

Menu

STARTERS | SNACKS

GARLIC AND HERB BREAD (2) V	7.2
KOREAN CRISPY CHICKEN STRIPS with blue cheese aioli G	11.4
PORK BELLY spring rolls with dipping sauce (2)	12.2
MACARONI CHEESE BALLS with dipping sauce (4)	11.9
SALT AND PEPPER SQUID with aioli	11.9
CRISPY PANKO PRAWNS with mayo (4)	13.8
VEGAN DUMPLINGS with dipping sauce (6)	8.9
VEGAN SPRINGROLLS with dipping sauce (2)	9.9
TASTING PLATE (for 2) garlic bread, cured meat, crumbed prawns, spring roll	22.9

SCHNITZELS

	SML	REG
House crumbed and served with chips and slaw		
CHICKEN breast schnitzel G	16.6	22.8
BEEF schnitzel G	16.6	22.8
CAULIFLOWER schnitzel Vn	15.9	19.9
Plain Gravy Mushroom Pepper Blue Cheese Aioli bearnaise house BBQ sauce +2		or Parmigiana +3

CLASSICS

	SML	REG
REUBEN sandwich, corned beef, slaw, Russian dressing, cheese		15.9
SALT AND PEPPER SQUID with chips, slaw and aioli G	16.5	24.8
CRISPY BATTERED FISH with chips, slaw and caper mayonnaise G	17.3	24.4
PANKO PRAWNS with chips, slaw and aioli	17.6	24.8
BACON CHEESEBURGER beef or crispy chicken, maple bacon, cheese, potato, BBQ sauce, ranch, rocket, chips G		22.9
ASIAN SALAD noodles, cabbage, carrot, spring onion, edamame, cucumber, mixed leaves, soy dressing, aioli G		18.0
with choice of panko prawns crispy chicken salt and pepper tofu Vn		24.0
HOUSEMADE PIE with chips and slaw		16.0
SEAFOOD BASKET battered fish, crumbed prawns, salt and pepper squid, chips and slaw		24.9
PASTA of the day		21.9
CRISPY KOREAN FRIED CHICKEN with chips, slaw and choice of sweet spicey or garlic soy dipping sauce	16.5	24.8

SIDES

HOUSE COLESLAW G Vn	8.4
CALI SALAD mixed leaves, crispy bacon, cherry tomatoes, cucumber, Cali aioli G Vn	10.8
CALI POTATOES crispy potato pieces served warm with bacon, onion and Cali aioli G Vn	10.9
GREEN VEGETABLES smoked almond G Vn	11.3
STEAKHOUSE CHIPS with aioli or sauce G Vn	9.5

Note: There is a 10% surcharge on public holidays

STEAKS

All served with chips and slaw G **ALL STEAKS ARE 25% OFF WITH ANY DRINK PURCHASED**

(not available with any other offer, discount or ENTERTAINMENT CARD)

	Size	Normal Price	Special Price
EYE FILLET Black Angus, MSA, SA	100g	\$26.00	\$19.50
	200g	\$49.00	\$36.75
EYE FILLET Wagyu, 7+ NSW	100g	\$34.00	\$25.50
	200g	\$64.00	\$48.00
SCOTCH FILLET Grain Fed Black Angus, New South Wales	300g	\$49.00	\$36.75
RIB EYE Grass fed, served on the bone, Black Angus Pure MSA South Australia	400g	\$61.00	\$45.75
WAGYU RUMP MS 9+	350g	\$60.00	\$45.00
PETITE FILLET ***	150g	\$24.00	\$18.00
	300g	\$37.00	\$27.75
PORTERHOUSE ***	300g	\$34.00	\$25.50
PORK RIB EYE slow cooked and then chargrilled	300g	\$34.00	\$25.50

*** These steaks are slowed cooked at a medium rare temperature to tenderise so can't be cooked any less than medium

SAUCES

Mushroom Gravy | Plain Gravy | Dianne | Pepper Gravy | Garlic Butter | Hot English or French Mustard \$2

Red Wine Jus | Garlic Cream Sauce | Blue Cheese Aioli \$3

All sauces are G

SIGNATURE

	SML	REG
SURF AND TURF beef, slipper lobster, potato stack, asparagus, dashi cream G	25.9	48.9
SMOKED SALMON SOUFFLE triple cheese souffle, hot smoked Tasmanian salmon, waldorf salad V	20.9	36.9
KING PRAWN grilled with green paw paw and coriander salad	20.9	38.9
PORK BELLY apple slaw, cauliflower croquette	18.9	34.9
CRAB linguine with white wine, mascarpone, zucchini, finger lime, garlic, cured egg yolk	23.9	43.9
TRUFFLED CHICKEN PIE mash, asparagus, chicken gravy	15.5	25.0
KING GEORGE WHITING beer battered, crispy chips, rocket, pear and parmesan salad, tartare G	21.9	34.9
ATLANTIC SALMON crusted, beetroot, potato, horseradish aioli G	20.8	38.9
LAMB RACK potato, pea, beans, balsamic jus	24.9	41.9
CHICKEN WELLINGTON stuffed with haloumi, spinach, broccolini, bearnaise	17.9	32.0
CRAYFISH SA crayfish and prawns, traditional thermidor, salad, chips		59.0
LOBSTER slipper lobster, rice, cauliflower, zucchini, dashi cream	23.9	43.9
BEEF FILLET black Angus, spring onion mash, asparagus, mushroom, black garlic aioli	23.9	44.9
GNOCCHI chicken, mushrooms, Pernod, cream, broccolini, parmesan V	19.8	35.9
VEGAN pie floater, with pea puree Vn	15.9	22.5

TO FINISH

CHOCOLATE trilogy, brownie stack	14.0
AFFOGATO vanilla bean ice cream, shot of espresso coffee, Frangelico G	12.0
STRAWBERRY and white chocolate cheesecake	14.0
CHEESE three cheeses, lavosh, quince, G ^	18.0
BOMBE ALASKA Christmas pudding	14.0
COCONUT panna cotta, mango, macadamia, passionfruit Vn	14.0
CRÈME BRULÉE with orange and strawberry salad	14.0

G—CAN be gluten free. Vn—CAN be vegan

Please advise any dietaries at time of ordering