



## LUNCH & DINNER MENU

### ENTRÉE

Garlic Bread Pane Di Casa (Veg) Sliced Pane Di Casa with Garlic Herb Butter	\$10.00
Arancini Balls (3) (Veg) With Rocket, Parmesan Cheese & Balsamic Glaze	\$14.00
Pork Belly Bites (GF) With house-made sauce	\$15.00
Salt and Pepper Calamari With Salad and Lime Aioli	\$14.50
Tempura Battered Prawns With Salad and Lime Aioli	\$15.00
Rosemary Marinated Lamb Cutlets (2) (GF) With Chimi Churri & Romesco Sauce	\$22.00

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### STEAKS Served with 2 sides and your choice of sauce

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

### MAINS

Chicken Schnitzel (Choice of 2 sides) Freshly Crumbed Local Chicken Breast	\$26.50
Chicken Parmigiana (Choice of 2 sides) Freshly Crumbed Local Chicken Breast Topped with Nap Sauce, Ham and Mozzarella Cheese	\$31.50
Creamy Prawn Linguine Linguine Pasta with Prawns, Served with Creamy Garlic Sauce and Parmesan Cheese	\$28.50
Creamy Mushroom Fettuccine (Veg) Fettuccine Pasta with Mushroom, Served with Creamy Garlic Sauce and Parmesan Cheese	\$25.00 \$5 Add Chicken \$10 Add Prawns
Beer Battered Barramundi and Chips Beer Battered Barramundi Fillets Served with Chips, Salad, Tartare Sauce and Lemon Wedge	\$27.50
Pacific Salmon (GF) With Cauliflower Puree, Asparagus, Mixed Capsicum, Cherry Tomatoes with Green Herb Sauce and Lemon Wedge	\$33.50
Panko Crumbed Cutlets (Choice of 2 Sides) Freshly Crumbed Lamb Cutlets Cutlet	\$29.50 \$8.00 for Extra



Rosemary Marinated Lamb Cutlets as Main (3) (GF)  
(Choice of 2 sides)

\$33.50  
\$8.00 for Extra Cutlet

### Sides: \$10

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

- Salad Options:
- \*Rocket, Pear and Parmesan with Balsamic Glaze (VO) (GF)
  - \*Greek Salad (VO) (GF)
  - \*Garden Salad (VO) (GF)

### Sauce Extra \$3

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

### Pizza

- Garlic (Veg) \$14.00
- Garlic Butter, Mozzarella and Parsley
- Margherita (Veg) \$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 Brulé (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
- Cheese Board \$30.00
- 2 Cheeses, Crackers, Condiments and Dips

VO = Vegan Option Veg = Vegetarian GF = Gluten Free GFO = Gluten Free Option  
Lunch available Tuesday to Saturday 12pm-2pm  
Dinner available Wednesday - Saturday 6pm-8:30pm