



Monday to Friday

\$10.00 Lunch Menu

Parma & Chips

Schnitzel & Chips

Lamb Wrap & Chips

Fish & Chips

Roast of the Day

Calamari & Chips

Bruschetta & Soup

Caesar Salad

Chicken Foccacia

Curry & Rice

Frittata Chips & Salad

all prices include GST

<u>starters</u>			
soup of the day	7.0		
<i>homemade soup, served with a bread roll</i>			
garlic bread (v)	6.0		
<i>toasted with garlic and parsley</i>			
garlic & cheese bread (v)	7.0		
<i>toasted with garlic and cheese</i>			
bruschetta	10.0		
<i>ciabatta bread topped with tomato salsa olive oil & fetta cheese</i>			
trio of dips (v)	13.0		
<i>w/ toasted turkish bread and selection of three dips</i>			
nachos (v)	11.0		
<i>w/ spicy salsa, grilled cheese, guacamole & sour cream</i>			
tangy chicken wings	12.0		
<i>tossed in our tangy sauce with celery & ranch dressing</i>			
satay chicken	12.0		
<i>tenderloins cooked in traditional satay sauce served w/ rice</i>			
wedges	10.0		
<i>w/ sour cream & sweet chilli sauce</i>			
spanish meat balls	13.5		
<i>homemade spanish spiced meat balls cooked in napoli served w/ turkish bread</i>			
<u>oysters</u>			
refer to special board			
<u>salads</u>			
traditional caesar (v)	16.0		
<i>w/ a poached egg, bacon pieces & anchovies</i>			
add chicken	19.0		
greek salad (v)	16.0		
<i>traditional salad w/ fresh fetta topped with tzatziki</i>			
add lamb	20.0		
thai beef salad	18.5		
<i>marinated beef strips w/ rice noodles tomato, onion, cucumber, shallots topped with tzatziki</i>			
citrus prawn salad		21.5	
<i>seasoned rocket, orange, fennel and marinated prawns</i>			
<u>pasta & noodles</u>			
carbonara fettuccini		18.0	
<i>bacon, cream, egg & parmesan</i>			
vegetarian fettuccini		18.0	
<i>seasonal fresh vegetables in napoli</i>			
beef lasagne		19.0	
<i>homemade beef lasagne w/ napoli, chips & salad</i>			
vegetable stir fry		18.0	
<i>asian vegetables in oriental & chilli sauce</i>			
chicken and prawn stir fry		22.0	
<i>as above w/ chicken pieces stir fry's served with hokkien noodles</i>			
thai chicken fried rice		21.0	
<i>stir fried rice, chicken, egg, mixed vegetables in a authentic light soy sauce and chilli seasoning</i>			
<u>seniors</u>		12.0	
<i>add soup or cake \$1.50 extra each</i>			
roast of the day			
lambs fry			
sausages & mash			
chicken schnitzel			
chicken parmigiana			
curry of the day			
calamari			
beef lasagne			
<i>w/ a \$2.00 venue voucher</i>			
<u>kids</u>		8.0	
<i>w/ a soft drink or juice</i>			
chicken nuggets			
roast of the day			
chicken schnitzel			
chicken parma			
fish & chips			
beef lasagne			
<i>all served with chips & salad</i>			

light meals & specialty

classic steak sandwich

w/ bacon, egg, onion, lettuce,
tomato relish on toasted turkish bread

royal beef burger

w/ bacon, egg, onion, lettuce, beef pattie, tomato relish
tasty cheese and tomato in burger bun

portugese chicken burger

w/ portugese spiced chicken fillet lettuce & tomato
honey mustard mayo on toasted turkish bread

chicken scaloppini

tender chicken breast w/ a creamy mushroom, bacon
sauce served with mash and vegetables

chicken prosciutto

prosciutto wrapped chicken breast stuffed w/ fetta,
sun dried tomato and spinach stuffing served with
skordalia & broccolini, topped with red wine jus

lemon pepper calamari

hand crumbed in lemon pepper
w/ homemade tartare

garlic prawns

pan fried prawns in garlic and cream sauce served
with saffron infused rice

prawn pesto spaghetti

prawn, pesto, chilli and onion tossed in olive oil
served with spaghetti and cherry tomatoes

