ENTREE
SOUP8
ROAST PUMPKIN AND SWEET POTATO SOUP
SERVED WITH SOUR CREAM & CROUTONS
BRUSCHETTA9.5
BEETROOT BRUSCHETTA SERVED WITH DANISH
FETA, ROCKET & ITALIAN GLAZED BALSAMIC
VIETNAMESE SALAD19
SHREDDED WOMBOK, CARROT, RED CABBAGE,
BEAN SHOOTS, FRIED SHALLOTS, RICE NOODLES,
FINISHED WITH FRESH MINT
ADD CHICKEN5

## 

GF (GLUTEN FRIENDLY) V (VEGETARIAN)
GFO (GLUTEN FRIENDLY OPTION)

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

MAINS
FISH & CHIPS (GFO)26
SERVED WITH CHIPS, SALAD, TARTARE SAUCE &
WEDGE OF LEMON
ALSO AVAILABLE GRILLED (GF)
LEMON PEPPER CALAMARI (GF)27
LIGHTLY DUSTED & FLASH FRIED LEMON PEPPER
CALAMARI. SERVED WITH CHIPS, SALAD, TARTARE
SAUCE & LEMON WEDGE
CHICKEN PARMIGIANA27
PANKO CRUMBED CHICKEN BREAST WITH NAPOLI
SAUCE, HAM & MOZZARELLA
CHICKEN SCHNITZEL26
PANKO CRUMBED CHICKEN BREAST SERVED
WITH LEMON & CHOICE OF GRAVY
300G PORTERHOUSE40
COOKED TO YOUR LIKING, SERVED WITH YOUR
CHOICE OF SAUCE
STEAK SANDWICH 00

SCOTCH FILLET, CARAMELIZED ONION, LETTUCE,

CHEESE, TOMATO AND RANCH DRESSING

PLEASE SEE THE DISPLAY
CABINET FOR RANGE OF
BAKERY AND DELI OPTIONS

PLEASE BE AWARE THAT ALL CARE IS TAKEN WHEN CATERING FOR SPECIAL REQUIREMENTS. IT MUST BE NOTED THAT WITHIN THE PREMISES WE HANDLE NUTS, SEAFOOD, SHELLFISH, SESAME, WHEAT FLOUR, EGGS, FUNGI & DAIRY PRODUCTS. PATRON REQUESTS WILL BE CATERED TO THE BEST OF OUR ABILITY, BUT THE DECISION TO CONSUME A MEAL IS THE RESPONSIBILITY OF THE DINER.



BAR MENU