

SNACKS & SIDES

Szechuan Calamari pieces w/- lemon wedge & citrus aioli \$17

Spanish Meatballs in tomato, garlic & basil Napoli sauce \$16

Popcorn Chicken w/- siracha aioli \$15

Sizzling Garlic Prawn hot pot served w/- crusty bread \$24.

Fish Taco's (2) w/- soft tortilla, mango, chilli & avocado salsa \$16

Fries w/-choice of aioli, tomato or bbq sauce \$8

Wedges w/- sweet chilli sauce & sour cream \$12

Side Salad w/- lettuce, tomato, cucumber, spanish onion & house dressing \$6 V

Sauces - gravy, creamy mushroom, pepper, bearnaise, red jus or diane \$3.50

Garlic Bread - lightly toasted ciabatta \$7

add melted mozzarella \$2.50.

Side Veg or Mash \$6 V

*Please note Weekends and Public Holidays attract a 10% surcharge

No Split Bills



MAINS

Beer Battered Flathead w/- fries, garden salad & citrus aioli \$23

Szechuan Calamari w/- fries, salad & citrus aioli \$22

Crumbed Schnitzel w/- gravy & choice of fries & salad or mash & veg \$21

add Parmigiana (ham, napoli sauce & mozzarella) \$4
add Hawaiian (ham, pineapple, napoli sauce & mozzarella) \$4
add Texan (bacon, bbg sauce & mozzarella) \$4

Beef & Bacon Burger w/- onions, cheese, lettuce, tomato, pickle, burger sauce & fries \$21 Chicken Schnitzel Burger w/- lettuce, tomato, hot sauce, blue cheese mayo & fries \$20

Steak Sandwich w/- 150g sirloin, cheese, tomato, baby spinach, onion jam, aioli & fries \$23

Chilli Prawn spaghetti w/- white wine, spinach & shaved parmeson \$28

Oven Baked Salmon on roasted chat potatoes, green beans, olives & sauce vierge \$31

Crispy Skin Barramundi on wild rice pilaf w/- mango, avocado & chilli salsa \$31

Riverina 250g Grass Fed Rump – marble score 2+ served w/- choice of sauce, fries & garden salad or mash & seasonal veg \$28

Sauces - gravy, creamy mushroom, pepper, red wine jus or diane

add Surf & Turf (grilled prawns & bearnaise sauce) \$9

Darling Downs 350g Rib Eye w/- mash, steamed asparagus, truffle butter & red wine jus \$45

Spaghetti Meatballs w/- shaved parmesan \$22

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SALADS

Caesar Salad: baby cos, bacon, croutons, egg & shaved parmesan \$15

Greek Salad w/- cucumber, tomato, capsicum, spanish onion, celery, kalamata olives, fetta & oregano, olive oil & traditional dressing \$15 V

Side Salad w/- lettuce, tomato, cucumber, spanish onion & house dressing \$6 V

add Grilled Chicken \$6 or Salmon \$9 to any salad.

KIDS MEALS

w/- complimentary soft drink

Battered Fish: beer battered fish & fries \$12

Pasta: spaghetti meatball \$12

Burger: cheeseburger & fries \$12

Chicken Schnitzel: fries & gravy \$12

SOMETHING AFTER

Apple & Rhubarb Crumble – served w/- whipped cream or ice cream \$15

Cheese Plate For Two – cured meat, aged cheddar, double bree, blue vein, dried fruit & crackers \$22

Having a Birthday - Please note that a BYO cake/dessert will attract a \$8 service fee for plating and condiments.

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MONDAY – FRIDAY \$15 WEEKDAY LUNCH

(Not Available Public Holidays)

200g RUMP STEAK w/- fries & choice of sauce.

SCHNITZEL BURGER w/- lettuce, tomato, cheese, aioli & fries.

BEEF BANGERS & MASH w/- mashed potatoes, peas & onion gravy.



MENU

WINE

COCKTAILS



\$15 COCKTAILS

Negroni Sbagliato

Sweet Vermouth, Campari, & Top with Prosecco

French Martini

Vodka, Chambord, & Pineapple Juice

Espresso Martini

Vodka, Kahlua, & Coffee

Raspberry Sour

Gordon Pink Gin, Raspberry Syrup, Lime Juice, & Raspberry

Whiskey Sour

Maker Mark, Sugar Syrup & Lime Juice

Mojito

Bacardi, Lime, Sugar, & Mint

Margarita

Tequila, Cointreau, & Lime juices

Aperol Spritz

Aperol & prosecco

Pina Colada

Malibu, Pineapple Juice, & Coconut Cream