



ENTREE

Soup of the day Dinner roll & butter	\$13	Pork belly (gf) Crispy pork belly with sweet and sour pineapple chutney and salad to finish	\$17
Garlic bread (vg) Add Cheese	\$13 \$2	Artichoke and eggplant bruschetta (v) Roasted eggplant and Jerusalem artichokes on toasted sourdough	\$15
Freshly homemade garlic butter spread on toasted sourdough slices		Crab cakes Blue swimmer crab cakes with mango and lime salsa accompanied by a herb salad	\$23
Kokoda (gf) Fijian style ceviche, cured fish, lime juice, cherry tomato, onion, coriander, chilli, red and green capsicum salsa, coconut cream and lemon garnish	\$20		

SALADS

Caesar salad Baby Cos leaves with shaved parmesan, bacon, poached egg and garlic croutons with anchovies <i>Add char grilled chicken \$6, prawns \$7, smoked salmon \$8</i>	\$22	Thai beef salad Grilled marinated beef, cherry tomato, coriander, cucumber, mint, onion, lettuce tossed with Thai dressing	\$23
Greek salad Feta, tomato, capsicum, cucumber, olives, red onion, and cos lettuce tossed in red wine vinaigrette	\$17	Watermelon and feta salad Watermelon, cucumber, feta and mint leaves with honey lime dressing	\$13

MAINS

Garlic prawns (gf) Pan-fried prawns in fresh garlic with a hint of white wine and cream served with basmati rice and salad	\$32	Chicken parmigiana Crumbed chicken breast topped with ham, homemade fresh local tomato napolitana sauce and melted mozzarella served with truffled parmesan fries and rocket pear salad	\$28
Ravioli Pumpkin ravioli pasta with walnut cream sauce	\$26	Steak sandwich Grilled sirloin steak with caramelised onion, baby cos & tomato with truffled parmesan fries & smokey BBQ sauce	\$28
Grilled Fish of the day Served with warm salad of roast pumpkin, pine nuts, feta, baby spinach, roasted potatoes and salsa verde	\$32		
Vegan risotto (vg, gf) Broccoli, pumpkin, mushroom, cherry tomato and pomodoro sauce with parmesan cheese optional	\$27		

PIZZA

BBQ meat lovers pizza Grilled chicken, ham, beef, mozzarella cheese and BBQ sauce	\$26	Margherita pizza (vg) Mozzarella, fresh basil, EVOO and napolitana sauce	\$19
Tandoori chicken pizza Grilled tandoori chicken, onion, capsicum & coriander	\$22	Gluten Free Option available for pizzas	\$+5



GRILL

Smokey BBQ pork ribs (gf)	\$24	Sirloin steak 300 gram (gf)	\$37
Slow cooked pork spare ribs, glazed with homemade smoky BBQ sauces		Flame grilled and cooked to your preference, salt and pepper seasoned with cherry tomato garnish.	
Ribeye on the bone 450 gram (gf)	\$44	<i>Add garlic prawns - \$12</i>	
Flame grilled and cooked to your preference, salt and pepper seasoned with local cherry tomato garnish.			
<i>Add garlic prawns - \$12</i>			

SAUCES: Smokey BBQ, peppercorn sauce, mushroom sauce, red wine jus, salsa verde

SIDES

Truffled parmesan fries	\$8.50	Seasonal steamed vegetables	\$7
Mashed potato	\$8	Wild rocket, parmesan and pear salad	\$12
Rosemary and garlic roasted kipfler potatoes	\$8	Steamed Rice	\$5
Tossed Salad	\$8		

KIDS MENU

Fish & chips		\$14
Battered fish with fries, salad and tartar sauce		
Chicken nuggets		\$13
Chicken nuggets with fries, salad and tomato sauce		
Burger		\$14
Mini steak burger with lettuce, tomatoes fries & tomato sauce		
Hawaiian pizza		\$14
Hawaiian pizza - napolitana sauce, ham, pineapple & cheese		
Margherita pizza		\$12
Napolitana sauce, slice tomatoes, basil & cheese		

DESSERT

Creme brûlée		\$15
Homemade vanilla cream brûlée served with biscotti		
Fresh fruit		\$13
Fresh sliced seasonal fruit		
Key lime pie		\$15
Homemade key lime pie served with vanilla ice cream.		
Ice cream sundae with topping		\$9
3 scoops of vanilla ice cream served with your choice of strawberry, chocolate or banana topping		
Cheese Platter (vg)		\$25
Blue vein, vintage cheddar, brie served with grissini & crackers, quince, grape, dried fruit and nuts		

Please advise wait staff if you have any food allergies.

Payment can be made by the following methods ; room charge, debit or credit card. We no longer accept cash.
2% surcharge applies for payments made using AMEX.