WELCOME TO



* Please note – as our menu is mainly fresh produce, some items may not be available at all times.

* Extended wait times may occur on busy nights. For information on these times, please ask cashier at time of ordering.

* Some meals may contain MSG. Please ask our staff for details.

ENTRÉE/ STARTERS		Μ	NM
Garlic bread (3) 🕐		5.8	6.6
Garlic cheese bread (3)		7.8	8.6
Goats cheese tart Goats cheese, caramelised onion, chargrilled asparagus, cherry tomato, olive tart on eggplant, charred capsicum puree with rocket and shaved parmesan garnish dressed with a spiced pepper vinaigrette		12.9	14.4
Crispy salt and Szechuan pepper squid	Entrée	13.9	15.4
Ultra-tender squid, hand spice coated, flash fried. Served with lime & chilli aoli, fries and salad.	Main	17.9	19.9
Coconut crumbed prawns (6)		15.5	17.8
Served with a mango infused dressing, fries and salad.			
Bruschetta build your own / share plate v Truss tomatoes, red onion, marinated Persian style feta, fresh basil, olive tapenade and balsamic glaze with char-grilled Italian loaf slices.		12.9	14.4
Oysters in season Minimum 3 Natural with an eschallot and red wine vinaigrette Kilpatrick Blue cheese mornay	each	2.9 3.1 3.1	3.2 3.3 3.3



OL' FAVOURITES

Choose any 2 sides to compliment your main meal: mash potato, roast potato, fries, steamed veg or garden salad, unless otherwise specified.			
Chicken schnitzel 250g fresh butterflied chicken breast, in-house fresh crumbs. Served with gravy. Pikorua Sauvignon Blanc, Marlborough NZ		16.9	19.3
Crumbed chicken parmy Smoked ham, Napoli sauce and grilled 3 cheese topping. Pikorua Sauvignon Blanc, Marlborough NZ		21.5	24.9
House battered hake fillets		14.9	16.9
Panko crumbed flathead fillets		15.5	16.9
Grilled barramundi Fresh Australian barramundi fillet Topped with asparagus and hollandaise sauce.		27.9	32.(
Pan-seared Atlantic salmon fillet Served on a bed of bok choy with a honey, ginger and soy dressing.		25.9	29.8
Roast of the day <i>Please see specials board. Served with gravy.</i>		13.5 15.9	15. <u>5</u> 17.9
Crumbed lamb cutlets (2) Served with gravy. Wild oats Merlot, Mudgee NSW	Extra cutlet with crumbed cutlet main.	20.9 5.9	23.9
Pork schnitzel House crumbed tender pork fillet served with mango mayo. Pikorua Sauvignon Blanc, Marlborough NZ		22.5	24.9
Pie of the day <i>Please see specials board.</i>		15.9	18.2

Μ

NM

Fresh house made pie. Served with mash potato and veg.

Choose any 2 sides to compliment your main meal: mash potato, roast potato, fries, steamed veg or garden salad, unless otherwise specified. All of these main meals come with your choice of sauce: Gravy, mushroom, mixed pepper, Diane.			
FROM THE GRILL All steaks cooked to your liking.			
400g T-bone Rymill the Yearling Cabernet Sauvignon, Coonawarra SA		34.9	37.9
Sirloin steak 250g marbled prime black Angus sirloin.		26.9	30.9
300g Pork cutlet 🚭		24.9	26.9
Rump 🚭	300g 500g		28.2 42.4
Char-grilled chicken breast Add avocado and hollandaise sauce. Block 50 Pinot Grigio, Central Ranges NSW	Add	19.5 5.5	22.4
Chicken saltimbocca Pan seared chicken breast with crispy pancetta, sage and provolone cheese. Served with a green peppercorn Marsala cream sauce.		24.9	26.9



