



## Bread to share

Garlic, parsley and cheese pita <b>(V)</b>	4.00
Seeded mustard, bacon and cheese pita	5.00
Bruschetta – roma tomato, spanish onion, fresh basil and balsamic <b>(V)</b>	9.00
Trio of house dips – served with toasted Turkish bread <b>(V)</b>	9.00

## Entrees

<b>Soup of the day</b> – please refer to waiting staff or specials board	7.00
<b>Seasoned squid</b> – lightly spiced with lemon pepper deep fried, small serve of chips and salad, and a chilli and cherry dipping sauce	10.00
<b>Chinese Yum Cha</b> – mini samosa, mini spring rolls, mini dim sims deep fried and served with a lime and chilli soy sauce	12.00
<b>Thai prawns</b> – prawns sautéed with coconut cream and asian spices served on a bed of jasmine rice	14.00

## Mains

<b>Cajun chicken caesar salad</b> – chicken tenderloins coated in mild Cajun spice and served on a Caesar salad consisting of cos lettuce, crispy bacon, garlic butter croutons, parmesan cheese, egg and anchovies with Caesar dressing <b>(GF) w no croutons/ (V) no chicken, bacon or anchovies</b>	20.00
<b>Chicken breast turkish bread</b> – avocado, tomato, black pepper and mayonnaise, served with a light salad and chips	18.00
<b>Spanish turkish bread</b> – chorizo, roasted pumpkin, spanish onion, red capsicums, wilted spinach, fresh basil and a drizzle of cumin yoghurt served with a light salad and chips	18.00
<b>Roasted vegetable turkish bread</b> – roasted pumpkin, eggplant and zucchini, red capsicum, onion, sundried tomatoes, wilted spinach, basil pesto and tasty cheese served with a light salad and chips <b>(V)</b>	16.00
<b>Marinated souvlaki</b> – sliced lamb backstrap or chicken breast marinated in a vibrant zesty array of flavours pan fried and combined with a basic greek salad, served on a freshly baked pita bread with chips	20.00
<b>Chicken parmigiana selection</b> Choose your topping, all varieties are served with chips and salad or vegetables -Napoli, ham and cheese -Sweet chilli napoli, salami, olives and cheese -BBQ sauce, bacon and cheese	20.00

<b>Satay cashew stir fry-</b> spiced pork, chicken or beef, asian vegetables, hokkien noodles and roasted cashews tossed in a mild satay chilli garlic coriander sauce, garnished with bean sprouts. <i>(V)-no pork/chicken/beef</i>	20.00
<b>BBQ pork fried rice-</b> spiced pork fillet, fried rice, egg, cashews, carrot, onion, bok choy, ginger, chilli and tossed in a sweet soy sauce.	20.00
<b>Chicken and roasted pumpkin risotto</b> – chicken pieces, roasted pumpkin, leek, sundried tomatoes, spinach, pine nuts, fresh basil, and fetta <b>(GF) (V) no chicken</b>	20.00
<b>Gnocchi</b> - homemade potato gnocchi with chicken, bacon, spanish onion, mushrooms, avocado, baby spinach, combined in a creamy white wine and parmesan sauce	20.00
<b>Calabrese fettucine</b> – calabrese salami sautéed with onion, bacon and kalamata olives combined in a creamy tomato and white wine sauce	20.00
<b>Lamb and mango curry</b> – tender lamb pieces slow cooked with a medley of vegetables, sweet mango and coconut cream and a herb sauce	24.00
<b>Hollandaise chicken breast</b> – grilled chicken breast – served with half avocado, mashed potato and seasonal vegetables topped with a hollandaise sauce and oven roasted almonds	28.00
<b>Lamb rump-</b> oven roasted lamb pieces infused with rosemary served on mashed potato and seasonal vegetables topped with a red wine gravy	28.00
<b>Whiting fillets-</b> grilled or deep fried in draught beer batter and lemon seasoning, served with chips and salad or vegetables, tartare and lemon <b>(GF) – grilled</b>	24.00
<b>Seafood platter-</b> deep fried or grilled whiting fillet, grilled prawn skewer, crumbed calamari, crab stick and king prawn served with salad and chips, tartare, lemon and prawn crackers	33.00
<b>Roast pork-</b> with roast potatoes, seasonal vegetables and apple sauce and gravy <b>(GF) no gravy</b>	18.00
<b>Chicken and cashew crepe-</b> sautéed chicken breast pieces, onion, capsicum and cashew nuts combined in a creamy garlic cheese sauce encased in a crepe envelope and served with roasted potatoes and seasonal vegetables	27.00
<b>300g Scotch fillet-</b> served with seasonal vegetables, mashed potato and topped with your choice of sauce – *Demi glaze   *Peppercorn   *Mushroom   *Dianne   *Garlic Butter <b>(GF) with Napoli sauce or garlic butter</b>	33.00
<b>Desserts and Cakes</b>	
<b>Sticky date pudding</b> – served warm with a butterscotch sauce and vanilla ice cream	8.00
<b>Individual chocolate pudding</b> – served warm with a rich chocolate sauce and double thickened cream	8.00
<b>Please refer to our dessert fridge for today’s selection of cakes</b>	8.00
<b>Children’s menu available</b>	

