



TUESDAY
Fish & Chips \$15.00
w House Beer or Wine

The GRILL

All cooked to your liking
w~ your choice of Sauce Mushroom,
Pepper, Diane, Gravy or Garlic Butter

Mixed Grill Platter ^{GF} 34.5

The Big One, Snag, Lamb
Chop, Bacon etc. Served
with Salad, Fries and gravy

Flintstone Rib Eye ^{GF} 34.5

Succulent Yearling Rib Eye
w~ Salad & Fries

Surf and Turf ^{GF} 35.5

Porterhouse steak topped
w~ Seafood Sauce,
Salad & Fries

Supersize Porterhouse ^{GF} 30.5

Grilled Porterhouse w~
Salad & Fries

Lamb Shish Kebab 31.5

Diced Lamb Back straps
served with Bean salad,
Hommos, Turkish Bread,
Pickled Capsicum & more

WEDNESDAY

Parma & Pot \$15.00
w House Beer or Wine

SEAFOOD

FOOD MENU

STARTERS

Garlic Bread ^v 5

Toasted Ciabatta
smothered in Garlic butter

Cheese Bread ^v 6.5

Toasted Ciabatta
smothered in Garlic butter
topped w melted cheese

Soup of the Day 7.5

Please ask waiter

Oysters Natural ^{GF} 1/2 Doz 14

Oysters Natural ^{GF} Doz 22

Oysters Kilpatrick ^{GF} 1/2 Doz 15.5

Oysters Kilpatrick ^{GF} Doz 25.5

Bowl of Fries ^{GF v} 6

Dips & Bread ^v 9.5

Trio of dips served with
Ciabatta & Pita bread

Wedges ^v 9.5

Wedges with Sweet Chilli
and Sour Cream

Mac & Cheese Bites ^v 12.5

With Spicy Chipotle Mayo

Spotty Wedges 12.5

w Smokey bacon pieces
spring onion and topped
with melted tasty cheese
sauce

Chicken Satay Skewers ^{GF} 16.5

Chicken marinated in
satay w~ mixed lettuce

Nachos ^v 13.5

w~ Cheese Sour Cream
Guacamole Salsa &
Jalapenos

MONDAY

Steak Day \$15.00
w House Beer or Wine

PUB CLASSICS

Parma - Snitz 19.5

Chicken, Veal or
Eggplant ^v served w Chips
& Salad

Fish and Chips 19.5

Cider Battered Flathead
Fillets w Homemade
tartare sauce chips &
salad

Bangers & Mash 17.5

Succulent Snags w Onion
Bacon & Gravy

Lamb Shanks ^{GF} 27.5

Slow Cooked Shanks w
mash & rich tomato ragu

Vegetable Lasagne ^v 19.5

Homemade Vegetable
Lasagne and salad

Gnocchi ^{v ~c/n} 19.5

Homemade Potato
gnocchi tossed in a basil,
mushroom and Napoli
sauce

Chicken Salad ^{GF ~c/n} 18.5

Sautéed Grilled Chicken
w our own Ranch
Dressing

Tortellini ^{v c/n} 20.5

Filled with Spinach and
Ricotta tossed in a
creamy Napoli, pesto &
mushroom sauce

BURGERS

Chicken Burger ^{c/n} 18.5

W~ Bacon and Cheese
and Savoury Salsa & Fries

Beef Burger 18.5

Grilled homemade Beef
Pattie w the lot & Fries

Steak Sandwich 18.5

Grilled Steak w the lot &
Fries

Seafood Platter

An array of hot & cold
seafood

For one: 34.5

For Two: 66.0

26.5

Seafood Linguini

Linguini with an array
of seafood tossed in
our own Napoli sauce
w~ a hint of chilli.

Squid salad ^{GF} 19.5

Warm grilled Squid
with garlic and
paprika, served on a
bed of mixed lettuce

S & P Calamari ^{GF} 27.5

Calamari tossed in salt
& pepper seasoning
served w~ Salad &
Fries

Prawn Salad 28.5

Prawns sautéed in a
sweet chilli sauce
served with mixed
Lettuce

SIDES & Extras

Toasted Ciabatta 3

Mash Potato 6

Bowl of Fries 6

Seafood Sauce ^{GF} 6

Seasonal Veg ^{GF} 7

Garden Salad ^{GF} 7

Gravy -Pepper - 2.5

Mushroom ^{GF} 2.5

Garlic herb butter ^{GF} 2.5

Kilpatrick or Dianne
Sauce 3

DESSERTS

Sticky Date Pudding ^v 7.5

Cakes 7.5

Selection of Cakes

See specials

KIDS ONLY \$10

Kids U/12 Only

Fish & Chips

Traditional Fish & Chips

Chicken

Snitzel & Chips

Parma & Chips

Nuggets & Chips

Pasta

Spaghetti Bolognese

Spaghetti Napoli ^v

Vegetarian Lasagne &

Chips ^v

Cheeseburger

All Kids Meals Served with a

Kids Softie and Ice Cream

THURSDAY

Chefs Special \$15.00
w House Beer or Wine

SENIORS \$15

Lunch Mon-Fri Choice of 2
Courses

ENTRE

Soup & Bread

Garlic Bread

Cheese Bread

MAIN

Bangers and Mash

w Onion, Gravy and Bacon

Fish & Chips

w Salad & tartar sauce

Chicken Parma

w Salad & Chips

Lamb Shank

w mash potato

DESSERT

Slice of Cake (See specials)



