



LUNCH & DINNER MENU

ENTRÉE

Cob Loaf	\$12.00
With Bacon, Creamy Cheese Sauce and Herbs	
Arancini Balls (3) (V)	\$14.00
With Rocket, Parmesan Cheese & Balsamic Glaze	
Pork Belly Bites (GF)	\$15.00
With house-made sauce	
Salt and Pepper Calamari	\$14.50
With Salad and Lime Aioli	
Tempura Battered Prawns	\$15.00
With Salad and Lime Aioli	
Rosemary Marinated Lamb Cutlets (2) (GF)	\$22.00
With Chimi Churri & Romesco Sauce	

STEAKS Served with 2 sides and your choice of sauce

200g Eye Fillet (GFO)	\$41.50
300g Scotch (GFO)	\$41.50
300g Rump (GFO)	\$33.50
400g T Bone (GFO)	\$45.50

MAINS

Chicken Schnitzel	\$26.50
Freshly Crumbed Local Chicken Breast	
Chicken Parmigiana	\$31.50
Freshly Crumbed Local Chicken Breast Topped with Nap Sauce, Ham and Mozzarella Cheese	
Creamy Prawn Linguine	\$28.50
Linguine Pasta with Prawns, Served with Creamy Garlic Sauce and Parmesan Cheese	
Creamy Mushroom Fettuccine (V)	\$25.00
Fettuccine Pasta with Mushroom, Served with Creamy Garlic Sauce and Parmesan Cheese	
	\$5 Add Chicken
	\$10 Add Prawns
Beer Battered Barramundi and Chips	\$27.50
Beer Battered Barramundi Fillets Served with Chips, Salad, Tartare Sauce and Lemon Wedge	
Pacific Salmon (GF)	\$33.50
With Cauliflower Puree, Asparagus, Mixed Capsicum, Cherry Tomatoes with Green Herb Sauce and Lemon Wedge	



Panko Crumbed Cutlets	\$29.50
Freshly Crumbed Lamb Cutlets	\$8.00 for Extra Cutlet
Rosemary Marinated Lamb Cutlets as Main (3) (GF)	\$33.50
	\$8.00 for Extra Cutlet

Sides: \$10

- *Creamy Mash (V) (GF)
- *Duck Fat Kipfler Potatoes (GF)
- *Chips \$7.50 (V)
- *Seasonal Greens (V) (GF)
- *Cauliflower Floret (V) (GF)

Salad Options:

- *Rocket, Pear and Parmesan with Balsamic Glaze (V) (GF)
- * Greek Salad (V) (GF)
- *Garden Salad (V) (GF)

Sauce Extra \$3

Red Wine Jus (GF), Gravy, Pepper, Mushroom, Dianne
Garlic Prawn Topper (GF) (+\$8)

Pizza

Garlic (V)	\$14.00
Garlic Butter, Mozzarella and Parsley	
Margherita (V)	\$18.00
Nap Sauce, Mozzarella and Basil	
Americano	\$22.00
Nap Sauce, Ham, Pepperoni, Mushroom and Cheese	
Hawaiian	\$22.00
Nap Sauce, Ham, Pineapple, and Cheese	
Mexicana	\$22.00
Chicken, Jalapeno, Onion, Chilli Flakes, Capsicum, Olives and Cheese topped with Habanero Tabasco	
Pepperoni	\$22.00
Nap Sauce, Pepperoni and Cheese	
The Carnivore	\$25.00
Nap Sauce, Bacon, Cabanossi, Pepperoni, Cheese and topped with BBQ Sauce	

Dessert

Tiramisu with Espresso Cream	\$12.00
Crème Brûlé (GF)	\$12.00
Baked New York Cheesecake with Ice Cream	\$12.00
Affogato with Ice Cream (GF)	\$8.00
and your choice of Liquor (Frangelico, Kahlua or Baileys)	+\$8.00
Charcuterie Board	\$30.00

2 Cheeses, Crackers, Condiments and Dips

V = Vegetarian GF = Gluten Free GFO = Gluten Free Option

Lunch available Tuesday to Saturday 12pm-2pm

Dinner available Wednesday - Saturday 6pm-8:30pm