

Starters & Sides

Warm Crusty Bread Olive oil and balsamic	\$9
Garlic Bread	\$9
Steamed Seasonal Veggies	\$9
Bowl of Chips	\$9
Side Salad	\$9
Extras	
Aioli, Parmesan, Mayonnaise, Tartare	\$3
Gravy	\$2
Extra Sauce - Red wine, mushroom, pepper, garlic or mustard butter	\$5
Chilli, Dijon or English mustard	\$2

Please advise us of any dietary requirements or alergens

Gluten Free/Option (GF) GFO
Dairy Free/Option (DF) DFO
Vegetarian (VEG) (VEG O)
Vegan (V)

Our kitchen does contain glutens, nuts, sesame, garlic and other food allergens. We understand and are happy to help.

Entrée or Main

	Small	Large
Spaghetti Prawns Tiger prawns seared in oil with garlic and parsley, tossed through spaghetti. (DF)	\$23	\$34
Spinach Crepes A kookaburra classic – Creamy spinach and cheese filling rolled in crepes, served with tomato coulis and crisp bacon. (VEG O)	\$20	\$26
Pork, Veal & Mushroom Ragu A rich blend of meats and mixed mushrooms. With silky fettuccini, parsley and freshly shaved parmesan.	\$23	\$31
Duckling Risotto Slow baked duck breast, spinach, spring onion & parmesan. (GF, DFO)	\$23	\$31
Crispy Panko Crumbed Prawns Chinese dipping sauce, salad with chilli lime dressing. (DF)	\$23	\$34
Pan Seared Salt and Pepper Calamari Fennel, radish, olive & squash salad, preserved lemon vinaigrette. (GF, DF)	\$22	\$30

Pub Fare

Fish and Chips Barramundi in home made beer batter, side of tartare sauce. With salad or steamed vegetables. (DF)	\$28
Chicken Schnitzel Home made, of course, pan fried in fresh oil, chutney and sour cream. With roast potatoes and salad or vegetables.	\$28
Chicken Parmigiana Our home made schnitzel topped with tomato concassé and melted cheese. Your choice of chips/roast potatoes or salad/vegetables.	\$31
Pub Steak - 200g Porterhouse Steak Cooked to your liking and served with roast potatoes and vegetables or salad. Sauce - Red wine, creamy mushroom, green pepper, mustard or garlic butter. (GF, DFO)	\$30
Grilled Barramundi Served with tartare sauce. Roast potatoes and salad or vegetables. (GFO)	\$28

The Main Deal....

Char Grilled Porterhouse Steak - 350gm Grain fed Angus. With roast potatoes and steamed seasonal vegetables. Sauce – Red wine, creamy mushroom, green pepper, mustard or garlic butter. (GF, DFO)	\$43
Roasted Red Cabbage and Brussel Sprouts Drunken raisins, toasted nut and seeds, vadouvan spiced cauliflower crème. (GF, DF, V)	\$29
Crispy Skin Duck Breast Salad Seared and sliced duck breast with pea creme, caramelised onion, mushroom persillade, green lentils and peppercorn sauce (GF)	\$38
Seafood Barramundi Grilled fillet topped with prawn & scallop meat with butter, ginger, Lemongrass & garlic sauce. Roast potatoes and steamed vegetables. (GFO, DFO)	\$38
Italian Lamb Shoulder Slow cooked with onion, carrot, celery, tomatoes, lemon & rosemary. Garlic mash and steamed vegetables. (GF)	\$36
Grilled Chicken Breast Topped with a stir fry of pancetta, spinach, mushrooms, onion & red capsicum, sour cream, roast potatoes and steamed vegetables. (GF, DFO)	\$34
Kangaroo Fillet - Served rare or medium rare only. Seared & served with port, cream & mustard sauce. Roast potatoes & steamed vegetables	\$36

Dessert

Baked Chocolate Mocha Tart

Chocolate, coffee & cream baked in a hazelnut crust, served with vanilla ice cream.

Trio of House Made Sorbet

Ask the staff for todays flavours. (GF, DF, V)

Orange Crème Caramel

Candied pecan crumb, orange infused curd and orange chips. (GF)

Olive Oil Cake

With almond crumb, caramelised pear, coconut curd & Vegan vanilla ice-cream. (DF, V)

Passionfruit Mascarpone Cheesecake

Kiwi fruit salad and lime sherbet.

Stick Date Pudding

Caramel sauce, salted cookie crumb & vanilla bean ice cream.

Classic Affogato

Vanilla ice-cream, Franjelico liqueur, espresso & almond biscuit

Port & Liqueurs

Best's Muscadelle	\$9	Baileys	\$8.8
Penfolds Father Tawny	\$10	Cointreau	\$11
Morris Muscat	\$8	Grand Marnier	\$11
Galway Pipe (Yalumba)	\$9	Tia Maria	\$11
Sambuca	\$11	Galliano	\$11

Espresso Coffee

Latte, cappuccino, long black, flat white etc. \$4.5

Chai Latte \$4.5

Hot Chocolate \$4.5

Pot of Tea \$5

English breakfast, Earl Grey, green tea, peppermint, berry, lemon & ginger, chamomile

Kids Menu

\$15 Fish and Chips \$15

Served with veggies - Can be grilled or battered (DF, GFO)

\$12 Chicken Schnitzel \$15

With chips and veggies

\$15 Chicken Parmigiana \$17

With chips and veggies

\$16 Grilled Chicken Breast \$15

With chips and veggies (GF, DF)

\$16 Spaghetti with Tomato Sauce \$15

With parmesan cheese (GF, DFO)

\$14 Porterhouse Steak \$17

With chips, veggies and choice of sauce – gravy, creamy mushroom or garlic butter (GF, DFO)

\$19

Thanks for dining with us

