



**\*Lunch Special – Enjoy a middy of Little Creatures Pale Ale for only \$4 with any meal\***

## **Starters**

Honey Mustard and Roast Garlic Bread	7
Pesto Cheese Bread	8
Mediterranean Bruschetta w Gratinated Fetta and Balsamic Glaze	10
Mixed Bread	13.5
<b>Antipasto Plate</b> A Selection of Cold Cured Meats, House Marinated Vegetables, House Made Dips, Toasted Flat Bread and Turkish Bread	24

## **Pizza**

<b>Tandoori Chicken</b> w Spanish Onion, Roast Capsicum, Baby Spinach topped with Coriander and Beetroot Yoghurt	19
<b>Roast Garlic and Prawn</b> w Caramelised Onion Roquette Tomato and Mozzarella	21
<b>Vegorama</b> w Herb Marinated Zucchini, Capsicum, Sweet Potato, Olives, Baby Spinach & Gratinated Boccochini Cheese (V)	18

## **Pasta**

### **All Served with Weekly Rotational Pasta**

<b>Amatriciana</b> Chilli, Bacon, Olives, Capsicum and Garlic in a Rich Red Wine Tomato Sauce	17
<b>Al Funghi</b> Creamy Sautéed Field Mushrooms, Baby Spinach, Sundried Tomatoes, Pesto and Parmesan (V)	18
<b>Roast Chicken</b> Cherry Tomatoes, Chives, Avocado and Cream Sauce	19

## **Daily Specials**

<b>Risotto of the Moment</b> ask your waiter for details	E10/M18
<b>Quiche of the Moment</b> ask your waiter for details	18
<b>Fish of the Day</b> ask your waiter for details	27
w glass of wild oats traminer	27.90

## **Sides**

Steamed Seasonal Vegetables	7.5
Seasoned Wedges with Sour Cream and Sweet Chilli	8
Beer Battered Fries with Garlic Aioli	6.5
Fresh Garden Side Salad	6

## **Turkish Melts** All Served w Beer Battered Fries

Smoked Salmon, Baby Capers, Roquette, Swiss Cheese, Dill and Sour Cream	16
Shaved Ham, Semi Dried Tomatoes, Caramelized Onion and Mozzarella Cheese	15
Herb Marinated Roast Vegetables, Baby Spinach and Grated Fetta (V)	14

## **Salads**

<b>Marinated Vegetable and Cous Cous Salad</b> Marinated Zucchini, Eggplant, Capsicum, Olives, Sundried Tomatoes, Crisp Lettuce, Cous Cous w Lemon Thyme Dressing (V, AG)	16
<b>Caesar Salad</b> w Crisp Bacon, Garlic Butter infused Croutons, Fresh Parmesan, Egg and house made Dressing	16
Add Chicken     20                      Add Pan Seared Prawns   22	
<b>Moroccan Chicken Salad</b> Lightly Marinated Chicken, Roast Pumpkin, Baby Beetroot, Char- Grilled Capsicum, Toasted Cashews and Raspberry Vinaigrette (AV, G)	18

## **Burgers** All Served With Beer Battered Fries

<b>Steak and Bacon</b> Mixed Lettuce, Oven Roasted Onion, Cheese, House made Smokey BBQ Sauce	16
<b>Grilled Lamb Pattie</b> Baby Spinach, Spicy Capsicum and Onion Relish w Mint and Cumin Yoghurt	17
<b>Golden Battered Barramundi</b> Roquette Fresh Tomato and Onion w Lemon Pepper Aioli	16
<b>Add Ons:</b> Beetroot, Tomato or Egg   1.50                      Cheese or Bacon   2	

## **Favourites**

<b>Chicken Breast Schnitzel</b> all Served w Chips and Salad	18
Optional Sauce - Green Peppercorn, Creamy Mushroom, Red Wine Jus, Napoletana, Honey Mustard, Dianne	
Creamy Garlic Prawn     6                      Parmigiana     2	
<b>Fresh Battered Fish Fillets</b> w Crisp Garden Salad, Chips and Tartare Sauce	12
<b>Chilli Beef and Bean Nachos</b> w Sour Cream, Guacamole and Sweet Chilli (AV, G)	12
<b>Beef Sausages</b> on Potato Puree w Red Wine Jus (G)	12
<b>Char-Grilled Beef Rump</b> (250g) on Oven Roast Potatoes, Wilted Roquette and Sauce of your Choice (G)	12
Optional Sauce \$2 - Green Peppercorn, Creamy Mushroom, Red Wine Jus, Napoletana, Honey Mustard or Dianne	
Creamy Garlic Prawn \$6	
<b>Roast Garlic &amp; Cheese Pizza</b> w Napoletana Sauce (V)	12

Please Note: (V) Vegetarian, (G) Gluten Free, (AV) can be altered to Vegetarian (AG) can be altered to Gluten Free.