

DINNER MENU

6pm - 8pm

Mains	M	NM
Home Made Steak and Ale Pie Slow cooked Steak and Ale topped with Puff Pastry	19.00	20.00
Chicken Parmigiana Crumbed Chicken Breast cooked till golden, topped with Smoked Ham, Napoli Sauce and Melted Cheese	21.00	22.00
Chicken Snitzel Crumbed Chicken Breast cooked to a light golden brown	19.50	21.00
*Thai Prawn Salad (12) Cooked King Prawns pan-fried in a sauce of Soy, Honey and Chilli atop a Rice Salad	22.00	23.00
*Lamb Shank and Mash Slow cooked Lamb Shank infused with Thyme, Honey and Red Wine, served with Creamy Mashed Potato and Greens	19.00	20.00
*Grilled Barramundi Pan fried Barramundi Fillet topped with a Mango Spanish Onion and Sweet Chilli Salsa	18.50	19.50
*Porterhouse Steak Prime 300GM Porterhouse cooked just the way you like it Choice of Gravy, Diane Sauce, Pepper Sauce or Mushroom Sauce.	26.00	27.50
*Roast of the Day Please ask one of staff for today's selection	17.50	19.00
Vegetable Lasagne Layers of fresh Pumpkin, Spinach, Feta Cheese and Sundried Tomatoes, topped with a Cheesy White Sauce	18.50	19.50
Open Chicken Burger Full Chicken Breast grilled and topped with Pineapple, Bacon, Mushroom, Onions and Cheese served on Turkish Bread and Salad	21.00	22.00
*T Bone Steak Prime 500GM T Bone cooked just the way you like it Choice of Gravy, Diane Sauce, Pepper Sauce or Mushroom Sauce.	28.00	29.00
Pasta Carbonara A combination of Onion, Bacon, Cheese and Egg tossed with Fresh Pasta (add Chicken \$4)	17.00	18.00
Beer Battered Flathead Fillets Four Tempura Battered Flathead Fillets deep-fried till golden	20.00	21.00
Crumb Lamb Cutlets (3) Lightly Breaded Lamb Cutlets cooked till golden brown	24.00	25.00
*Slow Cooked Pork Belly Juicy tender slow roasted Pork Belly atop a Mushroom and Chilli Risotto, drizzled with a Honey, Soy Sticky Glaze.	24.00	25.00

**Meals can be made Gluten Free, please ask staff
Any dietary requirements please speak to a staff member.*

****Dessert Selections Available for Purchase****