



## STARTER

Soup of the day (gfo)	9.9
Garlic bread (v)	6.9
Cheesy garlic bread (v)	8.9
Prawn Cocktail served with iceberg lettuce, thousand island dressing & lemon (gf)	14.9
House made mushroom and parmesan arancini balls with fresh baby spinach & aioli	14.9
House made goats cheese and beetroot tart served with fresh rocket	16.9

## MAINS

Chicken breast schnitzel served with chips, garden salad & your choice of sauce (diane, pepper, mushroom or plain gravy)	22.9
Parmigiana topping add 3.00	
Fish & chips (crumbed, battered or grilled) served with chips, salad, lemon & tartare sauce (gf)	24.9
Salt & pepper squid lightly fried, served with chips, salad & tartare sauce (gfo)	24.9
Crispy skin Atlantic salmon on a bed of mint infused pea puree accompanied by pan tossed asparagus & baby carrot, steamed broccolini topped with a dill hollandaise	32.0
King Henry Pork Cutlet (300gm) served on a bed of mashed potato with spinach & steamed broccolini topped with warm apple sauce	34.0
Crumbed eggplant parmigiana with napolitana sauce & cheese served with chips (vo)	24.9
Thai beef salad, pan tossed porterhouse beef strips with sweet chilli glaze tossed with glass noodles, fresh cucumber, carrot, capsicum, spanish onion, fresh coriander & mint with an Asian style dressing	29.9

## MAINS CONT

Rump steak (200g) served with chips, garden salad & your choice of sauce (diane, pepper, mushroom or plain gravy) (gf)	26.9
Surf & Turf Porterhouse Steak (200g) topped with creamy garlic, prawn & calamari sauce served with mashed potato & chef's greens (gf)	38.9

## DESSERT

Sticky date pudding served with butterscotch sauce & vanilla ice cream	9.9
Pancakes (2) served with vanilla ice cream & maple syrup	9.9
Eton Mess, Meringue topped with berry compote, biscuit crumbs & whipped cream (gfo)	9.9
Ice Cream Sundae with your choice of chocolate, strawberry or caramel topping & sprinkles (gf)	6.9

V=VEGETARIAN VG=VEGAN VGO=VEGAN OPTION  
GF=GLUTEN FREE GFO=GLUTEN FREE OPTION