PASTA	М	ΝΜ
 See our specials board for 'Pasta of the day'		
NACHOS		
 Beef & bean nachos Ground beef, kidney beans and refried pinto beans. Served on corn chips with guacamole, sour cream, jalapeno liquid cheese and tasty cheese. Garnished with crispy lettuce, fire roasted peppers and shallots. Circa 1858 Sauvignon Blanc, WA	18.8	21.6
Vegetarian nachos W <i>Vegan option available</i> <i>Kidney beans and refried pinto beans. Served on corn chips with guacamole, sour cream, jalapeno liquid cheese and tasty cheese.</i> <i>Garnished with crispy lettuce, fire roasted peppers and shallots.</i>	14.9	16.9
SALADS		
 Pork and tropical slaw salad Caribbean style, spiced marinated pork fillet, pan roasted, set atop on a red cabbage, pineapple and mango slaw with green shallot and coriander. Block 50 Pinot Grigio, Central Ranges NSW	18.5	20.5
Caesar saladomit croutons for GFTraditional Caesar salad with homemade Caesar dressing.GF Add grilled chickenPikorua Sauvignon Blanc, Marlborough NZAdd s & p squid		15.5
Chicken avocado nachos salad Marinated shredded chicken breast, lightly toasted corn chips with an avocado, charred corn, capsicum, cherry tomato, coriander, kidney bean and cheese salsa finished with a lime and chilli creme fraiche dressing.	17.9	19.9
Thai salad GF Mixed lettuce, cucumber, cherry tomatoes, mild fresh chilli, mixed fresh herbs, carrot and red onion. Drizzled with Thai style dressing, topped with crushed nuts. GF Add sirloin stea Wild Oats Rose, Mudgee NSW GF Add grilled chicked	d 6.2	16.9
Extras Sauces: GF mushroom, pepper and Diane 2.5 Hollandaise sauce 3.0 Extra gravy 1.5 Side salad	3.3	

Side of fries **3.5** Bowl of fries **7.5** Side of Mash potato **2.8** Side of veg **3.9** Plate of veg **9.5** Extra pumpkin or roast potato **50** c ea.

FROM THE BURGERTORIUM

M NM

All burgers are served on a seeded damper bun with fries and a choice of bbq, tomato or chipotle sauce. (unless otherwise specified)	
Aussie works burger	19.9 21.9
100% house-made beef patty (220g) bacon, egg, cheese, pineapple, caramelised onion, beetroot, lettuce and tomato.	
Chain of Fire Merlot, Mudgee NSW	
Cheese burger	15.9 17.9
100% house-made beef patty (220g) topped with pickles and American cheddar cheese. P Copia Cabernet Merlot, Western Australia	
Chilli cheese burger	16.9 19.4
100% house-made beef patty (220g) jalapeños, cheese, onion rings, chipotle mayo and chilli jam.	
Chicken Caesar burger	16.9 19.4
Hand crumbed breast of chicken with bacon, crushed avocado and cos lettuce. Finished with homemade Caesar dressing.	
PBlock 50 Pinot Grigio, Central Ranges NSW	
Peri Peri chicken burger	16.9 19.4
Portuguese marinated chicken breast, avocado, baby spinach, tomato, onion and a Peri Peri lime mayo.	
Steak sanga	18.9 21.5
130g scotch fillet, with oak lettuce, tomato, red onion and bacon. Served on thick toasted bread.	
Rlock 50 Shiraz Central Ranges NSW	

Block 50 Shiraz, Central Ranges NSW



ASIAN	Μ	ΝΜ
Short soup (entrée)	7.2	8.3
Combination short soup (main)	11.9	13.7
Laksa		
beef or chicken	14.8	
prawn or combination	16.2	18.6
Chicken chow mein with crunchy noodles	15.9	18.3
Combination chow mein with crunchy noodles	16.5	19.0
The following Asian menu items are served with your choice of steamed or fried rice.		
Prawn or chicken omelette	17.9	20.6
Sweet & sour pork	15.9	18.3
Sweet chilli chicken	15.9	18.3
Honey chicken	15.8	18.2
Chicken teriyaki	15.2	17.5
Chicken and cashew with oyster sauce or chilli jam	15.8	18.2
Stir-fried chilli chicken with lemongrass	15.9	18.3
Honey king prawns	18.9	21.7
King prawn stir fry	19.5	22.4
Mongolian beef	16.7	19.2
Thai green curry Beef, chicken or combination	15.5	17.8
Stir fried mixed vegetables with oyster sauce	9.4	10.8

ASIAN MENU - NOODLE BAR

M NM

Step One - Choose your noodle or rice Singapore thin, hokkien, flat rice noodle, steamed rice or fried rice.	12.9 14.8
Step Two - Choose your meat Beef, chicken, prawns or a combination.	
Step Three - Choose your sauce Oyster, blackbean, satay, curry, garlic or sweet chilli.	

