BAR AND RESTAURANT

Entrée:

Pan-fried Chicken Tenders (GF) Marinated in lemon and garlic yoghurt. Served with chipotle mayo and garnish salad	\$16.5
Yorkshire Puddings	\$12.9
Filled with tender roast beef, gravy, and a garnish salad	
Salt and Pepper Squid (GF) Coated squid served with tartare and lemon	\$14.0
Panko Cauliflower	\$16.5
Fresh cauliflower deep-fried in panko crumbs served with chipotle mayo	
New Orleans Style Southern BBQ Ribs BBQ marinated ribs served with a garnish salad	\$16.5
Garlic Bread	\$12.0
House-made garlic butter, served on focaccia bread	
Seafood Chowder	\$16.5
House-made seafood chowder with a mix of seafood in a saffron and curry scented cr	eam sauce
Mains:	
Ribeye Steak	\$35.0
Cooked to order. Served with fries, salad and your choice of mushroom sauce, garlic k cheese. (Roast vegetables or mash potatoes on request)	outter, or blue
Char-Grilled Chicken	\$28.5
Served with fries, salad, and plum sauce	
Fish and Chips	\$22.0
Beer-battered fish served with fries and salad, lemon and tartare	
Lamb Shanks	One - \$28.0
Served with mash potatoes, gravy and steamed vegetables	Two - \$35.0
Slow Smoked Pork Belly	\$32.5
Served with green beans, gourmet potatoes, caramelised apples and pear	
Roast Pumpkin Salad Served with black olives, hummus, toasted pine nuts, feta with balsamic vinaigrette	\$22.5
	100 F
Fish of the day Lightly Cajun spiced with herb rice and mango salsa	\$28.5
	624.0
Chicken, Bacon and Mushroom Fettuccine Chicken, bacon and mushroom in a creamy sauce served over fettuccine topped with	\$24.0 parmesan
Seafood Chowder	\$22.0
House-made seafood chowder with a mix of seafood in a saffron and curry scented cr	eam sauce
Roast of the Day	\$25.00
Served with roast and steamed vegetables, and all the trimmings	

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Pizza - All pizzas are made with house-made pizza sauce:	
Margarita Tomato and cheese, topped with basil pesto	\$21.0
Meat Lovers Bacon, salami, chorizo, ham, red onion, topped with BBQ sauce	\$26.0
Chicken Chicken, red onion, brie, cranberry topped with aioli	\$26.0
Vegetarian Mushroom, black olive, red onion, capsicum, seasonal vegetables	\$23.0
Hawaiian Ham and pineapple	
Burgers - All burgers come with fries included:	
Kiwi Classic Juicy beef patty with fried egg, beetroot, tomato, lettuce, pineapple, onion jam cheese, tomato sauce and aioli, topped with onion rings	\$26.0
Pulled Pork BBQ pulled pork with slaw, pickles and chipotle mayo	\$23.0
Chicken Crumbed chicken with lettuce, tomato, bacon, cheese and aioli.	\$26.0
Jalapeno Juicy beef patty with battered jalapenos, roasted capsicum, onions, slaw and mayo.	\$26.0
Fish Battered fish with red onion, tomato, lettuce and tartare	\$26.0
Vegan House-made veggie patty with beetroot chutney, onion jam, lettuce, tomato and vegan mayo	\$26.0
Desserts:	
Almond Orange Cake (GF) Deliciously moist flourless cake made with whole oranges and almond, served with cream and orange syrup.	\$12.0
Sticky Date Pudding House-made pudding with caramel sauce and ice cream.	\$12.0
Mud Cake Classic mud cake served with ice cream, fresh cream, and chocolate ganache.	\$12.0
Brown Sugar Pavlova New twist on an old favourite, served with cream and seasonal fruit.	\$12.0
Affogato Served with choice of liquor Single scoop ice cream with double shot espresso. Liquor options: Kahlua, Baileys, Tia-Maria, Galliano Amaretto	\$8.0 \$16.0

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Sharing Plates:	
Meat Ham, smoked beef, pork, smoked chicken, gherkins, pickled onions, marinated olives, onion jam, beetroot chutney and aioli	\$21.5
Seafood Mussels, smoked salmon, fish bites, chilli prawns, tartare sauce, thousand island, lemon wedges and garlic bread	\$ 25.0
Vege Marinated olives, celery, capsicum, cucumber, cauliflower, hummus, sundried tomato, gherkins, beetroot chutney, bread, and crackers	\$19.5
Fruit and Cheese Smoked cheddar, brie, blue cheese, feta, grapes, pears, apples, oranges, dried apricots, bread, and crackers	\$22.5
Ploughman's Cheddar cheese, roast meat, chorizo, ham, salami, boiled eggs, olives, gherkins,	\$54.0

pickled onions, branston pickles, beetroot chutney, grapes, apples, tomatoes, bread

and crackers