

Menu



A-La-Carte | Available Lunch & Dinner

ENTREE

GARLIC COBB		9.00
ADD CHEESE		+1.00
GARLIC PIZZA (V)		13.00
PIZZA BASE TOPPED WITH GARLIC BUTTER AND MOZZARELLA CHEESE.		
SOUP OF THE DAY		10.00
SERVED WITH CIABATTA FINGERS.		
DUCK SPRING ROLLS	ENT - 12.50	MAIN – 21.50
THREE DUCK SPRING ROLLS SERVED WITH SWEET CHILLI & HOISIN DIPPING SAUCES AND PETITE SALAD.		
GARLIC BUTTER POACHED PRAWNS (GF)	ENT – 16.50	MAIN – 27.50
WITH PARSLEY, ONION AND A HINT OF CHILLI. SERVED WITH STEAMED RICE AND TOASTED CIABATTA.		
CALAMARI (GFUR)	ENT – 14.50	MAIN – 25.50
FLASH FRIED WITH A BASIL AND CHILLI PANGRATTA, LIME AIOLI AND SALAD GARNISH.		
HOUSEMADE DIPS (V)		12.80
TWO DIPS SERVED WITH TOASTED CIABATTA FINGERS, OLIVE OIL AND BALSAMIC GLAZE.		
OYSTERS NATURAL (GF)	½ DOZ – 16.50	1 DOZ – 31.00
OYSTERS KILPATRICK	½ DOZ – 19.00	1 DOZ – 34.00
TO SHARE		
GARLIC & CHEESE PIZZA (V)		13.00
MARGHERITA PIZZA (V)		13.00
HAWAIIAN PIZZA		16.00
CLEOPATRA PIZZA		17.00
CAPRICCIOSA PIZZA		17.00
HOT LIPS		12.00
THICK POTATO WEDGES IN SPICY SEASONING. SERVED WITH SOUR CREAM.		
SHARE PLATE		27.00
(3) DUCK SPRING ROLLS, (3) ARANCINI BALLS & CALAMARI		

(GFUR) – GLUTEN FREE MEAL AVAILABLE UPON REQUEST

(V) – VEGETARIAN

(GF) – GLUTEN FREE

SALADS

ROAST PUMPKIN <i>(GFUR) (V)</i>	19.50
WILTED BABY SPINACH, SPANISH ONION, ROASTED CAPSICUM AND MARINATED FETTA, DRESSED IN A BALSAMIC GLAZE	
GRILLED KOREAN BEEF	23.00
MARINATED IN TRADITIONAL KOREAN SPICES, SERVED WITH MIXED SALAD AND GARNISHED WITH CRISP NOODLES, POMEGRANATE AND LIME CHILLI AIOLI.	
CAESAR SALAD <i>(GFUR)</i>	20.00
COS HEARTS, CRISPY BACON, CROUTONS, PARMESAN, POACHED EGG AND HOUSEMADE CAESAR DRESSING.	
ADD CHICKEN	+3.00
ADD CALAMARI	+3.00

PASTA & RISOTTO *(SERVED WITH SPAGHETTI, PENNE OR ARBORIO RICE)*

BOLOGNAISE	19.50
TRADITIONAL STYLE SAUCE TOPPED WITH SHAVED PARMESAN.	
CALABRESE	21.00
BACON, SALAMI, CAPSICUM, ONION, OLIVES, CHILLI AND NAPOLI.	
MARINARA	27.00
COMBINATION OF SEAFOOD SAUTEED WITH GARLIC, WHITE WINE AND OLIVE OIL TOPPED WITH KING PRAWN AND PARMESAN.	
VEGETARIAN <i>(V)</i>	21.00
SAUTEED MUSHROOMS, BABY SPINACH, ROASTED PUMPKIN AND CAPSICUM, TOSSED WITH OLIVE OIL & TOPPED WITH SHAVED PARMESAN & BALSAMIC GLAZE.	
CARBONARA	19.50
CRISPY BACON PIECES IN A CREAMY GARLIC SAUCE TOPPED WITH PARMESAN CHEESE.	
BEEF LASAGNA	21.00
TRADITIONAL BEEF LASAGNA SERVED WITH GARDEN SALAD.	
GLUTEN FREE PENNE AVAILABLE UPON REQUEST	+2.00

STIR FRY

SATAY CHICKEN	21.00
TENDER CHICEN PIECES WOK TOSSED WITH VEGETABLE MEDLEY, SPICY PEANUT SAUCE, HOKKIEN NOODLES AND TOPPED WITH CHILLI ROASTED PEANUTS.	
VEGETARIAN <i>(V)</i>	21.00
VEGETABLE STIR FRY MEDLEY, HOKKIEN NOODLES AND BROCCOLINI, TOSSED WITH CHILLI, GINGER, GARLIC & SOY.	
PRAWN AND SCALLOP	29.00
VEGETABLE STIR FRY MEDLEY, HOKKIEN NOODLES, TOSSED WITH CHILLI GINGER, GARLIC & SOY.	
PAD THAI	22.00
RICE NOODLES STIR FIRED WITH EGG, SPRING ONION, BEAN SPROUTS, TOFU & CHICKEN IN A TRADITIONAL PAD THAI SAUCE, GARNISHED WITH CRUSHED NUTS AND FRIED SHALLOTS.	

