

MENU

STARTERS

TRIO OF DIPS 15

HOUSE MADE DIPS WITH FRESHLY TOASTED PITA

TURKISH BREAD 7

WITH E.V.O OIL & DUKKAH

NACHOS (V) 15

CORN CHIPS, TOMATO SALSA, GUACAMOLE,
SOUR CREAM & JALAPEÑOS

BEER BATTERED FRIES (V) 8

GARLIC BREAD (V) 7

CRISPY POTATO WEDGES (V) 11

LIGHT MEALS

CHICKEN LEPINJA 15

GRILLED CHICKEN TENDERLOINS, AVOCADO, LETTUCE & MAYO.
CHOICE OF FRIES OR GARDEN SALAD

VEGETARIAN LEPINJA (V) 15

GRILLED HALOUMI, ROASTED EGGPLANT, TOMATO,
ROQUETTE & CHIPOTLE MAYO.
CHOICE OF FRIES OR GARDEN SALAD

BAO BUNS (3 PER SERVE) 12

FILLED WITH ROASTED PORK BELLY,
HOUSE MADE ASIAN-STYLE SLAW & A HOI SIN BBQ SAUCE

SMOKED SALMON BRUSCHETTA 15

WITH A DILL & CAPER CREAM CHEESE,
SPANISH ONION & ROQUETTE

GRAZING PLATES TO SHARE

SAUTEED BAROSSA CHORIZO (GF) 9

WITH PAN FRIED HALOUMI

NYONYA STYLE POPCORN CHICKEN 9

RISOTTO BALLS (4) (V) 8

SALT & PEPPER CRISPY FRIED TOFU (V) (5) 8

VEGETARIAN SPRING ROLLS (3) 10

SALT & PEPPER SQUID 11

SALADS

WARM CHICKEN SALAD 21

WITH BEETROOT, FETA, QUINOA, ROQUETTE & A STICKY
BALSAMIC GLAZE

ROASTED CAULIFLOWER & CHICKPEA SALAD (V + GF) 20

WITH BABY SPINACH, SEMI SUNDRIED TOMATO,
ONION & DRIED APRICOTS

FRIED SQUID & TOFU SALAD 21

WITH BEAN SPROUTS, CUCUMBER, CARROT, PICKLED DIAKKON,
PEANUTS, CABBAGE & A HONEY & SOY DRESSING

CAESAR SALAD 20

WITH COS LETTUCE, CROUTONS, BACON, PARMESAN,
EGG & WHITE ANCHOVIES

ADD CHICKEN FOR 4

KITCHEN OPEN 12 - 3PM & 5:30 - 9PM (8:30PM ON SUN - TUE)

ALL DAY FRIDAY, SATURDAY & SUNDAY

*10% PUBLIC HOLIDAY SURCHARGE

MAINS

FRIED CHICKEN BURGER 20

FRIED CHICKEN BREAST, BACON, HALOUMI & SLAW
SERVED WITH BEER BATTERED FRIES

BEEF BURGER 20

HOUSEMADE 100% ANGUS BEEF PATTIE, BACON, LETTUCE,
TOMATO, PICKLES, SWISS CHEESE, TOMATO RELISH
SERVED WITH BEER BATTERED FRIES

