



MENU



MAIN PIZZA MENU - SMALL \$14, LARGE \$19

AUSSIE

napoli, ham, cheese & egg

TROPICAL

napoli, cheese, ham, bacon, pineapple and jalapenos

CHICKEN RANCH

napoli, bacon, chicken, mixed herbs & cheese, topped with fresh ranch dressing

FIRECRACKER

napoli, cheese, salami, onion, capsicum, jalapenos and chilli flakes

BBQ CHICKEN

BBQ sauce, chicken, mushrooms, pineapple & cheese

HAWAIIAN

napoli, ham, cheese & pineapple

BRAVES SUPREME

napoli, ham, cheese & capsicum, pineapple, mushrooms, olives & salami

VEGGIE SUPREME

napoli, onion, capsicum, cheese, mushrooms, pineapple, olives & mixed herbs

MEAT LOVERS

BBQ sauce, ham, salami, bacon & cheese

MARGHERITA

napoli, cheese, garlic & herbs

CAPRICCOSA

napoli, ham, cheese, mushrooms, olives & anchovies

Vegan Cheese -
\$2 Small Pizza,
\$3 Large Pizza

GF - GLUTEN FREE

V - VEGETARIAN

VO - VEGAN OPTIONAL

GFO - GLUTEN FREE OPTIONAL

SMALL BITES

GARLIC OR SEEDED MUSTARD LOAF 9.5

Garlic or mustard cob loaf golden toasted (V)
Add cheese \$2.5

GARLIC & HERB FLATBREAD 15.5

Mozzarella, parmesan cheese, garlic & herbs (8 slices) (V/GFO)

BOWL OF CHIPS (V) 9.5

SMOKEY TENNESSEE POTATO WEDGES 16

served with sour cream & sweet chilli sauce (V)

SALT & PEPPER CALAMARI 16

(light serve) lightly fried calamari, coated with a salt & pepper coating, served with chips & salad with a side of lemon

CRUMBED CHICKEN TENDERS 16.5

two crumbed tenders, with chips and a small salad and a side of ranch dipping sauce

CHEESEBURGER SLIDERS 16.5

(2 per serve), beef patty, lettuce, American cheese, sweet pickle and chipotle aioli served in a toasted brioche bun & a side of chips

FAVOURITES

PORK RIBS 28.5

-Hickory BBQ ribs, coated in a smokey Hickory glaze. Served with Jasmine rice & a tossed salad (GF)

-Korean BBQ ribs, coated in a spicy Korean sauce, served with Jasmine rice & an Asian slaw

HOUSE MADE PORK & FENNEL SAUSAGES 31

three house made pork and fennel sausages, served with sweet potato mash and seasonal vegetables, topped with roasted shallots and red wine jus (GF)

GRILLED BEEF BURGER 25

200gram house-made beef patty, with smokey bacon, American cheese, sweet pickles, tomato, beetroot and house slaw finished with a chipotle aioli and a side of chips

VEGGIE BURGER 24

veggie patty, with American cheese, grilled capsicum, lettuce, sweet pickles, sliced tomato and onion jam (V)

BEEF & CHEESE BURGER 23

200gram beef patty, with American cheese, lettuce and mustard burger sauce and a side of chips

GRILLED CAJUN CHICKEN BURGER 25.5

Spicy grilled chicken, with house pickles, char grilled pineapple and garlic aioli, served in a soft toasted milk bun with a side of chips

GREEK LAMB BURGER 28

Lamb patty with lettuce, roast capsicum, Aussie feta, red onion and Tzatziki sauce, in a toasted milk bun and a side of chips

MOROCCAN CHICKPEA & LENTILS 16

slow cooked in a rich tomato sauce, with a hint of chilli, served on Jasmine rice Vegan (GF)

SPICY STIR-FRYS 28.5

With Hokkien noodles & veggies tossed through a spicy house sauce choose from Prawn, Lamb, Chicken or Vegetarian with Cashews (VO/V)

ROAST OF THE DAY 22

served with roast & seasonal vegetables finished with gravy (GF)

