

Starters & Light Selection

Garlic Bread	\$6.00
Herb & Cheese Bread	\$6.50
Soup of the Day Served with bread roll and butter	\$7.00
Baked Mushroom Caps Field mushrooms filled with cheese, ham and asparagus grilled and topped with béarnaise sauce	\$12.00
Asian Tasting Platter Prawn toast, spring rolls, curry puffs, dim sims, prawn crackers with a sweet soy dipping sauce	\$13.00
Camembert Wedges Served with a mango and paw paw chutney, turkish bread and salad greens	\$12.50
Traditional Bruschetta Toasted foccacia bread topped with sliced tomatoes, spanish onion, fresh basil, olive oil, bocconcini and parmesan cheese	\$10.00
Chicken Wrap Two crispy mild spiced tenderloins wrapped in tortilla bread filled with lettuce, cheese, tomato and a tangy mayo. Served with chips Add bacon	\$14.00 \$2.00
Traditional Nachos Crispy corn chips with tomato salsa, mozzarella cheese with a side of guacamole and sour cream	\$12.90
Deluxe Wedges Topped with bacon, cheese, sour cream and sweet chilli	\$8.00
Caesar Salad (GF optional) Coz lettuce, crispy pancetta, shaved parmesan and croutons tossed in a creamy caesar dressing with a warm egg. Anchovies optional With avocado With Chicken	\$16.90 \$17.90 \$19.90
Thai Beef Salad (GF) Ginger and soy marinated 150gm sirloin, sliced and served on a salad of asian greens and sesame dressing	\$18.50
Honey Roasted Pumpkin Salad (GF) With roasted baby beets, honey roasted pumpkin, spinach, green beans and persian fetta finished with a light lemon dressing	\$16.50
Greek Lamb Salad (GF) Grilled souvlaki lamb served on top of a bed of spinach, tomatoes, cucumber, olives, spanish onion and persian fetta finished with a lemon and olive oil dressing	\$18.90

Main and all time favourites

Chicken Parmagiana Crumbed chicken breast topped with homemade napoli sauce, ham and mozzarella cheese. Served with steak fries and coleslaw	\$19.90
Chicken Schnitzel Served with steak fries and coleslaw	\$18.90
Roast of the Day (GF) Served with roast potato, vegetables and gravy	\$18.50
Beer Battered Flathead Tails Fresh beer battered flat head tail fillets served with homemade tartare sauce, lemon, steak fries and a garden salad	\$21.00
Atlantic Salmon (GF optional) Grilled Atlantic salmon marinated in lemon, garlic and fresh herbs, served with cous cous and a greek salad	\$23.50
Lamb Kofta Kebabs Grilled lamb kofta kebabs, served with salad, tzatziki and pita bread	\$18.90
Open Steak Foccacia 150gm tenderloin, crispy bacon, caramelised onion, cheese, tomato and beetroot served with steak fries and coleslaw	\$16.90
Cajun Chicken Burger Chicken grilled to perfection topped with tomato, melted cheese, caramelised onion and lettuce finished with tzatziki and served with steak fries and coleslaw	\$16.90
The Ultimate Burger Indulgence 180gm burger pattie with pickles, tomato, beetroot and fried egg and served with steak fries and coleslaw	\$19.90
Chorizo Sausage and Bacon Pizza With ham, salami, caramelised onion, mozzarella cheese and topped with BBQ sauce	\$16.00
Tandoori Lamb Cutlets Tender lamb cutlets marinated with authentic Tandoori spices and grilled accompanied with minted yoghurt, steak fries and coleslaw	\$26.00
Panko Calamari Crumbed Calamari rings cooked to golden brown served with chips, salad and tartare sauce	\$22.00
Aussie Beef, Beer & Mushroom Pie Chunky diced beef cooked with beer, mushrooms and aromatic spices in puff pastry served with chips, salad and gravy	\$16.90

Pasta and Risotto

Roasted Pumpkin and Fetta Risotto (GF) \$18.90

Roasted pumpkin, fetta, cashews and spinach combined with aborio rice and finished with a touch of cream and parmesan cheese

Carbonara Linguini \$19.00

Smoked bacon, onion and garlic tossed in a white wine cream sauce finished with an egg and shaved parmesan

Mediterranean Gnocchi \$17.50

Potato gnocchi tossed with olives, fetta, semi sun dried tomatoes, baby spinach and roasted capsicum tossed through herb and cream sauce

Nasi Goreng \$22.90

Prawns, diced chicken, chilli bean paste, soy sauce, carrots, snowpeas tossed through jasmine rice and finished with dried shallots, prawn crackers and a fried egg

Seniors Menu \$12.00

Add a senior's soup or dessert for only \$1.50

Roast of the Day

Carbonara Linguini

Battered Fish with steak fries and coleslaw

Banger and mash with caramelised onion and gravy

Kids Menu- for kids 12 and under \$9.00

All kids meals include a glass of soft drink

Nuggets and fries

Hawaiian Pizza

Mini Chicken Parma and fries

Battered Fish & Chips

Cheeseburger

Sides \$6.00

Buttered Vegetables

Creamy mash potato

Garden Salad

Coleslaw

Steak Fries

Char Grill

350gm Graziers Rib Eye (GF)

This is a primal cut of beef with exceptional flavour & eating qualities. Grain fed and sourced from far north QLD. This cut has a partly Frenched bone and is of premium quality and presentation

“The Grand Champion of Steaks”

Served with steak fries and coleslaw

\$32.00



300gm Grain Fed Porterhouse (GF)

Also known as Sirloin this primal cut is aged for a minimum of 8 weeks to ensure tenderness and taste satisfaction, known for its clean fresh flavour with no fatty after taste. **“Melt In Your Mouth”**

Served with steak fries and coleslaw

\$30.00



250gm Grain fed Rump CWB Portland (GF)

This classic primal cut is grain finished for 100 days and is full in flavour, aged to our specification with the supplier guarantee of ultimate flavour and tenderness **“Full of Flavour”**

Served with steak fries and coleslaw

\$24.00



500gm Grain fed Rump CWB Portland (GF)

This classic primal cut is grain finished for 100 days and is full in flavour, aged to our specification with the supplier guarantee of ultimate flavour and tenderness **“Full of Flavour”**

Served with steak fries and coleslaw

\$35.00



Mega Mixed Grill (GF)

A mixed grill of sausages, Cajun chicken, lamb loin chops, 150gm tenderloin, bacon and tomato topped with a fried egg and served with steak fries, coleslaw and a side of gravy

\$28.90

Add some reef to your beef- Three grilled prawns \$5.00

Add ons-

Egg \$1.00

Bacon \$2.00

Calamari \$3.00

Fried Onions \$2.50

Your choice of sauces

Gravy (GF)

Mushroom (GF)

Pepper (GF)

Hollandaise

Garlic Cream (GF)

Garlic Butter (GF)