

GARLIC BREAD // 8 [V]**CHEESE BREAD // 9** [V]**BRUSCHETTA // 12** [V/VGO]

Toasted Sourdough, Heirloom Tomatoes, Goats' Cheese, Avocado & Balsamic Glaze

SOUTHERN FRIED CHICKEN TENDERS // 14

with Sriracha Mayo

STUFFED JALAPENOS POPPERS // 14 [V]

Bundaberg Jalapenos Stuffed with 3 Cheese, with sides of Sour Cream & Pimento

SALT & PEPPER SQUID // 14

Flash Fried Spiced with Szechuan Pepper, Sea Salt & Toasted Fennel Seeds with sides of House Made Chilli Lime Jam & Aioli
Add Chips & Salad 8

ARANCINI BALLS // 12 [V]

Filled with Roast Pumpkin, Fetta & Mozzarella with Pesto, Pecorino Cheese and Balsamic Glaze

FISH TACOS (x2) // 19

Salt & Pepper Whiting Fillets, Tomato, Shallot, Mango & Avocado Salsa, Kewpie Mayo

BUFFALO WINGS 500g // 15 1kg // 28

Fried Buttermilk Wings, House Special Seasoning with Choice Of Sauce
- Vintage Cheddar Ranch & Hot Sauce
- Korean Style, Sticky Sweet Spicy & Sesame
- Jamaican Style Oven Baked with Honey, Tamarind & Fresh Lime

STICKY BBQ PORK BELLY BITES // 19 [GF]

Chilli Sprout Salad, Lime

SWEET POTATO FRIES // 10

Side of Aioli & Hot Sauce

BOWL OF CHIPS // 8

Add Loaded Toppings - Bacon, Cheese, Sour Cream

SOUTHERN FRIED CHICKEN BURGER // 19

House Slaw, Lettuce, American Cheddar, Bacon, and Chipotle Mayo, served with Fries

ROYAL BEEF BURGER // 19

Ground Beef Patty, American Cheddar, Onion, Lettuce, Tomato, Beetroot and Smoky Barbecue, served with Fries

PHILLY CHEESE STEAK // 20

Grilled Fillet Steak, Fried Onions, Green Peppers, Aged Provolone Cheese on a Hoagie Roll, served with Fries

TAIWANESE PORK BAO BUN (3) // 21

Taiwanese Pork Belly, Slow Cooked for 12hrs, Steamed Lotus Buns, Cucumber, Asian Greens, Sriracha Mayo

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GFO - GLUTEN FREE
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VG - VEGAN
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CLASSIC CAESAR SALAD // 18**SPINACH & HALLOUMI SALAD // 18** [V/VGO/GFO]

Baby English Spinach, Halloumi, Chargrilled Potatoes, Semi-dried Tomatoes, Olives and Balsamic Dressing

WARM CAJUN PRAWN SALAD // 21 [GF]

Grilled Cajun Prawns, Baby Spinach, Cherry Tomatoes, Avocado, Cucumber, Roasted Capsicum Coulis, Aioli

CLASSIC SIDE SALAD // 8 [V/VGO]

with Honey Mustard Dressing

Add Grilled Prawns 8, Grilled Chicken 7, Pulled Beef 8, Pork Belly 8, Grilled Halloumi 7

CHICKEN SCHNITZEL // 20

House Crumbed Chicken Breast Schnitzel with choice of Sauce, Chips & Salad Or Mash & Steamed Vegetables

PARMIGIANA // 24

Chicken Schnitzel Grilled with Napolitana Sauce, Mozzarella Cheese with choice of Chips & Salad Or Mash & Steamed Vegetables

EL CHAPPO MEXICANO // 25

Chicken Schnitzel topped with Spicy Beef Nacho Sauce, Guacamole, Melted Cheese, Corn Chips with choice of Chips & Salad Or Mash & Steamed Vegetables

HOMEMADE RISsoles // 18

Ground Beef, Herbs & Seasoning with Mash, Steamed Vegetables & Onion Gravy

CRUMBED LAMB CUTLETS // 26

Crumbed Lamb Cutlets (2) choice of Sauce, Chips & Salad Or Mash & Steamed Vegetables
Extra Cutlet \$8

BEER BATTERED FLATHEAD TAILS // 22

Served with Chips, Salad, Lemon & Tartare Sauce

SEAFOOD BOX // 24

Battered Flathead Tails, Tempura Prawns, Salt & Pepper Squid, Chips, Salad & Lime Aioli

