



STARTERS

GARLIC BREAD rustic sourdough baked with herbs & garlic butter V	8
BRUSCHETTA with diced tomato medley, feta & torn basil V	12
SOUP OF THE DAY served with ciabatta bread	10
SAGANAKI mediterranean style cheese, pan fried, served with oregano, marinated olives & lemon V GF	14
VEGETARIAN ARANCINI panko crumbed & served with chilli capsicum relish & basil oil V	14
MIDDLE EASTERN FALAFELS with chickpea & lemon dipping sauce V	14
SATAY CHICKEN SKEWERS served with a traditional balinese peanut sauce	16
LEMON PEPPER CALAMARI dusted in lemon pepper with salad and aioli GF	16
PEKING DUCK CREPES three crepes with cucumber, spring onions & hoisin sauce	18
OYSTERS - <i>minimum order of 4</i> natural with lemon GF kilpatrick with crisp bacon in worcestershire sauce GF	3.5 4
SALUMI PLATE with prosciutto, mortadella, salami & marinated olives & ciabatta	16
CHEESE PLATE (individual or to share) king island triple cream brie, south cape blue, maffra mature cheddar, quince paste & ciabatta	18

VEGETARIAN

VEGETARIAN RISOTTO with semi dried tomatoes, spinach, roasted pumpkin & shaved parmesan GF	23
POTATO GNOCCHI with tomato & basil sugo, oven baked with parmesan	22
MAC & CAULIFLOWER CHEESE with a herb crust & truffle oil	22
NASI GORENG classic malay spices stir fried with rice, vegetables, crispy shallots & fried egg GF	23
VEGETARIAN SELECTION PLATE served with arancini balls, falafels, saganaki, olives, avocado, mango and cucumber salsa and ciabatta	22

PUB CLASSICS

CHICKEN PARMIGIANA served with chips & salad MINI-ME	24 19
CHICKEN SCHNITZEL served with chips & salad	21
VEAL PARMIGIANA served with chips & salad	28
VEAL SCHNITZEL served with chips & salad	25
NEW YORK BURGER beef, bacon, egg, cheddar, lettuce, tomato, caramelised onion & aioli	21
CHICKEN RISOTTO tossed with field mushrooms & shaved parmesan GF	24
SINGAPORE BEEF STIR-FRY with hokkien egg noodles, asian vegetables & sweet soy	26
NASI GORENG chicken & shrimps marinated in classic malay spices, stir fried with rice, vegetables, crispy shallots & fried egg GF	27
STUFFED CHICKEN BREAST filled with king island brie & wrapped in prosciutto, served on mashed potato, with creamed spinach & semi dried tomato GF	24
BUTTER CHICKEN traditional favourite served on fragrant rice with raita & pappadum	24
CRUMBED LAMB CUTLETS (3) served on smashed peas with minted dutch carrots & jus	33

SALADS

THAI BEEF SALAD tender beef tossed with glass noodles & nam jim dressing GF	25
SALT & PEPPER PRAWN SALAD served on an avocado, mango & cucumber salsa	27
CHICKEN CAESAR SALAD cos lettuce, crispy bacon, anchovies, shaved parmesan, croutons & poached egg	23

FROM THE PADDOCK

250G SCOTCH FILLET	29
300G AGED PORTERHOUSE	38
220G EYE FILLET	39
400G RIB EYE	42
BOURBON BASTED BABY BACK PORK RIBS	35

SERVED WITH YOUR CHOICE OF:

salad, chips, mashed potato or seasonal vegetables

SAUCES:

gravy, mushroom sauce, pepper sauce, garlic butter

SEAFOOD

ATLANTIC SALMON served on mashed potato with sautéed asparagus, wilted spring onion & tomato confit GF	31
FISH & CHIPS battered hand cut flake filets served with chips, salad, lemon & tartare sauce	26
LEMON PEPPER CALAMARI tender calamari dusted in lemon pepper with salad, aioli & chips	26
SEAFOOD PLATE battered hand cut flake fillet, lemon pepper calamari and fried prawns, served with chips, salad & tartare sauce	32
LINGUINE MARINARA a selection of seafood tossed in chilli, garlic, basil, napoli sauce & parmesan	29
SPAGHETTI WITH GARLIC PRAWNS tossed with pesto, semi dried tomatoes, toasted pine nuts & parmesan	29
THAI GREEN SEAFOOD CURRY served with asian vegetables, steamed rice and a side of coriander sambal & raita	28
BARRA FILLET served on mashed potato with roasted corn, semi dried tomatoes & lemon butter sauce GF	32

SIDES

CHIPS served with aioli	8
GARDEN SALAD with cucumbers, tomatoes & citrus dressing GF	8
MASHED POTATO GF	8
SEASONAL VEGETABLES GF	8
POTATO WEDGES sour cream & sweet chilli sauce	10

TUESDAY STEAK NIGHT
250g scotch fillet with a glass of red wine
\$25

WEDNESDAY PARMA NIGHT
gourmet parma with a pot of beer
\$20

FRIDAY KNOCK OFF'S
\$10 cocktails - \$5 schooners
3pm to 10pm