

STARTERS

(GF) – Gluten Free

(V) - Vegetarian

Garlic Cob	(V)	\$10
Soup	(GF)	\$9
Glazed Pork Belly	(GF)	\$15
Garlic Prawns	(GF)	Main \$29 / Entree \$15
Salt & Pepper Calamari		Main \$29 / Entree \$15
Chilli Tomato Mussels		Main \$29 / Entree \$15
Pacific Oysters (GF)	Choice of: <i>Kilpatrick</i> <i>Natural</i> <i>Chilli & Lime</i>	
1/2 Dozen ~ \$19	1 Dozen ~ \$35	Mixed Dozen - \$42

MAINS

Bangers & Mash	(GF)	\$25
Fish & Chips *	2 Pieces	\$32 / 1 Piece \$25
Chicken Parmigiana *		\$29
Cajun Spiced Pork Cutlet *	(GF)	\$29
Chicken & Camembert Filo *		\$32
Pumpkin, Spinach & Ricotta Filo *	(V)	\$32
Lamb Shank in Red Wine *	(GF)	\$32
Baked Salmon Fillet *	(GF)	\$35
Rump Steak (Australian MSA Black Angus) *	(GF)	\$29
T Bone Steak - 400g (Australian MSA Black Angus) *(GF)		\$32
(With prawns & garlic cream sauce - Add \$7)		

*Main Meals come with your choice of **EITHER** Seasonal Vegetables
OR Fresh Garden Salad & Chips

PASTA

Served with fresh garden salad

\$27

Fettuccini: ~ Carbonara – *Bacon, cheese, egg & cracked black pepper*
~ Alfredo (V) - *Parmesan cheese & butter*

Add Chicken

\$5

Add Prawns

\$7

Extra Sides **\$6** Basket of Chips / Seasonal Steamed Vegetables /
Garden Salad

NIPPERS MENU

\$12.50

~ Under 12 Years Only ~

Chicken Nuggets & Chips

Fish `n Chips with Garden Salad

Spaghetti Bolognese

Nippers Meals Include Free Ice Cream & Topping

**Some menu items may contain trace of nuts etc.
Please advise our staff of any special dietary requirements or
allergies.**

DESSERTS

\$15

~ Our homemade desserts are a sensational way to finish a great night out.

Lemon Crepes (GF)

Sweet & simple, French style warm crepes served with a sprinkle of sugar and our special citrus sauce

Sticky Date Pudding

Traditional pudding, full of dates, with a butterscotch sauce, the perfect all seasons dessert

Today's Treat ~ Chef's Special

Ask staff for today's Chef's special, homemade & bound to be a delightful surprise