

## *Starters*

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### *To Share*

Crusty Vienna **garlic bread** (1-2 people) ... \$6

Trio of **dips** with chipatta bread (1-2 people) ... \$14

Hot **pub loaf** with your choice of plain or garlic butter (2-4 people) ... \$9

Pesto **pizza** with crumbled fetta (1-2 people) ... \$13

### *Entrée*

**Soup** of the day with a warm bread roll ... \$7

**Tempura chicken** drizzled with strawberry chilli sauce and served on rice ... \$13

Mexican spiced **calamari** lightly fried with avocado & garlic aioli ... \$12

Bacon and chicken liver **pate** with warm rustic bread, balsamic and olive oil ... \$11

Coconut **laksa** with vegetables and prawn dumplings ... \$13

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your selection from the **gourmet bar** with any of our entrees ... \$10

\*\*Staff should be advised regarding any specific dietary requirements. Dishes on this menu may contain substances which could have implications for individuals with food related health conditions, allergies or food intolerances\*\*

## *Mains*

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Mexican spiced **calamari** lightly fried with avocado & garlic aioli with chips – a larger serving of our popular entrée ... \$ 25

Portuguese style marinated **chicken breast** with a corn salsa, citrus mayonnaise and spicy dipping sauce ... \$26

Vegetarian korma **curry** with a garlic flat bread & jasmine rice ... \$24

Grilled Queensland **barramundi** with pumpkin, pear & rocket salad ... \$28

Char-grilled **pork** cutlet served with grilled pear on a white bean mash ... \$27

Crispy Vietnamese **noodle salad** with roasted macadamia nuts ... \$21

with chicken & prawn ... \$26

Today's **chef's creation** (your wait staff will advise)

*Pizza* all pizzas are on a 9" base

**Vegetarian** - with roasted pumpkin, semi dried tomato, onion, bocconcini ... \$19

**Chicken** – marinated chicken breast, capsicum, red onion, spinach ... \$21

**Prawn** - with basil pesto, prawns, onion, semi-dried tomato, fetta ... \$22

## *Pasta*

**Rigatoni** with antipasto vegetables with olive oil and fried breadcrumbs ... \$22

**Pappadelle** with chicken breast, spinach & fetta in a rich tomato sauce ... \$23

Your selection from the **gourmet bar only** ... \$16

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**All of our mains include your selection from the gourmet bar**

return as many times as you like – please use a fresh plate each time  
fresh cutlery is also available at the gourmet bar

## Mains

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Coarse crumbed **Tasmanian scallops** with chips, tartare sauce and a lemon wedge ... \$28

Tender **pocketed chicken** breast filled with spinach, smoked salmon and fetta with a garlic cream sauce served on green beans ... \$27

Seasonal local market beer battered **fish and chips** served with tartare sauce and a lemon wedge ... \$26

**Offshore** selection of lightly fried fish, scallops, prawns and spiced calamari served with chips, tartare sauce and a lemon wedge ... \$30

**Tempura chicken** drizzled with strawberry chilli sauce and served with rice - a larger serving of our popular entrée ... \$26

Choice cut chicken **schnitzel** coated in coarse breadcrumbs for extra crunch served with chips and your choice of complimentary sauce ... \$26

Prime char-grilled **steaks** cooked from bleu to well done and served with chips and your choice of complimentary sauce – 200g or 400g

		200g	400g
<b>Porterhouse</b>	fine texture, layer of fat	... \$25	... \$34
<b>Scotch fillet</b>	tender and juicy	... \$28	... \$38
<b>Eye fillet</b>	the best cut of all	... \$30	... \$39

**Complimentary sauces** - mushroom, pepper, gravy, garlic cream, parmagiana

Extra jug of sauce ... \$2

Creamy Garlic Prawn topping ... \$6

*Sides* (only available as an accompaniment to a meal)

