

SIDES

CREAMY MASH POTATO (v, agf)	9.0
HOUSE SALAD (v, agf)	8.0
STEAMED VEGETABLES (v, avg, agf)	9.0
CHIPS (v, avg)	10.0
WEDGES (v, avg) w sour cream & sweet chilli	12.0

EXTRAS / + 3.0

*mushroom sauce / peppercorn sauce
/ red wine jus / gravy / garlic butter
/ parmesan cheese*

KIDS

AVAILABLE TO KIDS 12 & UNDER

All meals \$14.50 - includes a kids drink & ice cream

GRILLED CHICKEN TENDERS (agf)
w mash & vegetables

CHICKEN SCHNITZEL (agf)
w chips & salad

CHICKEN PARMA (agf)
w chips & salad

CHEESEBURGER & CHIPS (agf)

BATTERED FISH & CHIPS (m)

LINGUINE BOLOGNESE (agf)
w parmesan cheese

LINGUINE NAPOLI (v, agf)
w parmesan cheese

VEGETABLE FRIED RICE (v, agf)

SENIORS

AVAILABLE UPON PRESENTATION OF VALID SENIORS CARD

CHICKEN PARMA (agf) 20.0
w chips & salad

CHICKEN SCHNITZEL (agf) 18.0
w chips, salad & gravy

FISH & CHIPS (agf, m) 20.0
grilled or battered fish w salad,
chips & tartare

MINUTE STEAK (agf) 22.0
w chips, salad & your choice of sauce

SAUCE
*mushroom / peppercorn / red wine jus
/ gravy / garlic butter*

CORNED BEEF (agf) 20.0
w mash, vegetables & creamy mustard sauce

BRATWURST SAUSAGES (agf) 19.0
w mash, vegetables, dijon mustard & gravy

EGGPLANT PARMA (v, avg, agf) 18.0
roasted red capsicum, napoli,
mozzarella chese w chips & salad

CHICKEN & MUSHROOM GNOCCHI (agf) 20.0
w chicken, mixed mushrooms, tarragon
garlic cream sauce & parmesan cheese

ROAST PUMPKIN RISOTTO (v, avg, agf) 18.0
arborio rice w roast pumpkin, spinach,
pine nuts, crispy sage & parmesan cheese

add chicken (gf) / + 5.0
add lemon pepper calamari (agf, i) / + 6.0
add prawns (gf, i) / + 7.0

BEEF BOLOGNESE (agf) 18.0
linguine & parmesan cheese

CAESAR SALAD (agf, i) 17.0
cos lettuce, bacon, croutons, parmesan cheese,
anchovies & poached egg

add chicken (gf) / + 5.0
add lemon pepper calamari (agf, i) / + 6.0
add prawns (gf, i) / + 7.0

LAMB'S FRY & BACON (agf) 16.0
w mash, vegetables & onion gravy



FOOD MENU

(v) vegetarian, (vg) vegan, (avg) available vegan,
(gf) gluten free, (agf) available gluten free

SEAFOOD ORIGINS

(i) imported, (a) australian, (m) mixed

PLEASE NOTE

We make every effort to ensure these meals are gluten free,
but our busy kitchen cannot guarantee they are allergen free.

PUBLIC HOLIDAY SURCHARGE

15% surcharge applies to all items on public holidays.

FOOD ALLERGIES

Please be aware catering for special requirements is taken
with care. It must also be noted that within the premises we may
handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs,
fungi, soy, lupin and dairy products. Customers' requests will be
catered for to the best of our ability, but the decision to consume
a meal is the responsibility of the diner.

