

## ENTRÉE

GARLIC BREAD  
5

GARLIC & CHEESE BREAD  
7

SOUP OF THE DAY  
*(served with a warm sour dough roll)*  
9

PRAWN PARCELS  
*(served with a Thai dipping sauce)*  
12

HOUSEMADE PORK & VEGETABLE SPRING ROLLS  
*(served with a Thai dipping sauce)*  
14

## MAINS

PUMPKIN & SAGE RISOTTO  
24

SALT & PEPPER SQUID  
*(served with lime aioli (G/F))*  
Entrée 12  
Main 18

PIE OF THE DAY  
*(served with creamy mash & steamed vegetables)*  
26

LAMB RIBS  
*(on sweet potato mash, steamed greens & housemade BBQ sauce)*  
27

CHICKEN PARMA  
*(panko crumbed chicken breast topped with ham, housemade Italian sauce & cheese, served with chips & salad)*  
27

FISH & CHIPS  
*(beer battered gummy shark with chips, salad & tartare sauce)*  
24

EYE FILLET  
*(served with wedges, paris butter or mushroom sauce and steamed vegetables (G/F))*  
38

THAI GREEN CHICKEN CURRY  
*(on steamed rice & steamed Asian greens)*  
28

## SIDES

GARDEN SALAD	6	STEAMED VEGETABLES	6
CHIPS	6	AIOLI	2
WEDGES	6		

## KIDS MEALS

NUGGETS & CHIPS

SAUSAGES & CHIPS

FISH & CHIPS

12

## DESSERTS

*(All Desserts are served with Cream or Ice Cream)*

STICKY DATE PUDDING

8

RHUBARB, APPLE & CINNAMON CAKE

8

INDIVIDUAL PAVLOVA

*(topped with cream & fresh fruit (G/F))*

8

VANILLA ICE CREAM & TOPPING

5