

BAR MENU**STARTERS**

Garlic Bread (V)	7.50
Garlic and Cheese Bread (V)	9.50
Bowl of Beer battered Fries (V)	8.00
Bowl of Wedges with Sweet Chilli sce and sour cream	8.50

Add ons + Gravy 2.00 +Sauce or Aioli 1.00

MAINS - ALL \$17.00**Chicken Schnitzel**

Crumbed chicken breast cooked till golden brown & served with chips & salad or vegetables and fresh lemon

Chicken Parma

Schnitzel topped with Napoli sauce, sliced ham & cheese blend, served with chips and salad

Fish 'n' Chips

Battered or grilled (GF) fish served with chips, salad, lemon and tartare sauce

Roast of the Day (GF)**Southern Fried Chicken Burger**

On a toasted charcoal bun with lettuce, tomato, chipotle aioli, avocado cream served with beer battered fries

Lemon Pepper Calamari

Coated in semolina, lemon pepper seasoning, flash fried with beer battered fries, garden salad, lemon and confit garlic aioli

Chicken Caesar Salad (GF)

Grilled chicken, cos lettuce, crispy bacon & croutons dressed with a Caesar dressing, topped with a poached egg & Parmesan cheese. Anchovies optional.

Spaghetti Bolognese

Homemade beef bolognese with rich tomato sugo, fresh parmesan cheese & spring onions.

Turnover for more great dishes

MAINS - ALL \$17.00

Fettuccini Carbonara

Bacon, onion, garlic, tossed with al dente fettuccini through a creamy white wine reduction, finished with egg and fresh parmesan

Chicken, Bacon & Mushroom Risotto (GF)

Onion, mushrooms, baby spinach, spring onion & Arborio rice in a white wine & cream sauce.

Vegetable Lasagne (V)

Layers of chargrilled pumpkin, capsicum, eggplant and zucchini with baby spinach and lasagne sheets with napoli, bechamel sauce and mixed cheese served with beer battered fries and garden salad.

Bangers and Mash

Grilled English pork sausages served on buttery mash potato with caramelized onions, sauerkraut, mushroom sauce and steamed greens.

Basil Pesto Gnocchi (V)

Potato gnocchi folded through a basil pesto sauce with a dash of cream and topped with parmesan.

BEEF OPTIONS - \$18.00

Aussie Wagyu Burger

Homemade wagyu burger chargrilled with bacon, caramelized onion, egg and pineapple on a beetroot bun with lettuce, tomato, aioli and bbq sauce served with fries.

200g Porterhouse Steak

Cooked to your liking, served with chips and salad or vegetables and choice of sauce.