STARTERS

GARLIC BREAD (4PCS) (v, agf) add cheese (agf) / + 3.0	11.0
SOUP OF THE DAY (agf) homemade soup w warm bread	12.0
DUO OF DIPS (v, agf) seasonal homemade dips, marinated olives w bread	16.0
TOMATO BRUSCHETTA (v, agf) tomato, red onion, basil, feta & balsamic glaze	15.0
BAKED PORK RIBLETS (agf) w sticky BBQ sauce	18.0
WHOLE BUTTERFLIED KING PRAWNS (agf, a) w chimichurri, toasted bread & lemon	21.0
CRISPY CHICKEN WINGS w ranch dipping sauce	18.0

BURGERS

CHELTENHAM BEEF BURGER (agf) bacon, cheese, red onion, pickles, garlic aioli & chips	27.0
MUSHROOM & HALLOUMI BURGER (v, avg, agf) cos lettuce, avocado, tomato, garlic aioli & chips	27.0
SOUTHERN FRIED CHICKEN BURGER cos lettuce, cheese, red onion, pickles, ranch sauce & chips	27.0
BLT (agf) cos lettuce, bacon, tomato, garlic aioli & chips	18.0

add minute steak (gf) / + 8.0
add egg (gf) / + 5.0
add bacon (gf) / + 3.0
add cheese (agf) / + 2.0

SALADS

CAESAR SALAD (agf, i) cos lettuce, bacon, croutons, parmesan cheese, anchovies & poached egg	24.0
ROAST PUMPKIN & BEETROOT SALAD (v, avg, agf) rocket, pumpkin, beetroot, cherry tomato, feta, toasted pepitas, candied walnuts & balsamic dressing	25.0
GREEK LAMB SALAD (agf) chargrilled lamb, spinach, cherry tomato, cucumber, red onion, olives, feta, oregano & honey mustard dressing	26.0
add chicken (gf) / + 6.0 add lemon pepper calamari (agf, i) / + 8.0 add prawns (gf, i) / + 9.0	

GRILL

300GM PORTERHOUSE STEAK (agf) cooked to your liking with your choice of sides & sauce	48.0
SIDES salad & chips / mash & vegetables	
SAUCE mushroom / peppercorn / red wine jus / gravy / garlic butter	
GARLIC & ROSEMARY LAMB RUMP (agf) balsamic roast vegetables, chat potatoes & red wine jus	36.0
CONFIT DUCK LEG (agf) duck fat potatoes, roast brussel sprouts, pumpkin puree & cherry sauce	34.0
CHAR GRILLED KANGAROO (agf) w potato fondant, buttered broccolini, chimichurri & red wine jus	32.0

CLASSICS

CHICKEN PARMA (agf) leg ham, napoli, mozzarella w salad & chips	30.0
CHICKEN SCHNITZEL (agf) w salad, chips & gravy	28.0
EGGPLANT PARMA (v, avg, agf) roasted red capsicum, napoli, mozzarella, w salad & chips	28.0
LEMON PEPPER CALAMARI (i) w asian crispy noodle salad, chips & sweet chilli aioli	29.0
AUSTRALIAN FRESH BARRAMUNDI (agf, a) grilled or battered barramundi w chips, salad, tartare sauce & lemon	35.0
ATLANTIC SALMON (agf, a) w arborio rice, peas, preserved lemon, herbs & parmesan cheese	38.0
CHICKEN & MUSHROOM GNOCCHI (agf) w chicken, mixed mushrooms, tarragon garlic cream sauce & parmesan cheese vegetarian option / 25.0	30.0
CHILLI & GARLIC PRAWN LINGUINE (agf, i) chilli, red onion, cherry tomato, basil, garlic butter sauce & parmesan cheese	32.0
ROAST PUMPKIN RISOTTO (v, avg, agf) roast pumpkin, spinach, pine nuts, crispy sage & parmesan cheese add chicken (gf) / + 6.0 add lemon pepper calamari (agf, i) / + 8.0 add prawns (gf, i) / + 9.0	28.0
PORK BELLY FRIED RICE (agf) crispy pork belly, stir fried vegetables, special sauce & crispy shallots vegetarian option / 27.0	32.0
MOROCCAN SPICED CHICKEN BREAST (agf) apricot, capsicum, olive & herb couscous w mint yoghurt sauce	32.0
BRAISED BEEF CHEEK (agf) soft polenta, green beans, tomato & red wine sauce w gremolata	30.0
ITALIAN HERB PORCHETTA (agf) roast pork w creamy mash, dutch carrots, apple chutney & port jus	35.0
BRATWURST SAUSAGES (agf) mash, vegetables, dijon mustard & gravy	29.0