STEAKS

RUMP 250G	22.00
PORTERHOUSE 250G	25.00
SCOTCH FILLET 250G	32.00
EYE FILLET 250G	35.00

ALL STEAKS SERVED WITH FRIES, SALAD AND A SAUCE OF YOUR CHOICE. ALL SAUCES ARE GLUTEN FREE

MUSHROOM, PEPPER, GRAVY, GARLIC BUTTER	NO CHARGE
BEER BATTERED ONION RINGS & TOMATO RELISH	+4.50
SURF N TURF	+10.00

MAIN COURSE

ROAST OF THE DAY (GF) PLEASE SEE SPECIALS BOARD	19.00
TRADITIONAL BEER BATTERED FISH & CHIPS FISH & CHIPS WITH FRIES, SALAD, TARTARE & LEMON	25.00
CALAMARI (GFUR) FLASH FRIED WITH A BASIL AND CHILLI PANGRATTA, LIME AIOLI, SALAD AND FRIES	25.50
FISH OF THE DAY (GFUR) SERVED WITH CHIPS AND SALAD OR VEGETABLES. PLEASE SEE SPECIALS BOARD	29.00
CHICKEN SCHNITZEL SERVED WITH SALAD AND FRIES.	21.00
VEAL SCHNITZEL SERVED WITH SALAD AND FRIES.	25.00
CHICKEN PARMIGIANA TOPPED WITH SHAVED HAM AND MOZZARELLA. SERVED WITH SALAD AND FRIES.	25.00
VEAL PARMIGIANA TOPPED WITH NAPOLI, SHAVED HAM AND MOZZARELLA SERVED WITH SALAD AND FRIES.	29.00
CHICKEN PHARAOH BEER BATTERED CHICKEN BREAST FILLED WITH HAM, CHEESE & AVOCADO. FRIED & SERVED WITH HOLLANDAISE SAUCE	29.00
BUTTER CHICKEN SERVED WITH RICE, PAPPADUMS, ASIAN GREENS, CUCUMBER, MINT AND YOGHURT.	22.50
SPANISH STYLE PAELLA SAFFRON RICE TOSSED WITH PANFRIED PRAWNS, SCALLOPS, CHICKEN, CHORIZO, ONIONS, ROASTED CAPSICUM AND SPICES.	32.00
CRUMBED LAMB CUTLETS SERVED ON CREAMY MASH WITH STEAMED VEGETABLES AND GRAVY.	26.80
SPHINX LAMBS FRY AN OLD FAVOURITE, TOPPED WITH BACON AND ONION GRAVY ON CREAMY MASH AND VEGETABLE MEDLEY.	23.00
VEGETABLE TART (V) PASTRY TART WITH SUNDRIED TOMATO, MUSHROOMS, CARAMELISED ONIONS, ROASTED PUMPKIN, BABY SPINACH AND CAMEMBERT. SERVED WITH A SALAD MEDLEY.	24.00
PIE OF THE DAY SERVED WITH A SALAD MEDLEY, STEAK FRIES AND HOUSEMADE TOMATO RELISH . PLEASE SEE SPECIALS BOARD	17.50

DESSERT

BANANA FRITTER	8.50
SERVED WITH GOLDEN SYRUP AND STRAWBERRY ICE CREAM.	
DEEP FRIED ICE CREAM	8.50
IN A LEMONADE BATTER SERVED WITH BERRY COULIS.	
FRENCH CREPES	8.50
SERVED WITH BERRY COMPOTE AND VANILLA ICE CREAM.	

