

Starters

GARLIC bread 8.9
KOREAN CHICKEN with ranch sauce 13.9 G
ARANCINI chef's choice (4) 13.9 VG
SPRING ROLLS pork belly (2) 14.50
SPRING ROLLS vegetable (2) 10.9 VG
SQUID salt and pepper with aioli 13.9 G
PRAWN TWISTERS with sweet chilli sauce (4) 14.9
SOUFFLE double baked cheese souffle, rocket salad 17.9

Grill

PORK RIB EYE 300g 36.0 G
PORTERHOUSE 100d MSA 300g 38.0 G
SCOTCH FILLET Black Angus 300g 44.0 | 400g 50.0
EYE FILLET Angus pure, grain fed 110g 28.0 | 220g 54.0 G
PORK RIBS spicy rib sauce half 28.0 | full 42.0 G
All served with chips and slaw

Sauces & Gravy

Plain Gravy | Mushroom | Pepper | Dianne + 3.5 G
Blue Cheese Aioli | Bearnaise | Jus | House BBQ +4.0 G
Parmi + 4.0 Garlic cream prawns + 13.0 G

Sides

VEGETABLES mixed vegetables with almonds 12.5 G VG
RANCH salad, lettuce, bacon, tomato, onion, dressing 13.5 G
CALI POTATOES our style, bacon, onion and ranch 13.5 G
CHIPS steakhouse with aioli 9.5 G
WEDGES AND ONION RINGS, sweet chilli and sour cream 13.0

Card payments incur a 1% surcharge
10% surcharge on public holidays

Classics

SALT AND PEPPER SQUID 20.9 | 28.9 G
with chips, slaw and aioli

CRISPY BATTERED FISH 21.0 | 28.9 G
with chips, slaw and caper mayonnaise

CAESAR SALAD 28.0 G
Chicken schnitzel, lettuce, bacon, egg, dressing

PANKO PRAWNS (4ea | 8ea) 20.9 | 30.9
with chips, slaw and aioli

BEEF RAGU 21.0 | 36.0
with pappardelle, cheese sauce and parmesan

SCHNITZEL CHICKEN BREAST 19.9 | 27.0 G
with chips and slaw

CAULIFLOWER SCHNITZEL 19.9 | 27.0 V G
with chips and slaw

BEEF BACON CHEESEBURGER 28.0 G
chips, cheese, tomato, BBQ sauce, ranch and lettuce

THAI SALAD 27.0 VG
choice of beef | crispy chicken | panko prawns | fried tofu

SEAFOOD BASKET 31.0
battered fish, panko prawns, s and p squid, chips and slaw

CURRY 28.0 G
served with rice and roti

PIE OF THE DAY 25.0
served with chips or mash and slaw

V—can be Vegetarian, VG—can be Vegan
G—can be gluten free

Signature

DUMPLINGS 19.9 | 32.5 VG
tofu, vegetable, chilli dumplings in spring onion broth

PIE FLOATER 21.9 | 29.9
seafood on a cauliflower chowder

SCALLOP 29.5 | 52.0 G
seared scallop, soba noodles, cabbage, sesame, miso butter

KING GEORGE WHITING 28.9 | 45.5 G
beer battered, with chips, rocket, pear and parmesan salad

JAPANESE VEGETABLE PANCAKE 19.5 | 27.5 V
with Asian slaw

BARRAMUNDI 25.9 | 45.0 G
kohl rabi, plantain, potato, Sri Lankan spice rub

SEAFOOD LINGUINE 23.9 | 41.0
prawn, scallop, squid, spinach, lemon, chilli

MUSHROOM RAVIOLI 20.9 | 36.5 VG
mushroom, roasted onion, hazelnut and chilli

ATLANTIC SALMON 27.0 | 46.0 G
beetroot and spinach salad, potato, citrus aioli

CRAB AGNOLOTTI 28.9 | 46.5
filled pasta of crab and leek, cream rose sauce, capers

CHICKEN 21.0 | 38.0 G
breast roll with pumpkin, cheese, mustard cream sauce

PORK BELLY 21.0 | 38.50
sticky, spicy pork, noodles and greens

LAMB 24.5 | 46.0 G
slow cooked, potato, seasonal vegetables, jus

BEEF 29.9 | 56.0 G
fillet, mushroom, potato stack, greens, jus, aioli