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## STARTERS

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**v GARLIC BREAD ... 7.00**

*Fresh oven baked garlic bread*

**v TOMATO & CHEESE BREAD ... 10.00**

*Topped with sundried tomato tapenade and mozzarella cheese*

**FLOWER POT BREAD FOR TWO ... 12.00**

*Freshly baked home made flower pot bread with dukkah and olive oil*

**SOUP OF THE DAY ... 6.50**

*House made. Refer to our Specials Board*

**SALT & PEPPER SQUID ... ENTRÉE 15.00 MAIN 22.00**

*Crisp fried salt and pepper dusted squid with mixed leaves with spicy tomato oil and watercress*

**CRISP CAJUN WINGS ... 12.00**

*Three house made Cajun wings with homemade slaw and Jack Daniels barbecue sauce*

**LAMB SHOULDER ... 14.50**

*Slow braised lamb shoulder crisp fried in Japanese breadcrumbs with a watercress, apple and red radish salad and basil aioli*

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## SALADS

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**v GF ASPARAGUS, FIG AND BLUE CHEESE SALAD ... 16.00**

*Summer greens with char grilled asparagus, blue cheese and figs and a grain mustard dressing*

**CAESAR SALAD ... 18.50**

*Local cos lettuce with crispy bacon, sour dough croutons and anchovies bound in a creamy garlic dressing and topped with a poached egg and parmesan*

\* Chicken, Smoked Salmon, Hot Smoked Salmon or Beer Battered Barramundi Caesar Salad \$22.50 \*

**ANTIPASTO PLATTER FOR TWO ... 29.50**

*Selection of locally sourced cured meats and cheeses with organic Kalamata olives, pickles and crisp breads*

**v VEGAN ROASTED CHILLI CARROT & CASHEW SALAD ... 16.50**

*with watercress, summer leaves, rice crackers and tahini dressing*

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## MAINS

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**GF CHICKEN BREAST ... 24.50**

*Oven baked chicken breast with spicy tomato butter, char grilled summer vegetables and chat potatoes*

**BANGERS & MASH ... 22.00**

*House made sausages of the day on creamy mash potatoes with house made red wine jus*

**ROAST OF THE DAY ... 18.50**

*Slow roasted prime cuts accompanied with roasted potatoes and seasonal vegetables and finished with gravy*

**LAMB SHANK ... 25.00**

*Slow braised shank of lamb in a rich gravy of chorizo sausages, Spanish onions, tomatoes and red capsicums on a crisp parmesan and polenta cake*

**GF PORK BELLY ... 25.00**

*Slow roasted pork belly with apple mash, burnt apple puree and broccolini*

**WORKERS SEAFOOD PLATTER ... 35.00**

*Grilled fish, tempura prawns, salt and pepper squid, hot smoked salmon, twice cooked chips, house salad and garlic aioli*

**CHICKEN SCHNITZEL ... 21.50**

*House made chicken breast schnitzel with your choice of sauce with chips & salad/vegetables*

**CHICKEN PARMAGIANA ... 23.00**

*House made chicken breast schnitzel topped with Napoli, Virginian ham & cheese with chips & salad/vegetables*

**MEAT LOVERS CHICKEN PARMAGIANA ... 26.00**

*House made chicken breast schnitzel topped with BBQ sauce, Virginian ham, bacon, salami and chorizo accompanied with chips & salad/vegetables*

**v CHEESE SAUSAGES ... 22.50**

*Four house made cheese and herb sausages rolled in fresh white bread crumbs, crisp fried with creamy leeks and grain mustard sauce*

*Please order at the counter and quote your table number*

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## PANS

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**v Gnocchi ... 23.00**

House made potato gnocchi pan fried with a white wine, garlic and mushroom sauce and crisp sage leaves

**PAPPARDELLE ... 24.00**

House made Pappardelle pasta with Napoli sauce and char grilled Parma ham finished with basil oil

**BEEF STROGANOFF ... 25.00**

Tender strips of beef cooked with smoked paprika, tomato and gherkins, brandy and soured cream with braised rice  
\* (mushroom stroganoff vegan/vegetarian option) \*

**TERIYAKI CHICKEN ... 24.00**

Chicken marinated in honey, soy, ginger and garlic wok fried and served with rice noodles and Asian vegetables

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## GRILL

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**PORTERHOUSE ... 27.00**

300g strip loin steak cooked to your liking served with your choice of sauce, chips & salad/vegetables

**SCOTCH FILLET ... 29.50**

300g Scotch Fillet cooked to your liking served with your choice of sauce, chips & salad/vegetables

**FISH OF THE DAY ... 21.50**

Chefs selection of fish fillets, grilled or battered with chips & salad/vegetables and house made tartare sauce

**PRAWN YAKATORI ... ENTRÉE \$17.00 MAIN \$25.00**

Seared skewers of prawns and zucchini with ginger, sweet soy and garlic with steamed rice and sesame served on banana leaves

**ATLANTIC SALMON ... 27.00**

Szechuan pepper crisp skinned Atlantic salmon on herb spaetzle with lemon and caper berry butter sauce with wilted greens

**v VEGAN FALAFEL ... 23.00**

Homemade chickpea and middle eastern spiced patties on Lebanese bread with hommouss and tabbouleh salad

**GAMMON ... 25.00**

300g thick cut bacon steak, roasted tomato, fried onion and egg with your choice of sauce with chips and salad/vegetables

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## SIDES

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**FRIES ... 5.00**

**HOME MADE CHIPS ... 6.00**

**WEDGES ... 6.00**

**MIXED SALAD ... 6.50**

**CAESAR SALAD (NO MEAT) ... 7.00**

**CAESAR SALAD W MEAT ... 11.50**

**SLAW ... 7.00**

**SWEETCORN ... 4.50**

**MINTED PEAS ... 4.50**

**ONION RINGS ... 4.50**

**BOWL OF VEGETABLES ... 6.50**

**BREAD ROLL & BUTTER ... 1.00**

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## KIDS (12 AND UNDER)

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**KIDS MEALS ... 10.50**

\* Includes an activity pack, drink, chips & dessert  
Strictly for ages 12 & under only \*

Choose from:

-Chicken Parmagiana/Schnitzel

-Chicken Nuggets

-Fish & Chips

-Roast of the Day

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## SENIORS

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Available Monday, Tuesday and Wednesday Lunch Only

**SENIORS MEALS ... 15.50**

Your choice of Soup & Main or Main & Dessert

-Roast of the Day

-Fish & Chips (Battered or Grilled)

-Chicken Parmagiana/Schnitzel

Must present current seniors card or seniors pension concession card - one card per meal

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## SAUCES

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\$2.00 All sauces are gluten free

**GRAVY**

**GARLIC BUTTER**

**MUSHROOM**

**PEPPER**

**RED WINE JUS**

**HOLLANDAISE**

**BEARNAISE**

Open every day for Lunch 12.00pm - 2.00pm and Dinner 6.00pm - 8.30pm

Members Discount applies