Bowl of potato **wedges** with dipping sauce ... \$8

Bowl of **chips** with tomato sauce ... \$6

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## Sweets

Apple crumble **cheesecake** served with lemon sorbet ... \$9

Lemon mousse **tart** with vanilla ice cream ... \$9

Chocolate nemesis **cake** with chocolate ice cream and double cream ... \$10

Coconut ice cream **parfait** with berry compote and whipped cream ... \$9

Warm sticky date **pudding** served with macadamia & wattleseed ice cream & cream ... \$9

a combination of raspberry and mango **sorbet** ... \$9

with a shot of absolut vodka... \$13.7 (alcoholic, equivalent to 1 standard drink)

**Banana split** with ice cream, whipped cream, **nuts** and your choice of topping ... \$9

Two **cheese** plate with dried fruits and fig paste ... \$15

## Tea & Coffee

Espresso, long black, flat white, latte, cappuchino, macchiato, mocha, chai latte... \$4.2 - mug ... \$4.7

Hot chocolate ... \$5.5

Milkshake, spider, affogato, iced coffee, iced chocolate ... \$7

Tea – bushells, english breakfast, earl grey, peppermint, lemon, chamomile, green... \$4

Liqueur coffees – irish whisky, kahlua, frangelico, galliano

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if you wish to bring your own cake for special occasions – please be aware that we do charge \$1 per head to store, plate and present your cake

**\*\*one payment per table please, we are unable to divide table accounts\*\***

we provide table service, however individual drinks can be purchased at the bar

## Kids Meals *(for kids 12 and under)*

Crumbed **chicken nuggets** with chips and tomato sauce ... \$9.5

Battered **fish and chips** ... \$9.5

Beef **bolognese** and rigatoni pasta topped with grated cheese ... \$9.5

Grilled **cheese burger** and chips with tomato sauce ... \$9.5

Hawaiian **pizza** and chips ... \$9.5

Lightly fried **calamari** served with chips and tomato sauce ... \$9.5

Kid's selection from the **gourmet bar** ... \$8

**all of our kid's meals include your selection from the gourmet bar**  
return as many times as you like – please use a fresh plate each time  
fresh cutlery is also available at the gourmet bar

**\*\*for safety and hygiene reasons please ensure children are supervised at the gourmet bar\*\***

## Kid's Sweets

**Frog** in the pond with ice cream ... \$6

**Sundae** with topping, whipped cream and sprinkles ... \$6

**Ice cream** with topping or ice magic ... \$1.5 per scoop

Mud **cake** pudding with cream & ice cream ... \$6

## Seniors Lunch

**Seniors sized meals** available for lunch only,  
Monday to Saturday - excluding public holidays.  
Available to seniors card holders.

**Main course** (including gourmet bar selection)... \$19

**Main course and choice of soup or dessert** (your wait staff will advise today's  
dessert selection)... \$23

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Coarse crumbed **Tasmanian scallops** with chips, tartare sauce and a lemon wedge

Roasted **chicken** breast with creamy seeded mustard sauce & baby potatoes

Crispy Vietnamese **noodle salad** with roasted macadamia nuts

Crumbed **barramundi** fillet served with chips, tartare sauce and a lemon wedge

**Tempura** chicken with a strawberry chilli sauce served on rice

200g **porterhouse** steak char-grilled bleu to well done and served with chips and your choice of complimentary sauce

Coconut **laksa** with vegetables and prawn dumplings

Grilled **Tasmanian Atlantic salmon** fillet cooked medium with citrus mayonnaise & chips

Seafood **mornay** – a medley of scallops, fish, prawns with ribbon pasta

**all of our senior's meals include your selection from the gourmet bar**  
return as many times as you like – please use a fresh plate each time  
fresh cutlery is also available at the gourmet bar

**\*\*please ask our wait staff if you require assistance\*\***

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senior's **gourmet bar** selection only... \$12

**complimentary sauces** - mushroom, pepper, gravy, garlic cream, parmigiana topping