

● Sides

7 days a week 12pm-8.30pm

GARDEN SALAD	\$7.00
MIXED VEGETABLES	\$7.00
ONION RINGS	\$8.00
HOUSE CHIPS	\$8.00
WEDGES WITH SWEET CHILLI SAUCE AND SOUR CREAM	\$9.00

● Dessert

7 days a week 12pm-8.30pm

COMPLIMENTARY TEA OR COFFEE SERVED WITH ANY DESSERT

WARM APPLE PIE Filled with tangy apple in a sweet golden pastry shell served with vanilla ice-cream	\$9.50
LEMON MERINGUE PIE A baked lemon filling encased in a crispy shell topped with meringue and served with cream	\$9.50
SALTED CARAMEL Layers of sponge, a layer of chocolate European mousse and a layer of salted caramel mousse topped with a caramel glaze served with cream	\$9.50
COOKIES AND CREAM CHEESECAKE Divine cookies & cream cheesecake with crushed Oreos and a dash of caramel. Topped with a shiny chocolate glaze and decorated with Oreo cookie served with cream	\$9.50
BAILEYS BAKED CHEESECAKE Rich Baileys flavoured baked cheesecake on a crushed biscuit base, topped with Baileys flavoured chocolate glaze served with cream	\$9.50
DUO MOUSSE Layers of chocolate and white chocolate mousse, on a chocolate sponge base topped with a chocolate & vanilla glaze served with cream	\$9.50
LEMON AND POPPY SEED CAKE (GF) A moist cake infused with poppy seeds inside an almond meal based cake, topped with lemon pieces and served with cream	\$9.50
PECAN TART Short bread pastry crust covered in a caramel & pecan nut filling, finished with rich dark chocolate served with cream	\$9.50

● Seniors

7 days a week 12pm-8.30pm

1 COURSE	\$15.00
2 COURSE	\$20.00
3 COURSE	\$22.00

ENTREE

SOUP OF THE DAY - Refer to our specials board
Served with a ciabatta roll

MAINS

ROAST OF THE DAY - Refer to our specials board (GF available upon request)
Served with roast potato, pumpkin, seasonal vegetables and gravy

FISH AND CHIPS

Beer battered or grilled flathead fillets served with house made tartare sauce, chips and salad

SQUID

Lightly dusted with seasoned flour served with chips, Asian salad, lime & coriander dressing and a side of garlic confit & jalapeno aioli

CHICKEN AND MUSHROOM RISOTTO (GF)

Chicken, mushroom and spinach sauteed with onion & garlic in a creamy white wine sauce and parmesan

CARBONARA

Penne pasta with sauteed bacon, garlic, egg, white wine, parmesan and cream

VEGETABLE RISOTTO (V) (GF)

Medley of seasonal vegetables, sauteed spinach, onion, garlic, mushroom, white wine, Napoli and parmesan

VEGETABLE PASTA (V)

Penne with seasonal vegetables tossed in Napoli

DESSERT

WARM APPLE PIE

Filled with tangy apple in a sweet golden pastry shell served with vanilla ice cream

SENIORS CARD MUST BE PRESENTED AT TIME OF ORDERING



(GF) GLUTEN FREE

(V) VEGETARIAN

WE CAN'T GUARANTEE MEALS WILL BE SERVED TOGETHER UNLESS ORDERED ON THE SAME DOCKET