

A la Carte Menu

Entrees

Cheesy Garlic Bread 🥕 \$12.50
Grilled with garlic butter and topped with melted cheese

Prawn Twisters \$27
With sweet chilli sauce

Salt and Pepper Squid \$27
With garlic aioli

Vegetable Wontons 🥕 \$26
With sweet soy dipping sauce

Soups

Vegetable Soup of the Day 🥕 \$23
with crusty bread and butter

Salads

Shrimp and Avocado Salad \$25
Garden greens, cucumber, onion and tomatoes with Island dressing

Garden Salad 🥕 \$16.50
Crisp greens, onion, tomatoes, capsicum, olives, and feta cheese with house dressing

Light Meals

Club Sandwich \$23
Smoked chicken, bacon, tomatoes, cucumber, lettuce and cheese, with fries

Hamburger \$25
Pure beef burger, grilled with garlic butter and topped with melted cheese, lettuce, tomatoes, cucumber, onion, bacon, cheese, tomato relish, garlic aioli and fries

Loaded Wedges \$23
Potato wedges topped with bacon bits, cheese, guacamole and sour cream

Pizza

Carnivore \$28
Pastrami, salami, ham, bacon, mozzarella, olives, capsicum, red onion and smokey BBQ sauce

Margarita 🥕 \$23
With fresh tomatoes, basil and mozzarella

Hawaiian \$25
Ham, pineapple and mozzarella

(Gluten free bases are available on request - extra \$2)

Mains

Pork and Apple Schnitzel \$29

Served with mashed potatoes and gravy

Rump Steak \$37.50

With beer battered fries, garden salad and mushroom sauce

Fish and Chips \$32

Beer battered or grilled with garden salad, fries and tartar sauce

Chef's Chicken Curry \$31

With steamed jasmine rice, poppadom and naan bread

Beef Lasagna \$31

Beef layered between oven baked pasta sheets, served with side salad

Vegetable Stir Fried Rice  \$31

Seasonal garden vegetables, grilled tofu and mushrooms with steamed rice

Sides

All \$10.50

Crispy fries

Steamed vegetables with cheese sauce

Steamed jasmine rice

Garden salad

Condiments

Tomato Sauce, Tartar Sauce, Aioli, Tabasco Sauce, Mustard, HP Sauce, Mayonnaise, Maple Syrup

Desserts

All \$18.50

Vanilla Bean Crème Brule

Topped with a thin layer of crystal sugar

Rich Chocolate Mousse

Dark chocolate mousse with sour berries

Hot Baked Pudding of the Day

Served with custard and vanilla bean ice cream

Trio of Ice cream

Served with chocolate shavings and berry compote

Fresh Sliced Fruit Platter

Seasonal sliced fruit with berry compote

 = Vegetarian

Please inform us of any special dietary or allergen requirements