES

Soup Of The Day with toasted sour dough bread & butter Garlic Bread with Cheese (2)

MAINS

Bacon, mushrooms & garlic tossed in creamy white wine sauce

Battered chicken with aromatic rice & creamy sweet chilli sauce

Roast Of The Day GF Served with gravy, vegetables or salad

Fish & Chips Battered or grilled, served with chips, salad or vegetables & tartare sauce



MAINS

Fish & Chips Battered or grilled fish with chips & tomato sauce

Chicken Nuggets (5) Tempura chicken nuggets with chips & tomato sauce

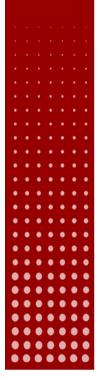
Ham & Pineapple Pizza Served with chips & tomato sauce

Chicken Schnitzel Served with chips & tomato sauce

DESSERTS

Carbonara

Chilli Chicken



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)

Garlic Prawns (4) GF With garden salad & rice pilaf

Chicken Schnitzel

Crumbed chicken served with chips, salad or vegetables & gravy

Lamb's Fry Creamy potato mash, bacon & gravy

Bangers & Mash GF Bangers with vegetables & 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, Ble Heaven, Lime or Caramel topping)

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