

MAIN MENU

OPEN DAILY

ENTRÉE SALADS Soup of the day 9 Creamy garlic prawns 21 **Poached Pear** 22 YOUR WAY Griddled sourdough Dill & parsley pesto | sourdough Toasted pecan | mixed leaves | GFO GFO honey ginger dressing | pickled RARE - Seared outside and still 75% red through the centre celery | cocktail potatoes Garlic bread 10 Arancini 18 GF + VG MEDIUM RARE - Mostly pink to red centre. Soft & juicy on the inside Mustard aioli | shaved parmesan 13 Cheesy garlic bread Chicken Caesar Salad 25 MEDIUM - A more pronounced band of pink in the centre GF + V Cos | parmesan croutons **BBQ** chicken ribs 18 MEDIUM WELL - Thoroughly cooked with a slight hint of pink inside | Josper grilled chicken | Sticky BBQ sauce | coriander | crisp bacon | poached egg | WELL DONE - Completely cooked until brown throughout pickled chilli anchovies | parmesan shavings GF GFO Lemon & herb basted Signature dry rub 35 1/2 grilled chicken hanger steak 300g GF GF MAINS Rib eye steak on the **Basted Porterhouse 300g** 42 bone 400g GF Chicken schnitzel 27 Crispy skin salmon 34 Classic RSL roast of the day 30 GF Charred beetroot & steamed With all the trimmings GFO 48 Eye fillet medallion 250g potatoes | spinach velouté GF Tomahawk steak 10 GF Chicken parmigiana 29 GF Serves two people GFO Curry of the day 29 GF 34 Oven roast barramundi Steamed rice | butter naan | raita Salt & lemon pepper 29 Lemon dill smashed potatoes | caper GFO crumbed calamari butter | steamed greens Tartare sauce Josper grilled BBQ beef 27 GF & cheese burger GF PASTA Grilled mushroom & 30 Crispy bacon & onion jam | chipotle **Gluten Free Option** Beer battered flathead 29 leek wellington mayo | tomato | lettuce | dill pickles | fish 'n chips Roast veg | smashed potatoes brioche bun | chips Josper oven grilled prawn 32 Slow roast lamb & Mushy minted peas | tartare sauce VG Lemon persillade | garlic cream | red wine ragout Rigatoni | shaved parmesar tagliatelle rosemary pangrattato **DESSERTS** See display SENIORS Seniors card to be presented to be eligible for our Senior Meal o 2-course \$24: soup & bread + main | main + dessert (excludes "*" marke **KIDS** 12yrs and under **ENTRÉE** MAINS All kid's meals come with a complimentary soft serve Soup of the day 6 Chicken schnitzel 19 Steak* Sourdough I butter With topping or sauce - see toppir GFO 13 Calamari & chips or 13 Chicken tenders selection. All sauces & toppings GEO Chicken parmigiana 19 veg sticks Fried or grilled | chips or veg sticks GF Garlic bread 1/2 5 GFO Aioli GFO Beer battered flathead Cheesy garlic bread 1/2 6 Salt & lemon pepper 19 GFO fish 'n chips 13 Fish 'n chips or crumbed calamari Mushy minted peas | tartare saud Rigatoni 13 veg sticks GF Classic RSL roast of the day Napoli sauce | parmesan shavings Sauce With all the trimmings DESSERT GFO GF 13 Beef & cheese burger

GF = Gluten Free **GFO** = Gluten Free Option add 2 V = Vegetarian VG = Vegan

See display screens for today's special

Please note: our kitchen makes use of a wide variety of ingredients, including wheat flour, egg, soybean, peanuts & bee pollen, as such, not all ingredients are listed. 10% Surcharge applies to all items on PUBLIC HOLIDAYS

13

Margherita pizza

With chips

8		BUTCHER'S GUIDE 4 4 4 5 6 6 1 4 4 9 1 4 9 1 4 9 1 4 9 9 1 1 1 1 1 1 1 1 1 1 1 1 1
	39	TOPPINGS & SAUCES All sauces & toppings are GF
	55	Pepper corn café de Paris Whipped truffle butter Madagascan pepper & brandy cream
) per 1()0g	Mushroom & garlic cream Chimichurri Gravy Red wine jus
n \$2 n	30	Miso roasted 29 mushroom rigatoni Olive capers tomato-pine nut pesto VG
options ed items)		
ings & sau are GF	27 Ice	Creamy garlic prawns 19 Basmati rice lemon persillade
	19	Curry of the day 19 Steamed rice butter naan raita GFO
ice	19	Seafood basket* 24 Tartare sauce
		Miso roasted mushroom rigatoni 19 Olive capers tomato-pine nut pesto VG

