



STARTERS AND LIGHT MEALS

CRISPY GARLIC BREAD		5.00
	<i>With Cheese</i>	6.00
	<i>With Bacon</i>	7.00
SALT AND PEPPER CALAMARI		14.00
Served with aioli, lemon, chips and Caesar salad		
BOWL OF CHIPS		6.00
With choice of gravy or aioli		
	<i>With Cheese</i>	7.00
SEASONED POTATO WEDGES		8.50
Served with sweet chilli and sour cream		
SALT AND PEPPER CALAMARI		14.00
With aioli, lemon, chips and Caesar salad		
NACHOS		13.00
Crispy corn chips smothered in melted cheese and topped with sour cream, guacamole and your choice of Vegetarian, Chicken or beef		
	<i>Vegetarian Nachos</i>	10.00
CRUMBED WHITING FILLETS		15.00
Served with tartare, lemon, chips and Caesar salad		
GARLIC PRAWNS		16.00
Tiger prawns sautéed in garlic and shallot, finished with white wine and cream, served on a bed of jasmine rice		
CAESAR SALAD		13.50
Cos lettuce, bacon, parmesan and croutons tossed in a Caesar dressing topped with a boiled egg, Anchovies optional!!		
GARDEN SALAD		8.50
Lettuce, tomato, roast capsicum, avocado and mushrooms, dressed with Italian dressing.		
	<i>With Tandoori Chicken</i>	6.00
	<i>With Salt and Pepper Calamari</i>	6.00

BURGERS AND SANDWICHES (ALL SERVED WITH CHIPS)

STEAK SANDWICH		14.90
Minute rib fillet steak with bacon, egg, caramelised onion, tomato, lettuce, beetroot, cheese and smokey BBQ sauce on toasted inch thick toast		
VEGE BURGER		13.00
Vegetable pattie, with lettuce, beetroot, tomato, caramelised onion, cheese and smokey BBQ sauce on a toasted roll		
R.E. BURGER		14.50
Organic beef pattie, bacon, lettuce, cheese, beetroot, caramelised onion and smokey BBQ sauce on a toasted roll		
BLT		13.00
Bacon, lettuce, tomato and aioli on toasted inch thick bread		
	<i>Add Avocado</i>	13.50
TROPICAL CHICKEN BURGER		14.50
Grilled chicken breast, bacon, grilled pineapple, lettuce, avocado, cheese and aioli on a toasted roll		
TANDOORI CHICKEN PANINI		15.00
Tandoori marinated chicken tenderloins, avocado, lettuce, tomato, Spanish onion and minted yoghurt sauce on a toasted panini		



MAINS *Served with a choice of chips or mash and Caesar salad or vegetables

CHICKEN SCHNITZELS

CHICKEN PARMIGIANA 18.50

Topped with smoked ham, napoleon sauce and mozzarella

CHICKEN MEXICAN 18.50

Topped with smoked ham, chilli salsa and mozzarella, finished with sour cream and guacamole

CHICKEN HAWAIIAN 18.50

Topped with grilled bacon, grilled pineapple, napoleon sauce and mozzarella cheese

SEAFOOD

BATTERED FLATHEAD 17.50

Tempura battered flathead goujons fried till golden brown, served with chips, Caesar salad, lemon and tartare sauce

SNAPPER 20.00

Oven baked snapper fillets, topped with a coriander, sweet chilli and coconut cream sauce and served on a bed of jasmine rice and a side of vegetables

GRAZIER'S PIES

BEEF PIE 16.90

Tender chunks of grazier's beef in a silky onion gravy encased in pastry, served with mashed potato, mushy peas and gravy

STOCKMAN'S PIE 16.90

Chunks of grazier's beef and bacon in garlic, onion gravy encased in pastry and served with mashed potato, mushy peas and gravy

SOMETHING SPECIAL

CHICKEN FLORENTINE 20.00

Seared Chicken breast topped with a spinach, semi dried tomato, mustard and cream veloute served with mash and vegetables

250G PORK SIRLOIN 21.00

Seared and sealed on the grill and finished in the oven, topped with a creamy white wine, sage and mustard sauce served with mash and vegetables

HALF KILO BBQ BABY BACK RIBS 24.00

With chips and Caesar salad, basted in the chef's own marinate, until they are falling off the bone

THE GRILL

RUMP 300 GRAMS 20.00

RIB FILLET 250 GRAMS 23.00

EYE FILLET 200 GRAMS 25.00

STEAK TOPPERS

SALT AND PEPPER CALAMARI 6.00

GARLIC PRAWNS 6.00

SAUCES: GRAVY | PEPPER | DIANNE | MUSHROOM | CHILLI