

menu

ENTREE

Garlic and Herb Bread <i>Mixed herb, aged butter & parmesan crust</i>	8.90
Garlic and Cheese Bread <i>Mixed herb, aged butter, parmesan crust, and mozzarella cheese</i>	10.90
Dips & Bread <i>Hummus & beetroot dips, toasted Turkish bread & sumac</i>	15.90
Dusted Chilli Salt Calamari <i>Coleslaw, lemon, & tartare sauce</i>	18.90
Prawn & Ginger Dumpling <i>jalapeno mayo</i>	12.90
Pop Corn Prawns <i>Jalapeno mayo</i>	20.50
Marinated Warm Olives (V) <i>cumin beetroot relish & warm toasted bread</i>	16.90
Buffalo Wings <i>coleslaw & jalapeno mayo</i>	17.90

menu

SALAD

- | | |
|--|--------------|
| Rocket, Pear & Blue Cheese
<i>Walnut & balsamic glaze</i> | 20.90 |
| Mango & Avocado Salad
<i>Raspberry & ginger dressing with mixed lettuce & radish</i> | 20.90 |
| Figs, Goat Cheese, Walnut & Rocket Salad | 20.90 |

LIGHT MEAL

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|---|--------------|
| Battered Flathead Fillet
<i>Beer battered chips, salad, lemon & tartare sauce</i> | 24.50 |
| Chicken Breast Schnitzel
<i>Chips, salad, & garlic aioli sauce</i> | 25.50 |
| Chicken Parmigiana
<i>Italian sauce, grilled eggplant, mozzarella cheese, beer battered chips & salad</i> | 28.50 |
| Chilli Chicken Pizza
<i>Spanish onion, capsicum, Neapolitana sauce & mozzarella cheese</i> | 24.90 |
| Margarita Pizza
<i>Neapolitana sauce, slices of fresh tomato, fresh basil, & mozzarella cheese</i> | 20.50 |

GRILL

**ALL MEATS ARE RIVERINA
GRASS FED ANGUS BEEF
MB2 + MSA**

Served with your choice of **one** side:

- Garden Salad
- Seasonal Vegetable
- Sweet Potato Fries
- Beer Battered Chips
- Garlic and Herb Mash Potato

*add extra side **6.00**

Scotch Fillet (gf) **44.90**
300 grams

New York Steak (gf) **38.90**
300 grams

Ribeye on Bone (gf) **55.90**
350 grams

Aussie Rump Steak (gf) **38.90**
450 grams

Eye Fillet (gf) **44.90**
250 grams

T-Bone Steak (gf) **36.90**
350 grams

Surf and Turf (gf) **48.90**
300 grams prime New York, creamy
mustard white Wine Sauce & prawns

Mixed Grill

For One **85.90**

*Sirloin Steak (300gr), Lamb Kebab,
prawn skewer, Sausage
& 3 Buffalo Wings
with 1 side*

For Two **95.90**

*Sirloin Steak (300gr), 2 Lamb
Kebab, 2 prawn skewers,
2 Sausages & 4 Buffalo Wings
with 2 sides*

SAUCES

Add sauce of your choice: **5.00**

- Red Wine Jus
- Creamy Mushroom Sauce
- Mixed Peppercorn
- Diane Sauce

EXOTICS

Chargrilled Hanging **34.90**
Lamb Sish

*Lamb backstrap marinated in
Moroccan spices & herbs with
Basmati rice & salad*

Chargrilled Hanging **28.90**
Chicken Sish

*Chicken breast marinated in
Moroccan spices & herbs with
Basmati rice & salad*

Chargrilled Hanging **32.90**
Beef Sish

*Sirloin beef marinated in
Moroccan spices & herbs with
Basmati rice & salad*

menu

SEAFOOD

Crispy Skin Barramundi 36.90

Garlic & herb mashed potato, green bean, lemon & creamy Horseradish Sauce

Pan Fried Salmon 36.90

Garlic & herb mashed potato, green bean, lemon & creamy Hollandaise Sauce

PASTA

Vegetarian Ravioli (V) 28.90

Sundried Tomato, Spinach, Creamy Basil Pesto & Aged Parmesan Cheese

Penne Arabiatta (V) 32.50

Chili Garlic, Cherry Tomato, Capsicum, Eggplant, Zucchini & Aged Parmesan Cheese

Garlic Prawn Linguine 34.90

Cherry Tomato, Chilli Garlic, Capsicum, Parsley, Baby Spinach & Aged Parmesan Cheese