SEE DISPLAY FRIDGE FOR OUR ASSORTED CAKE RANGE, SUNDAES, DIXIE, FROG IN A POND, MOUSSE

KIDS MENU

FISH AND CHIPS	8.00
CHICKEN NUGGETS	8.00
CHICKEN PARMIGIANA	8.00
CHICKEN SCHNITZEL	8.00
CHEESE BURGER	8.00
PENNE BOLOGNAISE (GFUR)	8.00
SAUSAGES AND CHIPS	8.00
KIDS MEAL DEAL	13.50
(KIDS ACTIVITY PACK, MAIN & DIXIE CUP / FROG IN A POND)	

TEA & COFFEE

CAPPUCCINO, LATTE, FLAT WHITE, SHORT BLACK, LONG BLACK, MACCHIATO, HOT CHOCOLATE	CUP 3.80	MUG 4.50
ENGLISH BREAKFAST, PEPPERMINT, CHAMOMILE, GREEN TEA, EARL GREY	3.60	
MILKSHAKES: CHOCOLATE, BANANA, STRAWBERRY, CARAMEL, VANILLA, LIME	8.00	
ICED COFFEE	8.00	
ICED CHOCOLATE	8.00	

Lunch Menu

Available Monday to Friday 11.30am – 2.30pm (NA PUBLIC HOLIDAYS)
10% off on presentation of Seniors Card

BAO BUNS THREE SWEET CHILLI CRUMBED CHICKEN BUNS FILLED WITH ASIAN SLAW.	14.00
MEXICAN BUDDHA BOWL SERVED WITH CHILLI CON CARNE, SUNDRIED TOMATO, GUACAMOLE AND CHEESE.	16.00
TRADITIONAL BEER BATTERED FISH AND CHIPS SERVED WITH COLESLAW, CHIPS, LEMON AND TARTARE.	15.00
CALAMARI FLASH FRIED WITH A BASIL AND CHILLI PANGRATTA, LIME AIOLI, CHIPS AND SALAD.	15.00
CASSEROLE OF THE DAY PLEASE SEE SPECIALS BOARD	13.00
BBQ CHICKEN BLT MARINATED TENDERLOINS, CRISPY BACON, GOURMET LETTUCE, TOMATO AND AIOLI IN A TRIPLE DECKER MILK BUN WITH STEAKHOUSE FRIES.	15.00
NEW YORK SANDWICH TENDER PORTERHOUSE WITH CARAMELISED ONION, GOURMET LETTUCE, TOMATO, CHEESE & RELISH IN A TOASTED PANINI WITH STEAKHOUSE FRIES.	19.00
RUMP STEAK 250G SERVED WITH CHIPS AND SALAD. (PEPPER, MUSHROOM OR GRAVY AVAILABLE. ALL SAUCES ARE GF)	20.00
BEEF LASAGNA TRADITIONAL STYLE SERVED WITH FRIES AND SALAD.	15.00
SPHINX LAMBS FRY AN OLD FAVOURITE SERVED ON A CREAMY MASH, WITH STEAMED VEGETABLES AND TOPPED WITH ONIONS, BACON AND GRAVY.	15.00
CHICKEN SCHNITZEL SERVED WITH STEAKHOUSE FRIES, COLESLAW AND LEMON WEDGE.	15.00
ROAST PUMPKIN SALAD (GFUR) (V) WILTED BABY SPINACH, SPANISH ONION, ROASTED CAPSICUM AND MARINATED FETTA, DRESSED IN A BALSAMIC GLAZE.	19.50
PASTA & RISOTTO (SERVED WITH SPAGHETTI, PENNE OR ARBORIO RICE)	
BOLOGNAISE TRADITIONAL STYLE SAUCE TOPPED WITH SHAVED PARMESAN.	12.00
VEGETARIAN (V) SAUTEED MUSHROOMS, BABY SPINACH, ROASTED PUMPKIN AND CAPSICUM, TOSSED WITH OLIVE OIL & TOPPED WITH SHAVED PARMESAN & BALSAMIC GLAZE.	15.00

Theme Nights

(NA PUBLIC HOLIDAYS)

MONDAY & TUESDAY – CHEAP EATS NIGHT

\$10 – FISH & CHIPS
CURRIED SAUSAGES
CRUMBED SAUSAGES & GRAVY WITH MASH
SPECIAL FRIED RICE
SWEET & SOUR PORK

\$14 – PENNE CARBONARA
ROAST OF THE DAY

\$12 – SPAGHETTI BOLOGNAISE
ROAST VEGETABLE PASTA

\$18 – VEAL SCHNITZEL
RUMP STEAK

\$16 – KOREAN BEEF SALAD
FLATHEAD TAILS
LASAGNA
LAMBS FRY & BACON
CHICKEN SCHNITZEL
SEAFOOD BASKET

WEDNESDAY – STEAK NIGHT

RUMP 250gms	16.00
PORTERHOUSE 250gms	18.00
SCOTCH FILLET 250gms	21.00
EYE FILLET 250gms	24.00
SURF & TURF	30.00

SAUCES	
MUSHROOM, PEPPER, DIANNE	+2.50
GRAVY, GARLIC BUTTER	

THURSDAY – PARMIGIANA, PASTA, PIZZA NIGHT

CHICKEN PARMIGIANA	15.00
SPAGHETTI BOLOGNAISE	15.00
CALABRESE	15.00
VEGETARIAN	15.00

HAWAIIAN PIZZA	15.00
CLEOPATRA PIZZA	15.00
CAPRICCIOSA PIZZA	15.00

FRIDAY – SEAFOOD NIGHT

\$1.50 OYSTERS AND SCALLOPS EACH. PLUS A WIDE VARIETY OF SEAFOOD DELICACIES.

