

## **Light Bites**

**Beer Battered Chips** - Served with the Chef's own Aioli. \$8.50

**Wedges** (Vegetarian)- Served with Sweet Chilli and Sour Cream. \$8.50

**Greek Salad** (Vegetarian, Gluten Free) - Kalamata olives, cherry tomatoes, Feta cheese, Spanish onion, cucumber and fresh lettuce tossed in a balsamic dressing. \$12

**Salt and Pepper Calamari** - Fresh calamari dusted in a seasoned flour and served with a spicy Thai dipping sauce and fresh lemon. \$16

**Fish and Chips** - Beer battered fish and chips served with homemade tartare sauce and fresh lemon. \$18

**Fettuccine Carbonara** - Bacon and mushroom in a garlic, white wine and cream sauce. \$15

**Chef Special Pasta**- Tiger prawns, bacon, snow peas, capsicum and linguine tossed in a garlic and chilli infused olive oil. \$18

## **More Substantial**

**Tasting Plate to Share** - Cajun chicken strips, grilled chorizo, calamari, marinated prawns, feta cheese, olives, Turkish bread and freshly made dip. \$25

**Nacho Grande** (Vegetarian) - Corn chips layered with Mexican salsa and melted cheese, topped with Jalapeños and sour cream. \$15

**Moroccan Chicken Burger** - Grilled chicken breast marinated in a Moroccan rub, fresh tomato, Spanish onion, avocado and lettuce on a Turkish bun covered in homemade aioli, with beer battered chips. \$17

**Steak Sandwich** - Scotch fillet, bacon, Swiss cheese, caramelized onions, fresh tomato and lettuce on a Turkish bun smothered with Dijon mustard and served with beer battered chips. \$18

**Chicken Caesar Salad** - Cos lettuce, croutons and crispy bacon tossed in an anchovy and parmesan dressing, topped with grilled chicken breast. \$19

**Cajun Chicken Salad** (Gluten Free)- Grilled chicken breast coated in a spicy Cajun rub, cashews, snow peas, avocado, tomato, onion and cucumber on a bed of mixed greens. \$17

**Chorizo and Mushroom** - Grilled chorizo, mushrooms and olives smothered in a spicy Napoli sauce with a hint of cream on a bed of penne pasta. \$17

**Chicken Alfredo** - Chicken, bacon, mushroom, sun dried tomatoes and penne pasta in a rich garlic, chilli and cheese based sauce. \$18

**Garlic Prawns** - Tiger prawns in a creamy garlic and white wine sauce on steamed jasmine rice \$22

## **From The Pizzeria**

**Margarita** (Vegetarian) - Napolitano sauce, fresh tomato, fresh herbs and mozzarella cheese. \$12

**Hawaiian** - The classic ham, cheese and pineapple jamboree. \$16

**BBQ Chicken** - Chicken, bacon, mushroom, sundried tomatoes and onion with tangy BBQ sauce. \$17.50

**Vegetarian** (Vegetarian) - Grilled eggplant, sundried tomato, olives, feta, mushroom and capsicum. \$18

**Portifino** - Tiger prawns, smoky bacon, mushrooms, fresh basil and garlic. \$18

**Meatlovers** - Beef, bacon, ham, chorizo, mushrooms and onions with smoky BBQ sauce. \$19

## **The Mains**

**Fish of the Day** (Gluten Free on request)- Ask your waitperson for the chef's latest creation. \$26

**Mushroom and Champagne Risotto** (Vegetarian, gluten free) - Field mushroom, dill, garlic and champagne combined with creamy arborio rice and topped with shaved parmesan cheese. \$22

**Chicken Parmigiana** - Crumbed chicken topped with ham, Napoli sauce and cheese. Served with beer battered chips and a crispy garden salad. \$22

**Chicken Marsala** (Gluten free) - Grilled chicken breast on a bed of pan fried potatoes smothered in a bacon, mushroom, cream and Marsala wine reduction. \$26

**Rack of Lamb** - Rosemary and garlic marinated lamb rack, pan roasted and served on a bed of mashed potato with a red wine and green pepper corn jus. \$28

**Scotch Fillet** - A 300g Scotch Fillet served with garlic infused mash potato and steamed vegetables \$26

or top it with a creamy mushroom sauce or green peppercorn jus for \$28

or upgrade to a Surf and Turf topped with creamy garlic prawns for \$30

## **Dessert**

**Sticky Date Pudding** - the chef's own sticky date pudding covered in a rich toffee sauce and served with whipped cream. \$8.50

**Chocalua** - A rich moist chocolate mudcake topped with a chocolate and kahlua sauce served with a scoop of vanilla icecream. \$8.50

**Icecream Sundae** - Vanilla icecream with chocolate or strawberry topping and topped with whipped cream and crushed nuts \$8.50