



PLATES TO SHARE

HERB AND GARLIC BREAD	6.0
- ADD CHEESE	1.0
- ADD BACON AND CHEESE	2.0
MEZZE PLATE	14.0
selection of dips, marinated olives, fetta, sundried tomatoes, house pickles, toasted Turkish bread	
SALT AND PEPPER CALAMARI	12.5
crispy fried, lemon, aioli	
SOUTHERN FRIED CHICKEN TENDERS (4)	14.5
chipotle mayonnaise, lemon, pickled chillies	
CRISPY SPRING ROLLS (4)	13.0
Asian slaw, gingered soy, sweet chilli	
BAKED BRIE	15.0
oven baked brie, topped with crispy bacon and toasted Turkish	
LOCAL KING PRAWN, CITRUS AND FENNEL SALAD (VLG)	18.0
vinaigrette, rocket, grapefruit, micro herbs	
SOUP OF THE DAY	9.5
toasted Turkish bread	

HAND STRETCHED PIZZAS

Naturally fermented dough, preservative free.
Artisan tomato sugo and mozzarella cheese
TAKE AWAY MENU AT NO EXTRA COST

MARGHERITA	17.0
tomato, flor di latte mozzarella, pesto	
- ADD ANCHOVIES	3.0
HAM AND PINEAPPLE	18.0
shaved leg ham, pineapple, parsley	
SPANISH PRAWN	21.5
chilli, olives, red onion, roast capsicum, lemon	
MEAT LOVERS	23.0
beef, bacon, pepperoni, ham, chorizo, red onion, chives, chipotle sauce	
VERY LOW GLUTEN BASE	3.0

BURGERS AND SANDWICHES

THE PUB CLUB	15.0
grilled bacon, fried egg, tomato, lettuce, toasted Turkish, aioli, chips	
PREMIUM BEEF BURGER	16.5
100% beef pattie on a toasted bun, tomato, lettuce, dill pickle, tomato sauce, aioli, chips	
- ADD CHEESE, BACON, AVOCADO, FRIED EGG	2.0 EA
THE "BEST" STEAK SANDWICH	18.0
grilled beef steak on toasted Turkish bread, bacon, fried egg, caramelised onion, tomato, lettuce, BBQ sauce, chips, aioli	
BTT BURGER	18.5
pulled beef, slaw, caramelised onion, smokey aioli, onion rings	
CRISPY FISH TACO (3)	16.5
warm tortillas, pico de gallo salsa, rocket, guacamole, lemon	
- ADD A TORTILLA	5.0
SOUTHERN FRIED CHICKEN BURGER	17.5
buttermilk fried chicken, toasted bun, maple bacon, coleslaw, lettuce, chips, aioli	

SALADS

FARMERS MARKET SALAD	15.0
caramelised pumpkin, cherry tomatoes, baby beets, pepita crunch, baby lettuce, goat's curd, lemon herb vinaigrette	
CAESAR SALAD	18.0
cos lettuce, bacon, croutons, boiled egg, Caesar dressing, anchovies, parmesan	
HALOUMI SALAD	17.0
caramelised pumpkin, cherry tomatoes, baby beets, pepita crunch, baby lettuce, haloumi, balsamic honey dressing	
THAI SALAD	13.0
vermicelli noodles, capsicum, roasted peanuts	
ANCIENT GRAIN SALAD	16.0
rice, lentils, chick peas, cous cous, grilled vegetables, seeds, nuts, labnah, rocket, balsamic olive oil dressing	

SALAD TOPPERS

GRILLED HERBED CHICKEN	5.0
SALT AND PEPPER CALAMARI	5.0
GRILLED PRAWNS (5)	8.0
SEARED MARINATED BEEF	5.0

PUB FAVOURITES

CLASSIC CHICKEN SCHNITZEL	18.5
chicken breast in crumbed coating, garden salad, chips, lemon, gravy	
- ADD PARMIGIANA	3.0
tomato sugo, leg ham, mozzarella cheese	
BOURBON BRAISED BEEF RIB	28.0
slow cooked, sticky BBQ sauce, grilled corn cob, slaw, jacket potato and sour cream	
BEER BATTERED AUSTRALIAN KINGFISH	24.5
lemon, tartare sauce, garden salad, chips	
FISHERMAN'S CATCH	29.5
crispy fried prawns, scallops, calamari, fish, tartare sauce, lemon, garden salad, chips	
MARKET FRESH FISH (VLG)	28.5
simply grilled with garden salad, lemon and chips	
- OR THE "CHEFS SUGGESTION"	
your server will advise	
FETTUCCHINE ROMESCO	18.5
red pepper sauce with grilled vegetables and cherry tomatoes	
- ADD GRILLED CHICKEN	5.0
- ADD GRILLED PRAWNS	8.0
SALMON	27.0
pan-fried salmon, crispy potatoes, pickled fennel and asparagus salad with herb and caper compound butter	
COCONUT CURRY LAMB SHANK	26.0
slow braised, steamed rice, pineapple raita, pappadams, coriander	
CHICKEN BREAST	25.5
sweet corn puree, warm ancient grain salsa and red wine jus	
TWICE COOKED PORK BELLY	26.5
pear puree, green beans, roasted chat potatoes, braised cabbage and red wine jus	

Food Allergies and intolerances: Please be aware that whilst all care is taken when catering for special requirements. It must be noted that within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy products and gluten. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

Dietary codes; V = vegetarian VG = vegan DF= dairy free VLG = very low gluten



STEAKS

EYE FILLET	180gm, pasture fed	27.5
FILLET MIGNON	250gm, pasture fed	31.0
RUMP	250gm, grain fed	22.0
RUMP	400gm, grain fed MSA	29.0
PORTERHOUSE	350gm, grain fed MSA	33.0
T-BONE	400gm, grain fed MSA	36.5

Served with garden salad, straight cut chips or salt baked jacket potato, sour cream and chives with your choice of sauce.