KIDZ MEALS

(12 years and under) Includes free ice cream
9.9 11.4
Cheeseburger (85g)
Chicken crackles (6)
Roast of the day
Fish pieces (4)
Meals come with one of the following: fries, veg, mash potato or side salad





SNACK MENU

Basket of seasoned chips	6.5	7.5
Basket of seasoned wedges with sour cream and sweet chilli sauce	8.9	10.2
Tempura battered fish cocktails (5)	8.5	9.8
Vegetable spring rolls with chips (3)	7.0	8.1
Crumbed chicken goujons with chips (5)	6.6	7.6
Mini chicken dim sims with chips (6)	6.2	7.1

PIZZA MENU

Chicken Neptune	MEDIUM	16.5	19.5
Tomato base, chicken breast and prawns in a garlic chilli marinade with baby spinach and onion topped with feta and mozzarella cheese.	LARGE	18.8	21.6
Vegetarian	MEDIUM	12.5	14.4
Basil pesto, fresh tomato, char-grilled capsicum, mushroom, onion, baby spinach, feta and mozzarella cheese.	LARGE	14.9	17.1
BBQ Meat Lovers	MEDIUM	15.2	17.5
BBQ sauce base, ham, chicken, pepperoni, onion and mozzarella cheese.	LARGE	18.9	21.7
Ham and Pineapple	MEDIUM	13.5	15.5
Tomato base, ham, pineapple and mozzarella cheese.	LARGE	15.2	17.5
Supreme	MEDIUM	14.5	16.7
Tomato base, ham, pineapple, pepperoni, mushroom, onion, capsicum,	LARGE	16.9	19.4
olives and mozzarella cheese.			
Pepperoni	MEDIUM	13.5	14.5
Tomato base, pepperoni and mozzarella cheese.	LARGE	14.5	15.5
Margarita	MEDIUM	10.9	11.9
Tomato base and mozzarella cheese.	LARGE	11.9	12.9
Cheesy Garlic Pizza 9"	MEDIUM	9.5	10.9

LIGHT TEMPTATIONS		Μ	ΝΜ
Fresh sandwiches		from	5.2
Fresh wraps		from	5.2
Fresh rolls		from	6.9
Assorted toasted sandwiches		5.5	6.2
Ham & cheese croissants		6.0	6.9
Assorted toasted Turkish		8.3	9.5
Cheese & bacon roll		3.5	4.0
Quiche Lorraine, salmon, spinach or veg.		7.0	8.1
Quiche & salad		9.8	11.3
Garden salad side, small or large	from	3.0	3.3
Gourmet salad side, small or large	from	4.3	4.6
SWEETS AND TREATS			
Ice Cream with choice of topping		4.0	4.6
Biscuits, muffins, slices, cakes and pavlova see display cabinet		from	4.0
CAFE DRINKS MENU			
Iced coffee or chocolate		5.9	6.5
Milkshake chocolate, caramel, strawberry, banana & vanilla		4.9	5.6
Thickshake chocolate, caramel, strawberry, banana & vanilla		5.9	6.8
Smoothies		5.9	6.8
Frappes chocolate, caramel, mocha, coffee & vanilla		6.0	6.5
Chai tea		4.9	5.6
Assorted teas Lipton, English breakfast, Earl grey, green, peppermint, lemon, chamomile	•	3.5	4.0
Pot of tea		4.0	4.6
Flat white		4.0	4.6
Short black		3.8	4.5
Cappuccino		4.2	4.8
Mocha		4.5	5.1
Latte		4.2	4.8
Hot chocolate		4.9	5.5
		_	

• add 50c for mug • add \$1.00 for extra coffee shot • add 50c for soy • add 50c for decaf • add 50c for almond milk