

Entrees

Grilled kalamata olive bread – house baked, served with extra virgin olive oil and reduced balsamic glaze \$8.50

House baked fresh garlic bread topped with cheese

\$8.50

Salt and pepper calamari seasoned with sea salt and fresh cracked black pepper, served on a garden salad, accompanied by fresh lemon

Entrée \$14.50 Main \$25.50

Caesar salad- cos lettuce and mixed salad with home made Caesar dressing and parmesan cheese, topped with freshly cooked croutons, crispy bacon and poached egg \$18.50

Garlic chilli prawns cooked in a creamy sauce served with rice and salad Entree \$16.50 Main \$31.00

Pasta Bolognese- traditional Bolognese sauce served with fettucine pasta
Entrée \$14.50 Main \$24.00

Mains

Chicken parmigiana- topped with leg ham. Napoli sauce and tasty cheese served with thick chips and garden salad (also comes as schnitzel) \$26.50

Scotch fillet – cooked to your liking, served with herbed baby chat potatoes, garden vegetables and drizzled with either beef jus, button mushroom sauce or green peppercorn sauce \$38.50

Greek style marinated lamb cutlets cooked to your liking, served with vegetables and roasted potatoes, or chips and salad, with a side of mint jelly \$35.50

Beer battered Southern Blue whiting fillets, served with thick ships and garden salad \$27.50

Chicken and mushroom risotto – breast of chicken strips with sautéed mushrooms and Spanish onion, finished with a creamy sauce and parmesan (available also as vegetarian with pumpkin, peppers, seasonal veg and spinach) \$28.00



Butter chicken – authentic mild Indian chicken curry served with jasmine rice, chutney and a pappadum \$28.00

Wild Atlantic salmon – oven baked and served with chat potato and seasonal vegetables \$28.00

Rack of lamb – filled with spinach, bacon and cheese, cooked to your liking and served with chat potato and seasonal vegetables \$36.50

Chicken carfu – chicken breast stuffed with prawns and scallops served with a creamy seafood sauce and accompanied by chips and salad, or potatoes and vegetables \$29.00

Pasta marinara- prawns, scallops and fish cooked in a Napoli sauce with white wine, served with fettucine pasta \$26.00

Kangaroo fillet finished with a red wine sauce, served with chips and salad \$30.00

Desserts

Chocolate and macadamia nut tart served with vanilla ice cream	\$11.50
Blueberry brulee cheesecake served with vanilla ice cream	\$11.50
Sticky date pudding served with a butterscotch sauce and vanilla ice cream	\$11.50
Citrus tart served with vanilla ice cream	\$11.50

KIDS MENU \$9.50

(comes with complimentary vanilla ice cream dessert, with your choice of topping)

Fish and chips and salad

Crumbed chicken with chips and salad

Pasta bolognese