

STARTERS

Garlic & Herb Loaf (V)	\$11
Dipping Cob Loaf - basil pesto & cream cheese dip (V, CN)	\$14
Arancini Balls - Roasted butternut pumpkin, thyme & Grana Padano parmesan served with garlic aioli (V)	\$12
Chicken Croquettes - Curried Chicken, ginger, coriander & mozzarella cheese served with Smoky BBQ Chipotle mayonnaise.	\$15
Calamari - House Salt & pepper calamari, served with garlic aioli and lemon wedge	\$15
Pork Sliders - Slow cooked Pulled pork shoulder, pineapple & sweet chilli jam, red cabbage slaw, chipotle smoky BBQ mayonnaise	\$15

MAINS

Beer Battered Flathead Fillets steakhouse beer battered chips, salad, lemon wedge & house-made tartare sauce	\$21
Crispy Chicken Breast Strips house-made sweet chilli mayonnaise, steakhouse beer battered chips & salad	\$21
Roast of the Day (GF) Roasted vegetables, green peas & house-made gravy	\$19
Tavern Burger (GFO) locally baked milk bun, 180 gm's beef Pattie, bacon rasher, double tasty cheese, iceberg lettuce, sliced tomato, beetroot, chipotle smoky BBQ mayonnaise & steakhouse beer battered chips	\$21
Fresh Atlantic Oven Baked Salmon Fillet (GF, S, CN) Roquette, Granny smith apple, blanched broccoli florets, toasted almonds, edamame beans, julienne capsicum, pickled ginger, toasted sesame seeds dressed with sesame ginger dressing	\$24
Seafood Filo Poached prawns, scallops & squid in Mornay sauce wrapped in Filo pastry served with mixed leaf salad & steakhouse beer battered chips	\$28
Chicken Roulade (GF) Chicken breast stuffed with basil pesto, cream cheese & wrapped in bacon, Rosemary Desiree hasselback potato, honey glazed carrot and pan seared zucchini served with creamy basil pesto sauce.	\$26
Crispy Twice Cooked Pork Belly (GF) Pork belly braised in 5 spice soy master stock, Rosemary & Desiree Hassel back potato, honey glazed carrot, pan seared zucchini, creamy cauliflower puree and finished with red wine jus	\$26
Rosemary & Garlic Marinated Lamb Back Strap (GF) Rosemary & Desiree hasselback potato, honey glazed carrot, pan seared zucchini, creamy cauliflower puree, finished with red wine jus	\$28

SALADS

Tandoori Chicken Salad (GF) Tandoori Chicken, shredded iceberg lettuce, fresh mango, Spanish onion, coriander leaves, heirloom cherry tomatoes, diced cucumber tossed in mango, coriander & lime dressing	\$23
Salt & Pepper Calamari Salad (CN) Salt & pepper calamari, mixed leaves, granny smith apple, orange segments, black currants, toasted almonds, pomegranate, cherry tomatoes drizzled with Balsamic chilli & orange Vinaigrette	\$23
Asian Beef Salad (GFO, S) Pan seared seasoned beef strips, red cabbage slaw, pickled ginger, soba noodles & edamame beans dressed with Sesame, ginger, sweet soy dressing	\$23

SCHNITZEL (comes with your choice of sides)

Chicken Schnitzel - choice of sauce	\$20
Chicken Parmigiana house made napoli, double smoked ham, mozzarella & tasty cheese	\$22
Chicken Hawaiian Parmigiana house made napoli, double smoked ham, pineapple, mozzarella & tasty cheese	\$23
Chicken Bushman Parmigiana mushroom & bacon gravy, mozzarella & tasty cheese	\$24
Chicken & Prawns Parmigiana creamy garlic sauce, prawns, bacon, mozzarella & tasty cheese	\$28

PIZZA

Margherita (V) House-made Napoli, shredded mozzarella pizza cheese & finished with fresh basil.	\$15
Hawaiian , House-made Napoli, double smoked ham, pineapple & shredded mozzarella pizza cheese	\$17
BBQ Chicken , Hickory smoky BBQ sauce, double smoked ham, bacon, chicken, Spanish onion & shredded mozzarella cheese	\$19
Tandoori Chicken pizza , House-made Napoli, tandoori chicken, Spanish onion, capsicum, shredded mozzarella pizza cheese finished with garlic aioli and fresh coriander leaves	\$19

PANS

Vegetarian Zucchini & Lemon (V, CN) Grilled zucchini, Lemon, Confit garlic, Spanish onion, peas, chives & Grana Padano parmesan, toasted almonds, butter and white wine sauce tossed with spaghetti	\$19
Chicken Carbonara chicken, bacon, confit garlic, Spanish onion, creamy white wine sauce, Grana Padano parmesan & chives tossed with spaghetti	\$21
Prawn with Zucchini & Lemon Prawns, grilled zucchini, Lemon, Confit garlic, Spanish onion, peas, chives & Grana Padano parmesan, butter and white wine sauce tossed with spaghetti	\$24

GRILL

(Comes with choice of sides & sauce)
All steaks are MSA, Marble Score 3+

Eye Fillet 250 grams (GF)	\$35
Scotch Fillet 300 grams (GF)	\$35
Reef on Beef Scotch fillet, 300 grams, creamy garlic Prawns (GF)	\$40
Add creamy garlic prawns sauce (GF)	\$8

SAUCES (All our sauces are gluten free)

Gravy, Creamy Mushroom Gravy, Pepper Gravy, Dianne Gravy, Garlic Butter, Hollandaise	\$2ea
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TO SHARE

Mixed Leaf Salad, house vinaigrette (V, GF)	\$6
Seasonal steamed veg & creamy mash potato (V, GF)	\$9
Bowl of steak cut beer battered chips & house gravy (V)	\$9

KIDS MEALS 12 years & under

(\$9 includes 200ml soft drink/juice and activity pack)

Fish & Chips
Nuggets & Chips
Kids Bolognaise
Roast of the day, Veg & Gravy (GF)

DESSERTS

Lemon Meringue , Butter shortbread pastry, filled with lemon crème and topped with Italian meringue served with Chantilly cream and raspberry coulis	\$9
Warm Chocolate Volcano (GF) Flourless choc cake with melted chocolate finished with Armagnac brandy ganache served with vanilla ice cream, chocolate sauce & raspberry coulis	\$9
Boysenberry Ripple Cheesecake (GF) Baked cheesecake with plum boysenberry, piped with boysenberry compote butter cream, served with Chantilly cream and raspberry coulis	\$9

(V) Vegetarian - (GF) Gluten Free - (CE) Contains Eggs - (CN) Contain Nuts - (S) Contains Sesame - (GFO) Gluten Free Optional

Our meals are labelled with dietary requirement initials, those ingredients haven't been used in those meals, however it may contain wheat (Gluten), eggs, dairy, soy, tree nuts, peanuts & fish allergens due to being present in our kitchen environment, we cannot take responsibility of any traces of foreign matter.