

entrée

soup of the day 6.00

trio of dips (v) 11.00

assorted dips, kalamata olives and crumbled fetta served with warm turkish bread

extra bread 2.00

traditional bruschetta (v) 9.00

three pieces of garlic toast topped with a mix of tomato, spanish onion and torn basil in a balsamic vinaigrette finished with shaved parmesan

tandoori chicken tenders (gf) 9.50

char-grilled tenderloins served on salad and topped with a cucumber raita

garlic prawn skewers 12.90

four skewers served on jasmine rice

panko crumbed calamari 9.90

served with garlic aioli

salads

caesar salad (gf*) 16.00

cos lettuce, crispy bacon, garlic croutons*, anchovies and shaved parmesan tossed in caesar dressing and topped with a warm poached egg

greek salad (v) (gf*) 15.00

cos lettuce, cucumber, olives, tomato, and spanish onion, tossed in olive oil and lemon topped with a thick slab of mild fetta, mixed herbs and served with warm flatbread*

garden salad (v) 9.50

add grilled chicken to any above salad 4.00

add smoked salmon to any above salad 4.00

thai beef salad 18.90

marinated beef strips, bean shoots, cucumber, spring onion, tomato and mixed greens, tossed in a tangy spicy dressing

mains

chicken schnitzel grilled, 100% chicken breast schnitzel served with chips and salad	18.90
chicken parmagiana schnitzel topped with napolli, virginia ham, three-cheese mix and served with chips and salad	21.90
fish and chips beer-battered hake fillets served with chips, salad, and house-made tartare (grilled on request)	19.90
panko crumbed calamari served on chips and salad with garlic aioli	19.90
english pork sausages served on a bed of garlic mash, caramelised cabbage and onion, and topped with gravy	18.50
graziers beef pie tender chunks of graziers beef, slow cooked in silky onion gravy, encased in pastry and served with mashed potato and mushy peas and gravy.	15.90
roast of the day (gf*) with wok-tossed vegetables, roast potatoes, roast pumpkin, and condiment topped with house made, gluten free gravy	16.90
mixed grill minute steak, pork sausage, chicken tenders, bacon and fried egg topped with gravy, served with chips and salad	23.90
sides of sauce gravy, peppercorn, mushroom, aioli, sour cream, bbq, tartare and garlic butter	1.50



a cut above the rest

****dietary labels****

(v) = vegetarian (may contain egg)

(vg) = vegan

(gf) = gluten free

(gf*) gluten free available

from the grill

400g american rib eye “The True Meat Lovers Choice”

this is the scotch fillet fully attached to the rib bone. grain fed and sourced from far Nth Qld. This cut will not disappoint and delivers ultimate beef flavour enhanced by cooking with the bone attached.



35.00

300g scotch fillet “Simply Superb”

known as one of the better eating primal cuts of beef, the rib fillet will exceed your eating expectations



31.50

250g wagyu rump “The Ultimate Experience”

this unique and superior breed of cattle is grain finished for a minimum of 500 days and delivers an unbelievable eating experience, a must for steak lovers



31.00

250g Porterhouse “Melt In Your Mouth”

(also known as sirloin) this primal cut is aged for a minimum of eight weeks to ensure tenderness and taste satisfaction, known for its fresh flavour with no fatty aftertaste



26.50

**all steaks served with chips & salad or vegetables
with your choice of sauce: peppercorn (gf), mushroom (gf),
gravy (gf) and garlic butter (gf)**

**add a fried egg to a steak or burger 2.00
extra bacon 2.00**

beef burger

100% beef topped with bacon, melted tasty cheese, on a toasted bun with mayonnaise, lettuce, onion, tomato, house made pickle and chunky chips

18.00

chicken burger

marinated breast, bacon, caramelised onion, on a toasted bun with mayonnaise, lettuce, tomato, chunky chips and a side of tomato relish

19.00

veggie burger (v)

crispy vegetarian pattie, sautéed mushroom and melted cheese on a toasted bun with mayonnaise, lettuce, onion, tomato and chunky chips

17.00

pan dishes

chicken & mushroom risotto (gf)	20.00
sautéed chicken, mushroom, garlic, spring onion finished with parmesan	
chilli prawn and pea risotto (gf)	21.00
tiger prawns, a hint of chilli, creamy peas, garlic and parmesan	
spaghetti marinara	22.00
prawns, hake pieces, calamari and greenlip mussels with diced onion, garlic, parsley, and parmesan in a white wine sauce	
fettuccine carbonara	18.00
bacon, cracked pepper, cream, parmesan and spring onion	
penne primavera (v)	18.00
zucchini, garlic and mushrooms in a creamy tomato sauce	
	add sautéed chicken 2.00
garlic prawns (gf)	22.00
pan-fried prawns in a creamy garlic sauce with jasmine rice and a petite salad	
snacks and sides	
garlic bread (v)	5.90
garlic bread with cheese (v)	6.50
chunky chips (v)	6.50
served with house made aioli	
spicy wedges (v)	7.50
served with sweet chilli and sour cream	
cheese plate (v)	12.00
cheeses of the day, fruit paste and water crackers	
bowl of vegetables (v) (gf)	5.50
wok-tossed in butter with a hint of garlic	
creamy garlic mash (v)	4.50
side salad (v) (gf)	5.00

Seniors Meals

1 Course – 12.00

main course only

2 Courses – 13.50

main course and soup or dessert

3 Courses – 15.00

soup, main course and dessert

chicken schnitzel - with chips and salad or vegetables

chicken parmigiana - with chips and salad or vegetables

roast of the day (gf*) - with wok-tossed vegetables, roast potatoes, roast pumpkin and condiment topped with house made gluten free gravy

lambs fry - with bacon, worcestershire, gravy and served on creamy mash

beer-battered hake - with chips, salad and housemade tartare (grilled on request)

grilled chicken strips (gf) - on a crispy green salad with a honey mayonnaise dressing

greek salad (v) (gf*) - cos lettuce, cucumber, olives, tomato and spanish onion, tossed in olive oil and lemon topped with a thick slab of mild fetta, mixed herbs and served with warm flatbread*

Kids Menu 8.00 - (0-12 years) **all kids meals include a free soft drink**

roast of the day with vegetables

battered fish with chips and tomato sauce (grilled fish on request)

chicken schnitzel with chips and tomato sauce

chicken parma with chips and tomato sauce

chicken nuggets with chips and tomato sauce

penne bolognaise

penne napoli (v)

ice cream

2.50

large scoop of vanilla ice cream topped with
chocolate or strawberry topping

fruit sorbet (gf)

2.50

ask our staff about today's flavour

Monday—Friday light lunch

\$14.00

(12pm-2.30pm) only

chicken wrap

sautéed chicken, lettuce, tomato and onion served with wedges and sour cream

b.i.t

crispy bacon, lettuce, tomato and mayonnaise served on thick toast with chunky chips and tomato sauce

vegetarian wrap

bean shoots, snow peas, carrot, tomato, onion, mixed greens and cheese with wedges and sour cream

steak sandwich

minute steak, bacon, fried egg, tomato, onion, lettuce and relish on thick toast with chips

TRADING HOURS

Lunch Monday – Sunday 12.00pm - 2.30pm

Dinner Sunday – Thursday 5.30pm – 8.30pm

Friday - Saturday 5.30pm – 9.30pm