Chicken Avocado Linguine 32.50

Creamy saffron sauce, cherry tomato, shallots, spinach, & aged parmesan cheese

menu

KIDS

Kids Steak <i>200 grams, with Chips <u>or</u> Mash</i>	20.50
Chicken Nuggets & Chips	12.50
Kids Fish & Chips	12.50
Kids Sausage & Mash	12.50

DESSERT

**All Desserts served with ice cream*

New York Baked Cheesecake	12.50
Homemade Triple Chocolate Brownie	12.50
Date & Banana Pudding <i>Served with warm butterscotch sauce</i>	12.50

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SOFT DRINKS

Coca Cola	4.50
Coke no Sugar	4.50
Sprite	4.50
Fanta	4.50
Ginger Beer	4.50
Lemon Lime & Bitters	5.50
San Pellegrino Sp.Water	5.50

JUICES

Orange	4.50
Apple	4.50

COLD DRINKS

Milkshake	6.00
Thickshake	7.50

Flavour of your choice:

*Chocolate
Caramel
Vanilla
Strawberry*

HOT DRINKS

Cup of Coffee	4.50
Mug of Coffee	5.50
Pot of Tea	4.50

*English breakfast
Green tea
Chammomile
Earl grey
Lemon
Peppermint*

RED

Glass/Bottle

Nick O'Leary Bolaro 28/120

Shiraz, Canberra District

Nick O'Leary 12/60

Shiraz, Bungendore, NSW

Eden Road 12/60

Shiraz, Canberra Syrah

Wallaroo 10/45

Shiraz, Hall, ACT

Butcher's Friend 11/50

Shiraz, Barossa Valley, SA

Jacob's Creek 11/55

Double Barrel

Shiraz, Barossa Valley, SA

Wallaroo 11/50

Cabernet Sauvignon, ACT

Wynns The Siding 11/50

Cabernet Sauvignon, Coonawarra, SA

Long Rail Gully 11/50

Merlot, Canberra District

Grant Burge 10/45

Merlot, Barossa Valley, SA

Devil's Corner 12/60

Pinot Noir, TAS

Storm Bay 12/60

Pinot Noir, TAS

Catena Zapata 12/60

Alamos Malbec

Malbec, Mendoza, Argentina

WHITE

Glass/Bottle

Bird in Hand 12/60

Sauvignon Blanc, Adelaide Hills, SA

Dog Point 12/60

Sauvignon Blanc, Adelaide Hills, NSW

Upside Down 10/45

Sauvignon Blanc, Marlborough, NZ

Tar & Roses 10/45

Pinot Grigio, Goulburn Valley, VIC

Elephant in the Room 10/45

Pinot Gris, South Australia

Long Rail Gully 10/45

Pinot Gris, Canberra District

Oyster Bay 10/45

Chardonnay, Marlborough, NZ

Eden Road 12/60

Chardonnay, Tumbarumba, NSW

Nick O'Leary 11/50

Riesling, Canberra District

SPARKLING & CHAMPAGNE

Jacob's Creek 12

200ml, Sparkling chardonnay, SA

Brown Brother Rosa 12

200ml, Sparkling moscato, VIC

Brown Brothers 12

200ml, Sparkling moscato, VIC

HOUSE SPIRITS BEER

Wyborow <i>Vodka</i>	10	Bentspoke Crankshaft	10
Grey Goose <i>Vodka</i>	12	Fat Yak	9
Bacardi <i>White Rum</i>	8	Peroni	9
Bundaberg <i>Rum</i>	10	Asahi	9
Bombay Sapphire <i>London Dry Gin</i>	10	Corona	9
Roku <i>Japanese Gin</i>	10	Carlton Draught	9
Drambui <i>Scotch Whiskey</i>	12	Guinness Draught	10
Chivas Regal <i>12yo Scotch Whiskey</i>	10	Hahn Premium (Light)	9
Jack Daniels <i>Tennessee Whiskey</i>	10	Organic Apple Cider	9
Maker's Mark <i>Blended Whiskey</i>	12	Coopers	10
Wild Turkey <i>Bourbon</i>	10	Great Northern	9
Don Julio <i>Tequilla</i>	12	Capital Brewing <i>(Alcohol-less)</i>	9
Cointreau <i>Orange Liqueur</i>	12		