

KIDS MENU

13 & UNDER

MAIN

HAM, CHEESE & PINEAPPLE PIZZA

TOASTED HAM & CHEESE SANDWICH W/ CHIPS

CHICKEN SCHNITZEL & CHIPS W/ SALAD

FISH & CHIPS W/ SALAD

SPAGHETTI BOLOGNAISE

2 PARTY PIES & CHIPS

DESSERT

KIDS BROWNIE W/ ICE CREAM

VANILLA ICE CREAM W/ TOPPINGS

1 MAIN COURSE + GLASS OF SOFT DRINK, \$14.5

+\$5 FOR DESSERT



MENU

SENIORS RECEIVE 10% DISCOUNT ON ALL MAINS
CONDITIONS APPLY

(GF) GLUTEN FRIENDLY (GFO) GLUTEN FRIENDLY OPTION
(V) VEGETARIAN (VO) VEGETARIAN OPTION
(VE) VEGAN

FOOD ALLERGIES

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.

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

TO START

CHAR-GRILLED CORN COBETTES (GF)	15
<i>chipotle butter, shaved parmesan</i>	
CRAIGS CRISPY TEQUILLA & LIME CHICKEN WINGS (GF)	15
<i>harissa mayo, dressed rocket</i>	
HOUSE-CURED ATLANTIC SALMON (GF)	18.5
<i>radish, avocado, caper, creme fraiche</i>	
PEKING DUCK SPRING ROLLS	17
<i>hoisin mayo, petite pickled salad</i>	
SEARED CANADIAN SCALLOPS (3)	19
<i>fennel, paw paw & pomegranate salad, passionfruit dressing, sesame tuille</i>	
GRAZING PLATE TO SHARE (GFO)	28
<i>cheeses, meats, olives, pickled veg, crusty bread</i>	
OVEN BAKED COB LOAF	14
<i>extra virgin olive oil, garlic butter</i>	

SIDES

SEASONED CHIPS <i>garlic aioli</i> (GFO)	10
SAUTÉED GREENS & BABY CARROTS <i>garlic butter</i> (GF)	10
WEDGES <i>bacon, melted cheese, sour cream</i>	15
DUCK FAT ROASTED POTATOES <i>smoked paprika aioli</i> (GF)	10
CLASSIC GREEK SALAD (GF)	12

MAINS

CRISPY SKIN BARRAMUNDI (GF)	40
<i>cauliflower puree, sauteed baby spinach, tuscan nut & currant salsa</i>	
PARMESAN & HERB CRUSTED PORK CUTLET	42
<i>Italian slaw, dijon mustard</i>	
SLOW ROASTED LAMB RUMP (GF)	44
<i>goats cheese, beetroot puree, fresh peas, kipfler potatoes</i>	
CHAR-GRILLED HALF CHICKEN	29
<i>grilled pita bread, chickpea & semi-dried tomato salad</i>	
AUSTRALIAN BANANA PRAWNS & BLUE SWIMMER CRAB PAPPARDELLE	38
<i>chilli, garlic, preserved lemon, basil, olive oil</i>	
400G WAGYU RUMP STEAK (GFO)	52
<i>hand cut chips, baby cos & parmesan salad</i>	
GREEN GODDESS SALAD (GFO, VO)	26
<i>farro, edamame, cucumber, avocado, grilled kale, fresh herbs, toasted almond, fetta & green goddess dressing</i>	
<i>ADD chicken \$9</i>	
<i>ADD salmon \$12</i>	
<i>ADD calamari \$8</i>	
CHICKEN PARMIGIANA	29
<i>triple smoked ham, napoli sauce, melted cheese blend, chips, salad</i>	
SALT SPICED CALAMARI (GFO)	28
<i>chips, salad, aioli, lemon</i>	
BEER BATTERED FLATHEAD TAILS (GFO)	28
<i>chips, salad, aioli, lemon</i>	
CHAR GRILLED PORTERHOUSE (GFO)	48
<i>chips, salad, choice of sauce</i>	
JAPANESE BBQ PULLED PORK BURGER	27
<i>kewpie mayo, slaw, milk bun, sweet potato wedges</i>	
PEANUT BUTTER PARFAIT (GF)	13
<i>soft chocolate, caramel sauce, toasted mashmallow</i>	
APEROL CHEESECAKE	13
<i>cheesecake mousse, aperol jelly, citrus fruits, mint</i>	
PANDAN TAPIOCA PUDDING (GF, V)	13
<i>coconut milk crips, mango curd, lychee pearls</i>	

DESSERTS