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GRILL

- 300GRAM PORTERHOUSE** 36
cooked to your liking, served with chips & salad or vegetables with your choice of sauces (GF)
- 300GRAM SCOTCH FILLET** 38
cooked to your liking, served with chips & Salad or vegetables with your choice of sauces (GF)

CHICKEN

- THAI GREEN CHICKEN CURRY** 26.5
with the fresh aromatic ingredients used in South East Asian curries, the tender chicken is cooked in a rich spicy coconut sauce with veggies, and served with a fragrant coconut rice (GF/VO)
- CHICKEN SCHNITZEL** 24
served with your choice of chips & salad or vegetables
- CHICKEN PARMA**
served with your choice of chips & salad or vegetables
- Traditional chicken parma 25
 - BBQ meat lover chicken parma 26.5
 - Hawaiian parma 26

SEAFOOD

- SALT & PEPPER CALAMARI** 28
(Main serve) lightly fried calamari, coated with a salt & pepper coating, served with chips & salad with a side of lemon and tartare
- GARLIC PRAWNS** 26
8 tiger prawns, cooked in a creamy white wine sauce, with sautéed and spring onion served with a side salad & Jasmine rice (GF)

- SAUCES**
Gravy, Peppercorn, Mushroom, Garlic sauce or Garlic Butter - all house made & gluten free
- Reef & beef sauce 9
 - Extra sauce 1.5
 - Red wine jus 2

- BACON WRAPPED GRILLED CHICKEN** 30
served with a creamy garlic and white wine sauce, with your choice of sides (GF)
- CAJUN CHICKEN SALAD** 26.5
marinated grilled chicken breast with lettuce, Spanish onion, roast capsicum, grilled corn, cucumber, pepitas and cherry tomatoes topped with garlic aioli (GF)
- CRUMBED CHICKEN TENDERLOINS** 25.5
3 crumbed chicken tenders, with choice of sides and a ranch dipping sauce

- ATLANTIC SALMON** 32
Crispy skin salmon fillet, served with creamy seeded mustard potatoes, fresh seasonal greens with lemon and dill butter (GF)
- BATTERED OR GRILLED BLUE GRENADIER** 26.5
served with chips & salad & a side of tartare & lemon (senior price 17.50) (GFO)

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PANS

- ROAST MUSHROOM & WHITE TRUFFLE RISOTTO** 23
roasted button mushroom, sautéed field mushroom & white truffle oil, cooked in a silky stock with spring onion topped with parmesan cheese (VO/V/GF)
- VEGETARIAN MEATBALLS WITH PASTA** 24
cooked in a rich tomato Napoli sauce topped with parmesan cheese (VO/V)
- CARBONARA** 24
mushrooms, bacon, onion & garlic, cooked in a creamy white wine sauce, finished with an egg & spring onion topped with parmesan cheese
- PUMPKIN & FETA GNOCCHI** 22.5
roasted pumpkin, feta, garlic & onion, cooked in a creamy white wine sauce, finished with baby spinach & parmesan cheese (V)
- SCALLOP & TIGER PRAWN RISOTTO** 29.5
baby spinach, pan-seared scallops & tiger prawns, cooked in a rich Napoli sauce with garlic and spring onion topped with parmesan cheese (V/GF)
- Add chicken to any pasta or risotto \$6
- Add prawns to any pasta or risotto \$2 EACH

GOURMET PIZZAS

- ROAST PUMPKIN & CHERRY TOMATO** 26.5
Napoli and mozzarella base, with roast pumpkin, baby spinach, cherry tomatoes, and roasted shallots, finished with fresh spring onions (V/VO)
+ Vegan cheese \$3
- LAMB & ROSEMARY** 29.5
Napoli base, with lamb, feta, baby spinach, olives, red onion, rosemary and mozzarella cheese
- GOURMET MEAT LOVERS** 29.5
Salami, house made pork sausage, shaved ham, Tennessee BBQ sauce, mozzarella cheese with maple and toffee cheddar

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