

dinner

AVAILABLE

5:30pm - 9:00pm

STARTERS

Garlic Bread (*serves two*) 9

Duck Spring Rolls (4)
with plum dipping sauce 19

Arancini Balls (4)
chorizo, pumpkin, garlic aioli 14.5

Bruschetta
diced tomato, red onion, basil oil and parmesan on
grilled ciabatta 13

Wedges
served with sweet chilli and sour cream 12.5

Sweet Potato Fries
with garlic aioli 10

PIZZAS

BBQ Meat Lovers
ham, bacon, salami, chorizo, Napoli, BBQ sauce,
mozzarella 19

Margarita
Napoli, mozzarella, basil oil, parmesan 14

Chicken and Pesto
Chicken, basil pesto, red onion, mozzarella, pine
nuts, parmesan 18

Pumpkin
roasted pumpkin, red onion, basil pesto, goats
fetta, pickled beetroot, mozzarella 17

SALADS

Calamari (*gf*)
fried calamari, rocket, parmesan, red onion, lemon
oil, garlic aioli 23

Thai Beef (*gf*)
pan fried eye fillet, rocket, capsicum, peanuts,
crunchy noodles, bean shoots, sweet chilli soy
dressing 24

Falafel (*gf, df*)
homemade cauliflower, chickpea and hemp falafel
with cherry tomato, red onion, cucumber, carrot,
capsicum, mixed salad and coconut yoghurt 19

PASTA

choice of gnocchi, fettuccini or penne

Lamb Ragù
12 hour slow cooked lamb shoulder with a rich
tomato sauce served with parmesan 28

Meat Balls
Italian style meat balls, Napoli, parmesan and black
olive crumb 25

Chicken and Asparagus
with cherry tomato, red onion, garlic, cream and
parmesan 25

Prawn
with chorizo, garlic, butter, red onion, cherry
tomato, rocket and parmesan 29

RISOTTO

Chicken (*gf*)
with chorizo, butter, garlic, spring onion, pea
puree, goats fetta and black olive crumb 25

Pumpkin (*gf*)
with pumpkin puree, garlic, butter, chickpeas,
pickled beetroot and goats fetta 23

please notify staff of any allergies, dishes may contain traces of nuts and gluten

a surcharge of 15% applies on all NSW public holidays

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WOKS

Chicken Stir Fry (*gf, df*)

with soba noodles, capsicum, beans, bok choy, red onion, garlic, ginger, chilli and sweet soy 25

Nasi Goreng

fried rice, chicken, pork, prawns, vegetables, garlic, chilli, ginger soy, bean shoots, peanuts and egg 28

GRILL

300g Scotch Fillet

cooked to your liking, choice of sides and sauce 42

300g Porterhouse

cooked to your liking, choice of sides and sauce 38

Grilled Barramundi

with rocket, orange, beetroot salad and hollandaise served with sweet potato chips 34

Baked Salmon

served with roasted vegetables, grilled beans and a herb butter sauce 35

CLASSICS

Chicken Parmigiana

crumbed breast schnitzel, napoli sauce, ham, mozzarella, choice of sides 26

Chicken Schnitzel

breast schnitzel, choice of sides and sauce 23

Market Fish

beer battered or grilled, tartare, lemon, choice of sides 28

Lamb Shanks

slow roasted in a rich tomato sauce served with mashed potato and vegetables 28

Curry of the Day

served with rice and naan bread 22

KIDS (12 and under)

Cheeseburger and Chips 12

Chicken Schnitzel and Chips 9

Chicken Parmigiana and Chips 10

Nuggets and Chips 9

Ham and Cheese Pizza 10

Fish and Chips 9

Bangers and Mash with Gravy 9

Meat Balls with Fettuccini 10

Ice Cream Sundae (Vanilla, Chocolate, Strawberry, Caramel) 4.5

GOURMET SAUCE \$10

Inferno

prawns, chilli, garlic, sweet chilli, cream

Surf

prawns, calamari, garlic, parsley, cream

SAUCE \$2

pepper, red wine jus, mushroom, dianne, garlic, gravy, aioli, seeded mustard

DESSERT

Sticky Date Pudding

with caramel sauce and vanilla bean ice cream 10

Chocolate Pudding (*gf*)

with chocolate sauce, honeycomb and vanilla bean ice cream 10

Affogato

with espresso, Frangelico and vanilla ice cream 12

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