



MENU

LUNCH

WE ARE

Open

7 Days
12.00pm to 2pm

BOWLS

28 / 31

Grilled Jerk Chicken

with coconut & green chilli dressing, roast sweet potato, avocado, pineapple salsa, turmeric rice, cashew & roast bullhorn peppers

Indian Spiced Battered Fioretto

with turmeric rice, tomato, mint & cucumber salad, Bombay kipfler potatoes, spice roasted pumpkin, tandoori roasted field mushrooms, green chutney, crispy curry leaves, herbed yoghurt & pappadums

Add chicken or tofu \$7, steak \$10 extra



FROM THE GRILL

Sauce options - red wine & mushroom, creamy green peppercorn, diane, plain gravy, creamy garlic & chimichurri

Lambs Fry & Bacon

served with mash & veg

23 / 26

Beef Sausages

served with mash & veg

23 / 26

350g Grain Fed Rump

39 / 42

300g Scotch Fillet

46 / 49

Garlic Prawn Topper

12 / 12

steak served with rosemary & sea salt kipfler potatoes, honey & cumin glazed carrots, buttered seasonal greens or salad & chips or mash & greens & your choice of sauce

CLUB FAVS

club favs are served with your choice of salad & chip or mash & steamed seasonal greens

Beer Battered Local Fish of the Day

check Specials board

Roast of the Day sm 24 / 27 lg 28 / 31

served with roast potato, pumpkin, steamed veggies & gravy

Salt & Pepper Squid 28 / 31

dusted with semolina with confit garlic aioli

Crispy Tandoori Chicken Skewers 28 / 31

with turmeric rice, tomato, mint & cucumber salad, roti bread, raita & green salsa

Chicken Schnitzel 29 / 32

panko crumbed

Indian Spiced Butter Prawn Curry 29 / 32

with turmeric & curry leaf rice, tomato, cucumber & mint salad, pappadums, soft herbs & crispy onions

Chicken Parmigiana 31 / 34

with leg ham, napolitana sauce & melted mozzarella cheese

Vegetarian Lasagne 28 / 31

roast pumpkin, chargrilled eggplant & baby spinach lasagne with smoked fetta bechamel, rich napolitana sauce & cheese



Vegetarian



Gluten Free

Many dishes can be made gluten free. Please ask when ordering.

SEAFOOD ORIGIN



Australian



Imported



Mixed



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BREADS

- Garlic & Herb  11 / 14
- Cheese, Bacon & Garlic 13 / 16

ENTREES

- Sesame Crusted Bao Bun
- Prawn Toast (2) **I** 16 / 19

with bang bang mayo & pickled cucumber

- Indian Spiced Butter Prawn Curry **I** 24 / 27

with turmeric & curry leaf rice, tomato, cucumber & mint salad, pappadums, soft herbs & crispy onions

- Salt & Pepper Squid **I** 23 / 26

Semolina dusted with confit garlic aioli

- Arancini Balls  sm 20 / 23 lg 27 / 30

Roasted sweet potato, caramelised onion and fetta with grana padano & confit garlic aioli



SMALLER SERVES

- Battered Fish **A** 20 / 23
- Chicken Schnitzel 20 / 23
- Beef Stroganoff 23 / 26

KIDS MEALS

- Spaghetti Bolognese 14 / 17
- Cheese Burger & Chips 14 / 17
- Chicken Nuggets & Chips 14 / 17
- Calamari & Chips **I** 14 / 17

BURGERS

burgers are served with chips

- Spiced Pumpkin & Chickpea  23 / 26

with cos lettuce, alfalfa, tomato, herbed greek yoghurt, avocado, red onion & green chutney

- Chargrilled Jerk Chicken 23 / 26

with chargrilled pineapple, cos lettuce, spiced BBQ sauce, swiss cheese, herbed yoghurt & red peppers

- Beef 24 / 27

with cos lettuce, tomato, bacon & caramelised onion jam, beetroot relish, cheese, onion rings & mayo

- Steak 28 / 31

150g scotch fillet with lettuce, tomato, beetroot, caramelised onions, tomato relish, cheese, bacon & egg

SIDES

- Broccoli & Green Beans  13 / 16
- with garlic, chilli, lemon, flaked almonds & parmesan

- Beer Battered Chips  14 / 17

- Sweet Potato Chips  14 / 17

- Spicy Wedges  14 / 17
- with sweet chilli & sour cream

- Loaded Beer Battered Fries 18 / 21
- with crispy bacon, cheese sauce & shallots



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