

FOOD MENU

LUNCH MON-SAT 11.30-2.30PM

DINNER MON-SAT 5.30-9PM



STARTERS/SHARES

Garlic & Herb Bread (v) Toasted sourdough with house made garlic & herb butter add cheese \$3	\$8
Tomato Bruschetta (v,n) Chargrilled sourdough with cherry tomatoes, bocconcini, basil pesto & balsamic glaze	\$12
Cheese Plate (v,n) A selection of 3 cheeses served with crackers & accompaniments	\$18
Fries (v,df) Aioli & tomato sauce	\$8
Onion Rings (8) (v,df) Chipotle aioli	\$8
Marinated Olives (v,gf,vg,df) A selection of olives marinated in-house	\$8
Arancini (5) (v) Saffron rice, peas, corn, capsicum with parmesan aioli add fries & salad \$6	\$13
Salt & Pepper Squid (gf,df) Yuzu mayonnaise add fries & salad \$6	\$14
Pumpkin Korokke (5) (v) Japanese style crumbed pumpkin bites with wakame, sesame & miso mayonnaise add fries & salad \$6	\$14
BBQ Pulled Pork Tostadas (4) Crispy tortilla chips with pulled pork & pineapple salsa	\$15
Karaage Chicken Bites (df) Japanese style fried chicken with chilli salt & wasabi soy mayonnaise add fries & salad \$6	\$15

SALADS & PASTAS

Moroccan Chicken Salad (n) Grilled chicken with middle eastern pearl couscous, roast capsicum, red onion, tomato & cumin yoghurt dressing	\$19
Roast Baby Carrot & Beets Salad (v,gf) With sorrel, quinoa, bocconcini & honey mustard dressing add chicken \$5	\$18
Vegetarian Noodle Salad (v,vg,df,n) Soba noodles, julienne vegetables, wakame and bean sprouts with soy & mirin dressing add chicken \$5	\$15
Crab Linguine (df) Cherry tomatoes, zucchini, chilli, garlic & lemon	\$20
Fusilli Pasta (v,n) Mixed mushrooms, blue cheese cream sauce & oregano crumb add chicken \$5	\$18

BURGERS ALL SERVED WITH FRIES

Smoked Brisket Cheeseburger House smoked with BBQ sauce, grilled onions, lettuce, tomato & pickles	\$20
Peri Peri Chicken Burger Bacon, pineapple, lettuce, tomato & mayonnaise	\$18
Crumbed Pork Burger Pork loin, pickled carrot and cucumber, kimchi & Korean BBQ mayonnaise	\$18
Vegan Pumpkin Burger (v,vg,df) Crumbed pumpkin pattie with daikon, wakame & sesame slaw, black garlic & miso emulsion	\$18

MAINS

Beer Battered Flathead (df) Fries, mixed leaf salad & house made tartare	\$22
Chicken Schnitzel House crumbed chicken breast with ranch slaw, fries & choice of sauce add parmy or boscaiola topper \$5	\$21
Slow Cooked Lamb Shoulder 250g (n) Roasted carrot puree, green beans, crumb of pine nuts, cumin & crispy oregano (≥15min)	\$29
Pan Fried Rainbow Trout (gf) Roasted cauliflower, fennel puree, snow peas, grapefruit & sultana butter sauce	\$28
Crispy Skin Chicken Breast (gf,df) Chorizo, semi dried tomatoes, wilted baby spinach, chickpeas, paprika aioli & black olive crumb (≥15min)	\$25
Nolan Sirloin Steak 300g (gf) Parsnip puree, roast Jerusalem artichokes, charred broccolini & jus (≥15min)	\$34
Crispy Skin Confit Pork Belly (gf,df) Roast celeriac, spiced peach & apple chutney, caramelised apple & finger fennel (≥15min)	\$28

STEAK NIGHT
FROM 5.30PM WEDNESDAY

\$15 RUMP STEAK
WITH FRIES & SALAD

\$6 CRAFT BEER SCHOONERS
\$6 VODKAS & CAPTAIN MORGANS
+ FREE POOL ALL DAY

SIDES & SAUCES

Crushed Chat Potatoes (v,gf) Crispy fried chats with porcini sage butter	\$10
Seasonal Roast Vegetables (v,gf) With honey & sesame seeds	\$10
Roasted Cauliflower (v,n) Almond & sultana pangrattato with tahini yoghurt dressing	\$10
Sauces Classic gravy, creamy mushroom, green peppercorn, Diane or porcini butter (gf)	\$2
Aioli, house made BBQ, Peri Peri, Chipotle aioli or Habanero hot sauce (gf)	\$1

DESSERTS

Chocolate Brownie (v,n) Vanilla ice cream, salted caramel sauce & honeycomb	\$12
Apple & Rhubarb "Crumble" (v) Apple & rhubarb compote with winter spiced crumble, vanilla ice-cream & cinnamon custard	\$12

KIDS UNDER 10 YEARS OF AGE

Linguine with Napoli sauce & cheese (v)	\$10
Fish & Chips with tartare	\$10
Cheeseburger with fries & tomato sauce	\$10
Chicken Nuggets with fries & tomato sauce	\$10
Kids Vanilla Ice-Cream Two scoops with 100's & 1000s	\$6

v = vegetarian, vg = vegan, gf = gluten free, df = dairy free, n = contains nuts, ≥15min = approx. 15 minute wait time