chicken, spinach & prosciutto risotto

risotto cooked with chicken, spinach and
topped with parmesan and prosciutto

sides

bowl of chips

bowl of mash

roasted vegetables

garden salad

steamed vegetables

bread roll

add chicken

gravy/pepper sauce/mushroom sauce

extra bread

grill

19.5 **300g graziers rump** 27.0
premium grade quality

300g graziers porterhouse 31.0

19.0 *premium grade quality*
250g graziers eye fillet 33.0

served w/ mash silver beet and baby carrots

19.5 **400g american rib eye fillet** 35.0
premium grade quality

23.5 **served with your choice or
chips, vegetables or salad**

24.5 **saucés:**

**rich pan gravy,
mushroom jus, creamy
pepper or garlic butter**

19.5

21.0



24.0

classics

chicken schnitzel 19.5

22.0 *butter flied breast lightly crumbed
w/ a lemon wedge & gravy*

chicken parmigiana 20.5

*topped w/ virginian ham, napoli
sauce & mozzarella cheese*

6.0 **fish & chips** 20.5

5.5 *freshly beer battered fish*

6.5 *w/ chips & garden salad*

5.5 **roast of the day** 19.5

5.5 *w/ roasted vegetables & rich*

1.0 *pan gravy*

4.0 **chicken kiev** 20.0

1.5 *crumbed breast filled w/ garlic butter*

3.0 *served w/ saffron infused rice*

gourmet sausages 21.0

*on mash w/ onion and bacon gravy
with vegetable*

red wine



baily & baily shiraz voigner

5.0

bright crimson colours with intense ripe aromas of berry & chocolate. a soft velvet finish

wolf blass yellow label

7.0 32.0

cabernet sauvignon

bright berry plum & cedar characters. soft tannins and a good structure.

penfolds koonunga hill

7.5 36.0

shiraz cabernet

dark fruits & rhubarb flavours with ripe firm tannins and subtle oak. sweet fruit finish.

ingoldby shiraz

7.0 33.0

deep violet hues with aromas of plum & black cherry. soft tannins

penfolds kalimna shiraz

12.0 54.0

bin 28

this complex wine shows plum, cherry & chocolate aromas, complimented by spice nuances & tannins

jamieson run cab shiraz

6.0 28.0

merlot

light oak background integrated with soft tannins

pepperjack shiraz

9.5 45.0

ruby red with purple hues. Berry & plum character supported by spice and pepper.

devil lair 'fifth leg'

7.5 36.0

cab merlot

quality margaret river fruit giving it a soft & supple flavour

ninth island pinot noir

9.0 40.0

the aroma of dark cherries, currants & strawberries with a hint of mocha with under tones of spice

sparkling wine

yellow piccolo

7.0

soft creamy palate of citrus & melon

pink piccolo

7.0

bright strawberry & citrus characters

white wine



baily & baily sauv blanc

5.0

easy drinking with fresh white melon stone fruit and citrus flavours

wolf blass red label

5.0 25.0

chardonnay

light straw colour with tropical fruit aromas. balanced by a clean acidity and subtle oak.

brown brothers crouchen

5.5 26.0

& riesling

pale yellow aromatic wine with a greenish tinge. balanced acidity with a clean sweet taste

t'gallent juliet

7.0 35.0

pinot grigio

an excellent example of this fashionable variety faithful to the dry grigio style

penfolds koonunga hill

6.5 28.0

chardonnay

dark fruits framed by ripe firm tannins and subtle oak. a lingering fruit finish.

four sisters sauv blanc

6.5 30.0

Semillon

herbaceous & spicy fruit which blends ideally with Semillon

cow combie chardonnay

7.5 32.0

a zesty citrus note which linger on the finish

baily & baily heavens

5.5 22.0

gate mascato

a balance of a sweet fruit finish makes this a refreshing white wine

oyster bay sauv blanc

9.5 44.0

crisp & elegant with a delicious intense concentration from climate & soil

south island sauv blanc

5.5 28.0

fresh passionfruit & citrus aromas with a crisp clean finish