**MINIMUM PURCHASE OF 6 OYSTERS / SCALLOPS*

SUNDAY – CARVERY

3 COURSE MEAL – SOUP, ROAST & DESSERT	20.00
AVAILABLE FOR LUNCH & DINNER	

Wines & Beverages

SPARKLING WINES

YELLOWGLEN YELLOW BRUT CUVÉE 200ML	GLASS - 8.50
YELLOWGLEN PINK SOFT ROSE 200ML	GLASS - 8.50
BROWN BROTHERS PROSECCO 200ML	GLASS - 8.50
BROWN BROTHERS PROSECCO	BOTTLE - 32.00
LEURA PARK BLANC DE BLANC	BOTTLE - 45.00
GH MUMM	BOTTLE - 80.00

WHITE WINES

LINDEMAN'S HENRY'S SONS CHARDONNAY	GLASS - 7.5	BOTTLE - 32.00
SEPPELT THE GREAT ENTERTAINER CHARDONNAY	GLASS - 8.5	BOTTLE - 36.00
LINDEMAN'S HENRY'S SONS SEMILLON SAUVIGNON BLANC	GLASS - 7.5	BOTTLE - 32.00
821 SOUTH SAUVIGNON BLANC	GLASS - 8.0	BOTTLE - 34.00
BLICKS LANE SAUVIGNON BLANC	GLASS - 8.5	BOTTLE - 36.00
YES SAID THE SEAL SAUVIGNON BLANC		BOTTLE - 45.00
SECRET STONE PINOT GRIS	GLASS - 8.5	BOTTLE - 35.00
BUNKERS PINOT GRIGIO	GLASS - 8.5	BOTTLE - 35.00
JACK RABBIT ROSE	GLASS - 9.0	BOTTLE - 36.00
LEO BURING CLARE VALLEY RIESLING	GLASS - 8.5	BOTTLE - 32.00
BROWN BROTHERS MOSCATO	GLASS - 8.0	BOTTLE - 32.00
BROWN BROTHERS MOSCATO ROSA	GLASS - 8.0	BOTTLE - 32.00

RED WINES

LINDEMAN'S HENRY'S SONS SHIRAZ CABERNET	GLASS - 7.5	BOTTLE - 32.00
19 CRIMES SHIRAZ	GLASS - 9.0	BOTTLE - 36.00
PEPPERJACK SHIRAZ	GLASS - 10.0	BOTTLE - 45.00
WYNNS COONAWARRA ESTATE SHIRAZ		BOTTLE - 45.00
LINDEMAN'S BIN 45 CABERNET SAUVIGNON	GLASS - 7.5	BOTTLE - 45.00
WYNNS COONAWARRA ESTATE THE GABLES CABERNET SAUVIGNON	GLASS - 8.5	BOTTLE - 36.00
ST. HUBERTS THE STAG VICTORIA PINOT NOIR	GLASS - 9.0	BOTTLE - 36.00
YES SAID THE SEAL PINOT NOIR	GLASS - 11.5	BOTTLE - 46.00
LINDEMAN'S BIN 40 MERLOT	GLASS - 7.5	BOTTLE - 32.00

BEERS

ABBOTSFORD STOUT

ASAHI

BOAGS PREMIUM

COOPERS PALE ALE

COOPERS SPARKLING

ALE

CORONA LIGERA

CROWN LAGER

FURPHY

GUINNESS DRAUGHT

HEINEKEN

PURE BLONDE

STELLA ARTOIS

XXXX GOLD

BEERS ON TAP

CARLTON DRAUGHT

CARLTON DRY

CANADIAN CLUB & DRY

CASCADE LIGHT

FAT YAK PALE ALE

GREAT NORTHERN SUPER CRISP

BULMERS DRAUGHT CIDER

STONE AND WOOD PALE ALE

VICTORIA BITTER

OTHER

MINERAL WATER

TONIC WATER

RTDs

CRUISERS

*RASPBERRY, PINEAPPLE, ORANGE,
LEMON & LIME*

CIDER

STRONGBOW CIDER

SWEET, DRY, PEAR, ORIGINAL, CLEAR

POST MIX

COKE

COKE ZERO

LIFT

RASPBERRY

SPRITE

SODA WATER

DRY GINGER ALE

JUICES

APPLE

ORANGE

CRANBERRY

PINEAPPLE