STEAK SANDWICH 20

SCOTCH FILLET, BRIE, FIG & ONION JAM &
ROQUETTE SERVED WITH BEER BATTERED FRIES

PULLED PORK BURGER 16

SLOW BRAISED MURRAYVILLE PULLED PORK IN
HOUSE MADE CHIPOTLE, BBQ SAUCE & CRISP COLESLAW
SERVED WITH BEER BATTERED FRIES

GLUTEN FREE BUNS AVAILABLE +2

VEGAN OR CHICKEN OR BEEF SCHNITZEL 21

CRUMBED SEASONED SCHNITZEL, FRESH GARDEN SALAD &
BEER BATTERED FRIES

FISH & CHIPS 17 / 21

CRUMBED GARFISH, FRESH GARDEN SALAD,
BEER BATTERED FRIES, LEMON & TARTARE SAUCE

SALT & PEPPER SQUID 20

AUSTRALIAN SQUID IN SALT & PEPPER SEASONING,
FRESH GARDEN SALAD, BEER BATTERED FRIES,
LEMON & MAYONNAISE

PAN ROASTED SALMON FILLET (GF) 29

WITH STEAMED GREEN VEGETABLES,
STEAMED RICE & A MISO & SAKE SAUCE

CAJUN CHICKEN BREAST 25

WITH A SWEET POTATO MASH, BROCOLINI &
A ROASTED CAPSICUM & JALAPENO SALSA

VEGETARIAN LASAGNE 20 (V)

LAYERS OF ROASTED CAPSICUM, EGGPLANT & SPINACH, WITH
A CREAMY BECHAMEL AND NAPOLATANA SAUCE, WITH
SHAVED PARMESAN & SERVED WITH A SIDE GARDEN SALAD

VEGAN CHILLI 20 (V+GF)

BRAISED SWEET POTATO, CORN, KIDNEY BEANS, KALE &
CHICKPEAS IN A SMOKED CHILLI & TOMATO SAUCE WITH
STEAMED RICE & TOPPED WITH GUACAMOLE JALAPEÑOS

300GM SCOTCH FILLET 37 OR

300GM PORTERHOUSE 31

WITH SEEDED MUSTARD MASHED POTATO, ROASTED
PORTOBELLO MUSHROOM, & STEAMED BROCOLINI (GF) OR
BEER BATTERED FRIES & SIDE GARDEN SALAD

SIDES

STEAMED VEGETABLES (V & GF) 6

MASHED POTATO (V) 6

GREEK SALAD (V & GF) 7 / 14

SIDE OF FRIES (V) 3

ROSEMARY SEA SALT POTATOES (V) 6

SAUCES

SELECTION OF GRAVY +2.5

PLAIN GRAVY, PEPPER, MUSHROOM & DIANE OR
RED WINE JUS

PARMIGIANA +3.5

HAVEY SCHNITTY +3.5

GRILLED BACON, CHEESE, MUSHROOMS & BBQ SAUCE

DIRTY GRINGO +3.5

CORN CHIPS, TOPPED WITH TOMATO SALSA,
MELTED CHEESE, GUACAMOLE, SOUR CREAM & JALAPEÑOS

MENU

KIDS MENU

CHICKEN NUGGETS 10

TENDER CHICKEN NUGGETS WITH A SIDE OF TOMATO SAUCE

CHICKEN SCHNITZEL 10

MINI CHICKEN SCHNITZEL WITH A SIDE OF TOMATO SAUCE

CRUMBED GARFISH FILLET 10

TENDER GARFISH FILLET WITH A SIDE OF TOMATO SAUCE

GRILLED CHICKEN TENDERLOINS 10

GRILLED CHICKEN TENDERLOINS
WITH A SIDE OF TOMATO SAUCE

ICE CREAM SUNDAE 4.5

VANILLA ICE CREAM
WITH CHOCOLATE SAUCE

DESSERT

STICKY DATE & MACADAMIA PUDDING 12

HOUSE MADE STICKY DATE & MACADAMIA PUDDING,
COUNTRY STYLE VANILLA ICE CREAM &
BUTTERSCOTCH SAUCE

BAKED NEW YORK CHEESECAKE 12

WITH A BERRY COMPOTE & WHIPPED CREAM

CRUSHED NUT SUNDAE 9

VANILLA ICE CREAM,
WARM CHOCOLATE SAUCE, CRUSHED PEANUTS,
CHOCOLATE FILLED WAFER & STRAWBERRIES

CHEESE PLATE 19

SMOKED CHEDDAR, BRIE, DRIED FRUIT, QUINCE PASTE,
SMOKED ALMONDS, WATER CRACKERS & GRISSINI

WITH YOUR CHOICE OF CHIPS AND SALAD OR VEGETABLES