

Let's start with entrée

BREADS

Warm house baked crusty bread loaves \$ 10

Serves 2 or more- with your choice of

Garlic butter - Sundried tomato butter - Plain whipped butter

Olive & basil tapenade - Olive oil & balsamic

STARTERS

Parmesan and herb crumbed calamari \$18

Served with chipotle tomato relish – lime aioli

Crispy Thai duck leg \$19 (GF)

Served with Mussaman curry sauce – wild rice – coriander, chilli & roasted peanut salad

Char-grilled chicken breast strips \$17 (GF)

Served with caramelized onion & berry jam – pear, rocket salad

Australian oven baked king prawns cutlets in garlic butter \$19 (GFO)

Served with jasmine rice – char-grilled bread

Ocean fresh pan-fried Scallops \$19 (GFO)

Served with black sponge – green pea puree – butter sauce

Char-grilled smoked kangaroo \$19 (GF)

Served with fetta cheese and tomato salad – relish – balsamic glaze GF

Roasted Mediterranean vegetable tart \$17 (V)

Served with salad garnish

The Main Round

Atlantic salmon \$33 (GF)

Served with tamarind & sweet potato puree – broccolini – pickled fennel salad

Slow roasted maple BBQ lamb ribs \$32

Served with roasted potatoes – slaw – mild chilli tomato salad

Pork belly \$31 (GF)

Served with palm sugar glaze – steamed greens – spicy satay sauce – apple salad

Chicken breast \$31 (GF)

Served with pan-fried fresh forest mushrooms – buttered mash – broccolini –
madira jus

Homestyle beef rissoles \$24

Served with buttered mash – steamed veggies - mild pepper sauce

Freshly made whole egg pasta \$25

Served with forest mushroom – cherry tomatoes – onion – baby spinach –
asparagus – basil pesto cream sauce

Add chicken \$32 Add king prawns \$37

Sides

Sweet potato fries with aioli (NF) \$7 - Seasonal vegetables (GF, NF) \$7 - Garden salad with
dressing (GF, NF) \$6 - Beer battered chips \$6 - Buttered mashed potato \$7 - Onion rings \$7

Bring in the Beef

250 gram Rump \$22

400 gram Rump \$39

350 gram Rib Fillet \$39

250 gram Eye Fillet \$40

PLUS 2 SIDES: Beer battered chips - Sweet potato fries - Steamed seasonal vegetables (GF) - Garden salad with
dressing (GF) - Buttered mashed potato (GF) - (GFO)

THEN ADD SAUCE: Diane - creamy mushroom - pink peppercorn - red wine jus (GF) – gravy - garlic butter-
garlic cream (GF)

STEAK TOPPERS: 3 x Garlic Cream Prawns (GF) \$7 Calamari (GF) \$6 - Onion rings \$5

The Last Stop

Please let our friendly staff know if you prefer ice-cream instead of cream

Classic Italian Tiramisu \$12

Layers of soft whipped mascarpone and coffee dipped ladyfinger biscuits –served with berries and cream

Coffee Crème brulee – vanilla biscuit – whipped cream \$14

A rich espresso custard base topped with a hard caramel crack

Couverture chocolate and cherry delight panna cotta \$12

Layers of cherry, milk chocolate panna cotta and couverture chocolate topped with strawberries and cream

Warm Chocolate sticky date and fig pudding \$14

Baileys butterscotch sauce – cream – honeycomb

Raspberry Cheesecake surprise \$12

biscuit crumb – Anglaise

Gluten free chocolate mud cake \$12

dark chocolate ganache – cream

Meringue Nest \$12

filled with soft whipped cream, fresh fruit and berries

For the Kids

Chicken nuggets with chips & salad \$9.50

Pasta Bolognese \$9.50

Sausages with chips & salad \$9.50

Fish with chips & salad \$9.50

Add Veggies \$3.00

Dessert

Vanilla ice-cream (2 scoops)

With chocolate, caramel, sprinkles or strawberry topping \$5.50

Banana split - with ice-cream – cream - chocolate sauce, sprinkles & berries

Kids \$8.00 - Adults \$12.00