

PUB FAVOURITES

Served w/ choice of two sides & choice of Sauce
Chips, Garden Salad, Creamy Mash & Steamed Vegetables

CHICKEN SCHNITZEL	\$25
CRUMBED LAMB CUTLETS (2)	\$29
Extra Cutlet \$7.50	
BATTERED FISH FILLETS	\$26
Served w/ Tartare Sauce & Lemon	



FROM THE GRILL

Served w/ choice of two sides & choice of Sauce
Chips, Garden Salad, Creamy Mash & Steamed Vegetables

300G RIVERINA ANGUS STEAK MB3+ GF,D	\$32
200G EYE FILLET MB2+ GF,D	\$36
300G RIVERINA SCOTCH MB2+ GF,D	\$42
300G T-BONE MB3+ GF,D	\$32
MIXED GRILL	\$57
250g Rump MB3+, BBQ Pork Ribs, Beef Sausage, Chicken Skewer, Lamb Cutlet, Fried Egg, Bacon & Grilled Tomato	



STONEGRILL

300G RIVERINA ANGUS STEAK MB3+ GF,D	\$32
200G EYE FILLET MB2+ GF,D	\$36
300G RIVERINA SCOTCH MB2+ GF,D	\$42

TOPPERS

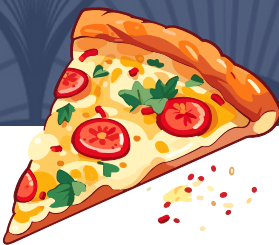
Available on Steaks & Schnitzels Only

PARMIGIANA	\$4
Double Smoked Ham, House Made Napoli & Mozzarella Cheese	
HAWAIIAN	\$5
Pineapple, Double Smoked Ham, House Made Napoli Sauce & Mozzarella Cheese	
TRADESMAN	\$9
Chorizo, Bacon, Salami, Fried Egg, House Made Napoli Sauce & Mozzarella Cheese	
MEXICAN	\$8
Jalapenos, House Made Napoli Sauce, Mozzarella Cheese, loaded w/ Sour Cream, Guacamole & Corn Chips	
SURF N TURF	\$10
Prawns, Mussels, Scallops & Squid in a Creamy Garlic Sauce	
GARLIC PRAWNS	\$10
Prawns in a Creamy Garlic Sauce	

PIZZAS

Gluten Free Bases Available for \$3

MARGHERITA V,VE	\$20
Bocconcini, Basil & Mozzarella on a Nap Sauce Base	
HAWAIIAN	\$24
Ham, Pineapple & Mozzarella on a Nap Sauce Base	
MEAT LOVERS	\$28
Ham, Salami, Beef Sausage, Chorizo, Chicken & Mozzarella on a BBQ Sauce Base	
PEPPERONI	\$26
Pepperoni, Capsicum, Fresh Chilli & Mozzarella on a Nap Sauce Base	
VEGETARIAN VE, VA	\$24
Mushroom, Pineapple, Capsicum, Onion, Olives, Feta & Mozzarella on a Nap Sauce Base	
CHICKEN SUPREME	\$26
Chicken, Capsicum, Red Onion, Mushroom & Mozzarella on a Nap Sauce Base	
CHILLI PRAWN PIZZA	\$28
Chilli & Garlic Marinated Prawns, Red Capsicum, Cherry Tomatoes & Onion on a Nap Sauce Base w/ Basil	



MAINS



CHILLI PRAWN LINGUINE GFA *	\$26
Garlic Chilli Prawns, tossed in White Wine & Cherry Tomatoes in a light Napoli Sauce w/ Fresh Herbs & Rocket	
CHICKEN & MUSHROOM BOSCAIOLA GFA *	\$26
Garlic Sauteed Chicken, Onion, Mushroom & Bacon tossed through Spaghetti in a Cream Sauce topped w/ Parmesan Cheese & Fresh Herbs	
BEEF RAGU GFA *	\$25
Slow cooked Beef Ragù in Rosemary Red Wine tossed w/ Butter served w/ Potato Gnocchi & Parmesan Cheese	
PAN FRIED SALMON GF	\$34
Served w/ Herb Roasted Potatoes, Dutch Carrots, Broccolini & a Béarnaise Sauce	
SEAFOOD BASKET	\$28
Battered Fish, Crumbed Calamari, Crumbed Prawns & Scallops served w/ Chips, Salad, Lemon & Tartare Sauce	
BEEF BANGERS	\$22
Gourmet Beef Sausages, Creamy Mash, Broccoli & Gravy	
BBQ PORK RIBS GFA, D	\$38
Served w/ Chips & Creamy Slaw	
LAMB SHANK GF	\$32
Braised Lamb Shank cooked in Red Wine & Rosemary served w/ Creamy Mash, Char Grilled Broccolini & Semi-Dried Tomatoes	

*Gluten Free Pasta Available \$3

DESSERTS

STICKY DATE PUDDING	
Served w/ a Butterscotch Sauce & Whipped Cream	
APPLE PIE	
Served w/ Vanilla Ice Cream	

\$12



SCAN TO LEAVE A GOOGLE REVIEW FOR
YOUR CHANCE TO WIN OUR \$50
MONTHLY BISTRO VOUCHER