	Pot	Pint	Jug
Hahn Light	3.6	7.2	14
Boags Draught	4	8	16
JS "150 lashes Pale Ale"	4.5	9	17.5
Carlton Draught	4.5	9	17.5
Little Creatures "Bright Ale"	4.5	9	17.5
JS "Orchard Apple Cider"	4.5	9	17.5
White Rabbit "White/Dark Ale"	4.5	9	17.5
Coopers Pale Ale	4.5	9	17.5
Furphy	4.5	9	17.5
Guinness	4.5	9	17.5

Bottled

Cascade Light	5.5		
Victoria Bitter	7		
Pure Blonde	7		
Crown Larger	7		
Stella	7.5		
Corona	7.5		
Rekorderlig	12.5		
Strawberry & Lime Pear			



Wine

Champagne & Bubbles

	Gls	Btl
G.H. MUMM	----	75
Dom Perignon	----	260
Azahara Sparkling Pinot N.V	6.5	28
Endless Blanc de Blancs	7.5	30
Bianva Vigna Prosecco Brut N.V	----	50

White

Spottiswoode Sauvignon Blanc	5.5	24
House Chardonnay	5.5	24
Azahara Sparkling Moscato	6.5	28
Cake Rose	7.5	32
Rock Bare "The Claire Valley" Riesling	8.5	35
Crowded House Sauvignon Blanc	8.5	35
Norfolk Rise Pinot Grigio	8.5	35
Dragon Fly Chardonnay	9	38
Pear Tree Pinot Gris	9.5	40

RED

Spottiswoode Cabernet Merlot	5.5	24
House Shiraz	5.5	24
Mojo Shiraz	8.5	35
Norfolk Rise Merlot	8.5	35
Rock Bare Cabernet Sav	9	38
Mr Smith Shiraz	9.5	40
Frenchman's Cap Pinot Noir	9.5	40
Black Billy Shiraz	10.5	45
Two Hands Shiraz	11.5	48

Spirits

HOUSE SPIRITS	6.5
Vodka - Whisky - Gin - Bundy Rum - Bourbon etc...	
MID SPIRITS -	7.5
Midori - Tia Maria - Baileys etc...	
TOP SHELF	9.5
Johnny Walker Black-Makers Mark - etc.	
PREMIUM	11 - 28
Johnny Walker Blue - VSOP Cognac - Wild Turkey 101 Can Mixer	1

Friday Fun Day "All Day"
\$12 Jugs
\$10 Espresso Martini

Soft & Juice

	Gls	Jug
Tap Soft Drinks	3	12
Lemon Lime Bitters	4	16
Soda Lime Bitters		
Red Bull	5	
Mineral Water San	5	
Pellegrino 500ml		
Coke or Zero Can	3.5	
Orange	5	20
Apple	5	20
Pineapple	5	20
Tomato	5	20
Cranberry	5	20

Shakes

Chocolate - Strawberry - Vanilla or Caramel	6
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Cocktails

Espresso Martini	14
Vanilla Vodka, Kahlua, & a shot of Espresso	
Melon Ball	14
Melon Liqueur, raspberry Vodka & Cranberry Juice	
Sloe Summer	14
Sloe Gin, Raspberry Vodka & Apple Juice	
Sex on the Beach	14
Vodka, Peach Schnapps, Cranberry & Orange Juice	
Lem-ychee	14
Citrus Vodka, Lychee Liqueur, Shaken & topped with Lemonade	



Coffee Bar

	Cup	Mug/Pot
COFFEE	3.5	4.5
Espresso- Latte- Cappuccino- Flat White - Long or Short Macchiato -		
Ice Coffee		6
Hot Chocolate		4.5
w~ Marshmallows		
CHAI	5	6
Chai Latte		
Chai Tea		
TEA		3.5
Earl Grey		
English Breakfast		
Green		4
Chai		
Chamomile		
Ginger & L/grass		

Chips & Nuts

Chips	3
Salted peanuts	4
Cashew Nuts	5

Friday Night Raffle

50 Pots
Meat tray
Run by Local Sporting Clubs

Tuesday Trivia
Eyes Down @ 7.30
\$15.00 Mains
\$12.00 Boags Jugs