



ENTREE

Garlic Bread Herb garlic butter, Ciabatta, tomato relish >Can add cheese \$2	\$ 10
Garlic Prawns Garlic butter tiger prawns, mixed salad, spring onion, chilli oil, sesame seeds.	\$ 18
Arancini Balls Gourmet herb arancini balls, cheese sauce salad.	\$ 16
Spicy chicken bites Fried chicken tenders with aioli.	\$ 16

MAINS

Scotch Fillet 250 gram scotch fillet served with two fried eggs, garden salad, fries, gravy & aioli sauce.	\$ 26.50
Fish of the Day Pan fried, panko crumbed or battered, served with fries, garden salad, aioli & tartare sauce.	Small \$ 22 Large \$ 24.50
Chicken Schnitzel Panko crumbed chicken breast with garden salad, fries, gravy & chilli mayo.	\$ 24
Sticky Prime Pork Ribs Smothered in our own piquant BBQ sauce & slow cooked to perfection, served with a side of pickled red cabbage, fries & garden salad.	\$ 26
Paella Saffron rice with capsicum, chicken, chorizo sausage, prawns & cockles, served with crusty garlic ciabatta.	\$ 26
Cajun Chicken Tostada Cajun seasoned chicken breast on a bed of crisp salad, fried rice & sour cream, served in a tortilla bowl with garlic hummus & yoghurt dressing.	\$ 24
Lamb Salad Three pan seared marinated French dressed lamb cutlets in a bowl of fresh crisp garden salad, toasted walnuts & feta cheese with mint dressing.	\$ 26
Mushroom risotto Arborio rice, mushroom, butter greens, cheese.	\$ 24
Pork belly Flavored braised pork belly, pickled slaw, kumara mash with cranberry rose.	\$ 26.50
Pasta of the day Chef special pasta, change every day.	\$ 22.50

KINDLY TALK TO US IF YOU HAVE ANY SPECIAL DIETARY NEEDS