Our steaks are hand selected, seasoned with sea salt and fresh cracked pepper and cooked to your request

SAUCES:

RED WINE JUS	-	caramelised meat sauce infused with herbs and red wine (VLG)
PEPPERCORN	-	cracked black peppercorn, whisky and beef jus
MUSHROOM	-	sautéed mushrooms, garlic, thyme and beef jus, finished with cream
DIANNE	-	creamy sauce with sautéed onions, tomato, brandy, garlic, Worcestershire (VLG)
GARLIC CREAM	-	sautéed onion and garlic, white wine, stock, cream, parsley (VLG)
GRAVY	-	our classic rich brown meat sauce (VLG)
BÉARNAISE	-	emulsified egg and butter sauce, white wine, vinegar, tarragon

Our beef steaks are locally sourced from JBS, Australia's leading producer of high quality pasture and grain fed cattle. We then ensure these prime cuts are aged for a minimum of four weeks prior to portioning for added taste and tenderness and an extra guarantee in quality.

Meat Standards Australia (MSA) is the world's leading grading system for beef. MSA sets strict standards for tenderness, juiciness, and flavour so you can always enjoy a mouth-watering steak!

TOPPERS

BEER BATTERED ONION RINGS	4.0
SALT AND PEPPER CALAMARI	5.0
GRILLED PRAWNS (5)	8.0
FRIED EGGS (2)	4.0

LUNCH MENU

SPAGHETTI BOLOGNESE parmesan cheese, garlic toast	13.5
GRILLED PORK SAUSAGES mashed peas and potatoes, fried onions, gravy	14.0
CRISPY FISH AND CHIPS salad, lemon, tartar sauce	15.0
CHICKEN SCHNITZEL gravy, lemon, salad, chips	16.5
- ADD PARMIGIANA tomato sugo, leg ham, mozzarella cheese	3.0
RUMP STEAK, GRAIN FED, 250G grilled to your liking served with garden salad, mushroom sauce, chips	18.5
DAILY BLACKBOARD SPECIAL	14.0

ON THE SIDE 7.0

STEAMED SEASONAL VEGETABLES	
STRAIGHT CUT CHIPS, AIOLI	
GARDEN SALAD, HOUSE DRESSING	
SALT BAKED POTATO MASH	
GRILLED CORN chipotle cream, parmesan cheese, lime	
POTATO WEDGES sour cream, sweet chilli	9.0

KIDS MENU 10.0

suitable for 10 years and under

includes a soft drink, main course and dessert

HEALTHY OPTION 1.0

add vegetables or small salad to any kids meal

KIDS POKE' BOWL (GF)

ham pieces, cheddar cheese, tomato, cucumber, lettuce and mayonnaise

HAM AND PINEAPPLE PIZZA

Tomato sauce and cheese

SPAGHETTI BOLOGNESE

minced beef and tomato sauce with grated cheese battered fish and chips with lemon and tomato sauce

CRISPY CHICKEN NUGGETS

chips and tomato sauce

TENDER STEAK

chips and gravy

CHICKEN SCHNITZEL

chips and tomato sauce

MINI CHEESE BURGER WITH CHIPS

grilled beef pattie, melted cheese and tomato sauce

KIDS DESSERT

Vanilla ice cream pot, choice of topping and sprinkles

DESSERTS 8.0

OREO COOKIES AND CREAM CHEESECAKE

chocolate sauce

PAVLOVA (VLG)

strawberry, kiwi and passionfruit, vanilla sauce

APPLE AND RHUBARB TARTLET

(warm or cold), brandy custard

WARM CHOCOLATE BROWNIE

honeycomb, fudge sauce

SALTED CARAMEL STICKY DATE PUDDING

butterscotch sauce

DAILY SUPER SUNDAE

see our specials board

All desserts are served with your choice of whipped cream or ice cream

FOR BOTH **ADD 1.0**

CAKE OF THE MONTH AND COFFEE **11.0**

SENIORS MENU

Available lunch and dinner – 7 days a week
(on presentation of senior's card)

SALT AND PEPPER CALAMARI 10.0

chips, salad, lemon, aioli

SPAGHETTI BOLOGNESE 10.0

fresh pasta, parmesan, pesto

CHICKEN CAESAR SALAD 12.0

cos lettuce, bacon, croutons, boiled egg,
Caesar dressing, anchovies, parmesan

DAILY SOUP, SALAD, HAM AND CHEESE TOASTIE COMBO 12.0

seasonal soup, garden salad and toasted sandwich on the side

GRILLED PORK SAUSAGES 12.0

onion gravy, peas and mashed potato

CRISPY FISH AND CHIPS 12.0

garden salad, lemon, tartare sauce, chips

CHICKEN SCHNITZEL 13.0

gravy, lemon, chips, garden salad

PREMIUM STEAK 13.0

choice of sauce, garden salad, chips

SENIORS MEAL DEAL

WITH ANY MAIN COURSE THREE FOR \$3.0ea

CHEFS DESSERT	ADD \$3.0
CUP OF DAILY SOUP	ADD \$3.0
CHOICE OF COFFEE OR TEA	ADD \$3.0

Available – 7 days a week (lunch and dinner)