VEGETARIAN NACHOS // 16 [V/GF/VGO]

Corn Chips, Fully Loaded Tomato & Bean Sauce, Grilled Cheese, Guacamole & Sour Cream
Add pulled beef 8

BANGERS & MASH // 17

Gourmet Beef Sausages, Creamy Mash, Mushy Peas & Rich Onion Gravy

**Choice of Sauces: Gravy, Mushroom, Pepper, Diane (all made in house) or Bearnaise*

200g Rump // 20 [GF]**240g Scotch Fillet // 34** [GF]**300g Sirloin // 33** [GF]**400g T-bone //35** [GF]**Tomahawk Ribeye // Market Price** *(Ask about availability)*

**All cuts of steak served with chips, salad & choice of sauce*

MIXED GRILL PLATE // 28 [GFO]

Gourmet Beef Sausage, Lamb Cutlet, Steak, Bacon and Fried Egg

LAMB RUMP // 30 [GF]

Slow Cooked Lamb Rump, Parsnip Purée, Broccolini, Red Wine Jus

MEDITERRANEAN VEGETABLE STACK // 22 [GF/VG]

Char Grilled Eggplant, Capsicum, Sweet Potato and Zucchini topped with Napolitana Sauce & Pesto

ASIAN CRISPY SKIN SALMON // 29 [GF]

Served with Wok Fried Greens

TEXAN PORK RIBS & WINGS COMBO // 32

Smokey BBQ Pork Ribs & Southern Fried Wings, House Slaw, Sweet Potato Chips, Candy Jalapenos & Chipotle Mayo

ROYAL CHICKEN BREAST // 29 [GF]

Grilled Chicken Breast topped with Bacon, Avocado & Camembert finished with a Peppercorn Sauce

SLOW BRAISED BEEF CHEEK // 26 [GF]

Braised Beef Cheek, Slow Cooked for 6hrs, Creamy Mash, Steamed Broccolini, Cinnamon & Honey Jus

CHICKEN BOSCAIOLA // 20

Chicken Breast, Bacon, Mushrooms, Garlic, Linguine Pasta, Vino Cream Sauce & Pecorino Cheese

SOUTHERN ITALIAN LAMB RAGU // 24

Slow Braised Lamb Shoulder, Root Vegetables, Traditional Italian Red Sauce with Pappardelle Pasta & Pecorino Cheese

FUNGI PASTA // 20 [V/VGO]

Assorted Mushrooms, Cherry Tomatoes, Baby Spinach, Toasted Pine Nuts, Truffle Oil, Picked Herbs, Pecorino Cheese
Add Halloumi 7

DAN'S LINGUINI BOLOGNESE // 20

Tomato Base Beef Sauce, Linguini Pasta, Parmesan Cheese

MARGHERITA // 15

Napolitana Sauce, Fresh Basil, Mozzarella Cheese

HAM & PINEAPPLE // 17

Bangalow Ham, Pineapple, Mozzarella Cheese

BBQ MEAT LOVERS // 22

Ham, Pepperoni, Beef, Chicken, Onion, BBQ Sauce & Mozzarella Cheese

SUPREMO // 22

Ham, Pepperoni, Onion, Mushroom, Capsicum, Olives & Mozzarella Cheese

PESTO PRAWN // 25

Local Prawns, Basil Pesto, Mozzarella Cheese with Pecorino, Rocket & Prosciutto Salad

CHICKEN & BACON // 22

Chicken Breast, Roast Pumpkin, Spinach, Feta Cheese, Sundried Tomatoes, Pine Nuts & Bacon Jam

VEGETARIAN // 17 [V/VGO]

Capsicum, Onion, Mushroom, Spinach, Olives, Mozzarella Cheese & Rocket Salad

NUGGETS & CHIPS // 12**FISH & CHIPS // 12****MARGHERITA PIZZA // 12****SAUSAGES & MASH // 12****SPAGHETTI BOLOGNESE // 12****BAKED BERRY CHEESECAKE // 12****ZESTY LEMON MERINGUE PIE // 12****WARM CHOCOLATE LAVA CAKE // 12**

**All served with vanilla ice cream*

PLEASE ASK ABOUT OUR DESSERT SPECIALS

*Having A Function?
Ask About Our Function Menu Options.*

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