

Small plates

to share

GARLIC BREAD OR HERBED BREAD [V] \$6.00

BUSH TOMATO RELISH & PARMESAN FLAT BREAD \$7.50

DUO OF DIPS, FETA AND OLIVES WITH TOASTED BREADS. \$9.50

BRUSCHETTA OF SMOKED SALMON with Spanish onion, capers and snow pea tendrils [vego option available] \$10.50

MEALS ARE AVAILABLE DURING THESE HOURS

Lunch 12 noon – 2pm
Wednesday to Friday

Dinner 6pm – 8.30pm
Monday to Thursday

6pm – 9pm
Friday

Food all day Saturday from 12pm
[No separate accounts]

* KITCHEN OPENS AT 5:30PM
ON ENTERTAINMENT CENTRE SHOW NIGHTS

Sides

FRENCH FRIES
served with tomato sauce
[V] [DF] [GF]

\$7

WEDGES
served with sour cream
and chilli sauce [V]

\$8.50

GREEK SALAD [V] [GF]

\$7

MIXED LEAF SALAD
[V] [DF] [GF]

\$6

Sauces

TRADITIONAL GRAVY

MUSHROOM

DIANNE

PEPPER SAUCE

HOLLANDAISE

BERNAISE

ADD \$2.50

Mains

All meals on this menu \$19

Check blackboards for specials.

VEGO MIXED GRILL [GF] [V]
with heirloom carrot, roast pumpkin, roast eggplant,
slow roasted tomato with beetroot relish, toasted
pinenuts and leek and corn fritter

HERB CRUSTED BEEF OR CHICKEN SCHNITZEL
with fries and salad

Add \$2.50 for sauces

CRISPY BEER BATTERED GARISH FILLET
with fries, aioli and salad

SALT AND PEPPER SQUID
dusted in lemon myrtle seasoning with a garden salad
and fresh coriander

GRILLED BARRAMUNDI FILLET
with coriander, lemon, steamed rice &
fresh tomato salasa

VEGETARIAN [V] DAIRY FREE [DF]
GLUTEN FREE [GF] VEGAN UPON REQUEST
WE'VE GOT YOU COVERED!

Desserts

WILD BERRY PAVOLVA ROLL
with chocolate shards. \$9.90

GLUTEN FREE CITRUS TART
with mixed berry compote and cream \$9.90

FLOURLESS ORANGE CAKE
served warm with cream and ice cream \$9.90