

appetizers

MARINATED OLIVES (v)	7.00
TOMATO & ROAST PEPPER SOUP w/ crusty rolls (v)	10.00
CLAM AND CORN CHOWDER w/ pancetta and potato & crusty rolls	11.00
TIGER PRAWNS w/ garlic butter & lemon	21.00
PARMA HAM w/ rocket salad, olives & sun blushed tomato	12.00
GREEK SALAD w/ lemon dressing (v)	11.00
TOMATO & MOZZARELLA SALAD w/ garlic crouton & basil pesto (v)	12.00
WALDROF SALAD w/ grilled chicken & stilton	12.00
BLACKENED SALMON SALAD w/ coriander, lime & avocado	13.00

pasta

PASTA PRIMAVERA w/ spicy vegetable sauce & parmesan cheese (v)	13.00
SPAGHETTI w/ meatballs, tomato sauce & basil	15.00
FETTUCINE w/ basil, lemon & chopped chili (v)	13.00
LINGUINE CARBONARA w/ pancetta & cracked pepper	15.00
PENNE SMOKED SALMON w/ tomato & cream	15.00

from the charcoal-grill

200g SIRLOIN STEAK	24.00
250g SCOTCH FILLET	24.00
400g T BONE STEAK	29.00
250g PORK CHOP	23.00
FREE RANGE CHICKEN BREAST	23.00
ATLANTIC SALMON FILLET	25.00
FRESH AUSTRALIAN KING PRAWNS	32.00

Our grilled dishes are served with steamed vegetables, dressed rocket leaves.

And a choice of chimichurri sauce, aromatic butter or horseradish sauce

local favourites

TEMPURA BARRAMUNDI & CHIPS w/ salad & homemade tartare sauce	19.00
HOKKIEN NOODLES w/ asian greens and BBQ duck	19.00
STEAK SANDWICH w/ fried onions, salad & beer battered chips	17.00

gourmet burgers

CLASSIC w/ tomato, pickles & cheese	18.00
CHEDDAR w/ aged cheddar, tomato & pickles	18.00
CAJUN w/ tomato, cheddar cheese & spicy relish	18.00
HOT & SPICY w/ tomato, cheddar cheese and bacon	18.00
LAMB w/ tomato, pickles & yogurt mint sauce	19.00
CHICK-FILLET w/ tomato, pickles & barbecued onions	17.00
FIELD MUSHROOM w/ goat cheese & honey-mustard onions (v)	17.00

OUR HANDMADE GOURMET BURGERS ARE SERVED WITH BEER BATTERED CHIPS

side dishes

BEER BATTERED CHIPS w/ garlic aioli	5.00
MASHED POTATOES w/ garlic & parmesan cheese	5.00
GARDEN PEAS w/ pancetta & mint	5.00
STEAMED VEGETABLES w/ herb butter	5.00
MIXED GREEN SALAD w/ tomato, cucumber & vinaigrette	5.00

desserts

APPLE & RHUBARB CRUMBLE w/ vanilla ice cream	10.00
CRÈME BRULÉE w/ season berry compote	10.00
CHEESE CAKE w/ maple caramel	10.00
CHOCOLATE BROWNIE w/ nuts & vanilla ice cream	10.00
ICE CREAM vanilla, chocolate or strawberry	10.00