



<u>Dinner Menu</u>

NIGHTLY SPECIALS

Sunday - Closed

Monday - Closed

Tuesday - Chicken Schnitzel with choice of Chips & Salad or Mash & Vegetables \$16

Wednesday - Jacks Creek MB3 220g Rump \$18 Ruby Rosedale MB3+ 220g Sirloin \$23 With Choice of Sauce, Chips & Salad or Mash & Vegetables

Thursday - (2) Lamb Cutlets with choice of Chips & Salad or Mash & Vegetables \$24

Friday - Guinness Beef & Mushroom Pie with a Pint of your choice \$20

10% Surcharge on Sundays and Public Holidays











APPETIZERS

BREADS

Bruschetta (V)	13	Warm Cob Loaf (V)	14
Tomato, Onion, Basil & Fetta		with Balsamic, Hummus, Olive Oil and	Dukka
Garlic Cob Loaf (V)	10	Cheese & Bacon Cob Loaf	12

LIGHT BITES

Truffle & Mushroom Arancini (V)	20	House Made Pork Belly Bites (GF)	18
with Black Garlic Aioli		Tossed in BBQ Bourbon Sauce	
Szechuan Flavoured Squid:	18	Prawn & Squid Hotpot:	19
Served with Lemon & Aioli	18	Served with Crusty Bread	

OYSTERS

Natural	(3)	13	(6)	22	(12)	35
Mornay	(3)	16	(6)	25	(12)	39
Kilpatrick	(3)	16	(6)	25	(12)	39

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Rump 250g Jacobs Creek MB3+ 30

Sirloin 250g Ruby Rosedale MB3+ 40

Scotch Fillet 300g Black Angus MB2+ 48

All Served with Hasselback Potato, Dutch Carrots and Broccolini (GF)

SAUCES (GF)

Red Wine Jus 4 Dianne Sauce 3 Hollandaise 3

Bacon Mushroom & Shallot 4 Pink Peppercorn Gravy 4 Beef Gravy 3

SIDES

Creamy Pomme Puree (GF) 6 Mushroom Medley (GF) 8 House Salad (GF) 5

Seasonal Vegetables (GF) 8 Honey Glazed Dutch Carrots (GF) 8 Chips 4.5/8

BURGERS

ALL SERVED WITH CHIPS - VEGAN OPTION AVAILABLE ON REQUEST

Premium Beef Burger 26 Chicken Schnitzel Burger 26

Roquette, Tomato, Beetroot, Caramelised Onion, Bacon, Cheese, Pickle, BBQ Sauce on Brioche Bun Lettuce, Tomato, Avocado, Bacon, Cheese & Aioli on Turkish Bread

Vegetarian Burger (V) 24

House made Vegetarian Patty, Lettuce, Tomato & Tzatziki on a Brioche Bun

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FROM THE PADDOCK

Guinness Beef & Mushroom Pie	24	Crispy Twice Cooked Pork Belly (GF)	30
Served with Creamy Mash, Broccolini and Gravy		Served with Roast Potato, Slaw & Caramelised Apple	
Braised Lamb Shank (GF)	25	Lamb Cutlets	30
Served on Creamy Mash with Red Wine Jus Add Shank	32	Choice of Chips & Salad or Mash & Vegetables	

FROM THE OCEAN

Pan Seared Barramundi Fillet	28	Crispy Skin Atlantic Salmon (GF)	34
Topped with Lemon Butter & Served with Chips & Salad		Served on a bed of Fresh Seasonal Vegetables & Topped with Hollandaise	
Szechuan Flavoured Squid	26	King Prawn Pasta	27

SALADS (V)

Pumpkin & Persian Fetta Salad 20	House Salad (GF)
Pumpkin, Fetta, Red Onion, Baby Spinach, Pine Nuts with a Balsamic Glaze	Mesculin, Cherry Tomatoes, Red Onion Cucumber, Capsicum & House Dressing
ADD TO ANY SALAD	

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LAMB

CHICKEN 4 PRAWNS 6







Chicken Schnitzel	24	Eggplant Parmigiana Schnitzel (V)	25
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House Crumbed Chicken Panko Crumbed Eggplant Choice of Chips & Salad Choice of Chips & Salad or Mash & Vegetables or Mash & Vegetables

Chicken Boscaiola Pasta 24 Vegan Schnitzel (VG) 27

Chicken, Bacon, Mushrooms, With Creamy Garlic Sauce Served with Chips & Salad

SCHNITZEL TOPPERS (GF)

Avocado & Hollandaise Sauce 6

Creamy Garlic Prawns 8

Parmigiana with Bacon 6

YOUNGER GUESTS

Available to Guests 12 years old and younger Includes complimentary Ice Cream

ALL \$12

Fish & Chips Sausage & Mash (GF)

Nuggets & Chips Rump Steak Served with Mash or Vegetables (GF)

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