

		NM
Pasta Bolognaise	\$24	\$26
Seafood Marinara Prawns, squid, fish and models of the classic Italian marinara so therbs topped with parmes	auce with fresh	\$37
Carbonara Bacon, garlic paprika in a white wine sauce. Add Ch		\$28
Prawn + Herb Risotto  Local pan fried prawns to garlic finished with white cream topped with parme	wine and	\$36
Chicken And Parmesa	n Risotto \$27	\$29
Al Fungi Mushrooms and fresh herb	\$23 os in	\$25

	M	NM
Garlic Bread	\$10	\$12
Garlic And Cheese Bread	\$12	\$14
Garlic Bacon And Cheese Bread	\$13.5	\$15.5
Soup Of The Day	\$17	\$19
V Sweet Potato Wedges	\$15	\$17
V Hot Chips	\$10	\$12
Italian Bruschetta Real house made Sour Dough Bread	\$15	\$17
Shredded Mexican Beef Nachos  Add Guacamole \$3	\$25	\$27
Mexican Tacos shredded beef in a toasted tortilla with cheese and sour cream	\$25	\$27
Natural Oysters 1/2 Doz	\$28.9	\$30.9
1 Doz	\$38.9	\$40.9
Oysters Kilpatrick ½ Doz	\$31.9	\$33.9
1 Doz	\$40.9	\$42.9
Oysters Mornay 1/2 Doz	\$31.9	\$33.9
1 Doz	\$40.9	\$42.9

TIMINUTILLU	M	NM
Schnitzel Burger Toasted bun with salad breast schnitzel and mayonnaise served with chips	\$25	\$27
Fish Burger Toasted bun, crumbed grilled or battered mackerel, salad and caper mayonnaise	\$25	\$27
Prawn Bagquette Local prawns on a toasted baguette with lettuce and seafood sauce served with chips	\$29	\$31
Black Angus Butter Beef House-made angus pattie on a toasted bun, lettuce, tomato, pickles + tomato sauce + mayonnaise	\$26	\$28
American Style Cheese Burger House-made angus pattie, pickles cheese and tomato sauce	\$25	\$27
The Dirty Burger  Double angus pattie, bacon, cheese, pickles and tomato sauce	\$35	\$37
Steak Sanga Thick toasted bread with marinated steak and BBQ sauce served with chips	\$25	\$27

# TOPPERS SIDES SAUCES

	M	NM
Side Of Mashed Potato	\$7.5	\$9.5
G Side Of Salad	\$7	\$9
G Side Of Vegetables	\$7	\$9
Mashed Potato and Steamed Vegetables	\$14	\$16
Guacamole	\$3	\$5

	M	NM
Sour Cream	\$2	\$4
Steamed Rice	\$3	\$5
Sauces Pepper, Mushroom ,Dianne ,Garlic	\$3	\$5
Grilled Chicken	\$7	\$9
Garlic Prawns	\$15	\$17
Salt + Pepper Calamari	\$12	\$14
Pan Fried Prawns	\$15	\$17







a creamy white wine sauce











M	IAINS	<b>9</b>			
10 am			M	NM	
Stu; and	ffed with sundri I camembert ch	Chicken Supried tomato tape leese finished wide pesto sauce	enade vith	\$36	
Chi	icken Schnitz	<b>zel</b> sn	nal \$24	\$26	
		la la	rge <b>\$29</b>	\$31	
Cru	umbed Steak	sn sn	nall <b>\$26</b>	\$28	
		Ail in la	rge <b>\$32</b>	\$34	
Slov	mb Shanks w cooked in hou ce served on po bed with salsa w	ise made pomo armesan risotto verde	\$35 doro	\$37	
		hicken Wing eet and spicy salad and chip		\$27	
	<b>ck Of Ribs</b> h Homemade :	Smokey BBQ S	<b>\$35</b> Sauce	\$37	
<b>Mu</b> Rur slov			\$29 oms chy	\$31	
GF The	cken and Asiai	nut Chicken ( n vegetables in ut curry served mine rice	)	\$30	
	ngers And Marmet pork sau etables and gr	<b>ash</b> Jasages with m Tavy	\$25 nash	\$27	
	ROM T	HE GRI		NM	
400 coo	mp And Ree ) gram black a ked to your lik amy garlic prav	ngus rump ste ing topped wit	<b>\$48</b> eak h	\$50	
<b>@</b> 25	0 Gram Grair	n Fed Rump	\$29	\$31	
	0 Gram Prim d Rib Fillet	e Grain	\$49.9	\$51.9	
GF 40	0 Gram Graii	n Fed Rump	\$39	\$41	

	SEA	M	NM
	Garlic Prawns Local prawns in a creamy garlic and white wine sauce	\$33	\$35
	Prawn Cutlets  House made prawn cutlets served with salad, chips, lemon and tartare	\$31	\$33
	Salt & Pepper Calamari House made served with salad, chips, lemon and tartare	\$28	\$30
	House Made Crumbed Calamari Served with salad, chips, lemon and tartare	\$29	\$31
	Fish and Prawns Crumbed or grilled mackerel topped with creamy garlic prawns	\$38	\$40
	Local Mackerel crumbed, grilled GF or Beer battered served with salad, chips, lemon + tarta	<b>\$29</b>	\$31
GF	Crispy Skinned Barramundi Crispy Skinned Barramundi served on mashed potato and broccoli topped with house made salsa Verde and aioli	\$34	\$36
	Seafood Combo Crumbed mackerel, Crumbed prawn cu Crumbed calamari salad and chips	\$40 utlets	\$42
	PARMI'S		NM
	Standard Napoli and Cheese	\$26	\$28
	Parmigiana Napoli cheese + Leg ham	\$28	\$30
	Mexican Mexican shredded beef cheese + Sour cream	\$29	\$31
	Hawaiian Naopli cheese pineapple and leg ham	\$29	\$31

## ROUGHAGE Our Caesar \$25 \$27 Crispy fried bacon lardons croutons, Grana padano parmesan cheese coddled egg Roasted Pumpkin Potato + Kumara \$25 \$27 W Balsamic reduction garden salad with currants feta cheese tossed in aioli topped with roast vegetables Crispy Squid \$27 \$29 Marinated Australian squid in spiced tempura flour served on a garden salad with a chilli lime and palm sugar dressing Chicken Bacon and Avocado Salad \$30 \$32 Garden salad, bacon lardons tossed in aioli with grilled chicken and avocado











