



## ENTREE

<b>Garlic Bread (vg)</b>			<b>\$13</b>	<b>Spicy Korean Chicken Wings</b>	<b>\$15</b>
Add Cheese			\$2	Deep fried chicken wings with Korean style chilli spicy sauce and pickled radish	
<b>Soup of the day</b>			<b>\$13</b>	<b>Abbey Beach Tacos</b>	<b>\$18</b>
Fresh bread & butter				Gluten Free Option	\$2
<b>Oysters</b>	Kilpatrick	1/2 dozen	<b>\$28</b>	All served in a flour tortilla, tomato salsa, Asian coleslaw, jalapeno and avocado aioli	
		1 Dozen	<b>\$44</b>	<b>Grilled Chicken Tacos</b>	
	Natural	1/2 dozen	<b>\$24</b>	<b>Battered Snapper Tacos</b>	
		1 Dozen	<b>\$38</b>	<b>Crumbed Halloumi Tacos</b>	
<b>Mushroom &amp; Pumpkin Bruschetta (vg)</b>			<b>\$16</b>		
Sautéed mixed mushrooms, pumpkin, peanut butter spread and goat cheese on sourdough bread					

## SALADS

<b>Tofu Soba Noodle Salad (vegan)</b>					<b>\$22</b>
Grilled teriyaki tofu, soba, cabbage, carrot, bean shoot, spring onion, creamy sesame garlic dressing					
<b>Grilled Baby Octopus Tomato Salsa Salad (gf,df)</b>					<b>\$23</b>
Grilled baby octopus, roquette, tomato salsa, roast macadamia, balsamic glaze					
<b>Caesar salad</b>					<b>\$22</b>
Cos lettuce, bacon, soft boiled egg, croutons, parmesan cheese, caesar dressing					
All salads - Add grilled chicken \$6, grilled prawns \$7, smoked salmon \$8					

## MAINS

<b>Traditional Chicken Parmigiana</b>					<b>\$28</b>
Crumbed chicken breast topped up with ham, napoli sauce, melted cheese served with chips and side salad					
<b>200g MSA Graded Scotch fillet Steak (gf)</b>					<b>\$40</b>
Served with roast trio potatoes, broccoli and crispy parsnip					
Choice of sauce – gravy, pepper, garlic					\$12
Topped up with creamy garlic prawn					
<b>Garlic Prawn (gf)</b>					<b>\$32</b>
Served with steamed rice and side salad					
<b>Seafood Chilli Hot Pot (df)</b>					<b>\$36</b>
Seafood (muscles, prawns, scallops, baby octopus, bugs) served with spicy napolitana sauce and sourdough bread					
<b>Grilled Barramundi (gf, df)</b>					<b>\$29</b>
Served with roast trio potatoes and lime coconut dressing					
<b>Lamb Shank (gf)</b>					<b>\$26</b>
Served with creamy mash potato, broccoli and crispy parsnip					
<b>Roast Duck Breast (gf, df)</b>					<b>\$37</b>
Served with Thai yellow curry, steamed rice and bean shoot.					
<b>Seafood Linguine (df)</b>					<b>\$28</b>
Linguine served with prawns, scallops, muscle, piece of snapper, fresh tomato, spanish onion, baby spinach, fresh basil and a touch of chilli in EVOO					
<b>Vegetarian Risotto (gf, vegan options available)</b>					<b>\$26</b>
Risotto served with broccoli, pumpkin, mushroom, cherry tomato with parma rosa sauce and parmesan					
<b>Mapo Tofu (vegan)</b>					<b>\$25</b>
Combination of tender tofu and spicy chilli and bean based sauce, black bean, shiitake mushroom and served with steamed rice and bok choy					

## BURGERS

GF option available

### Steak Burger

120g scotch fillet steak, lettuce, caramelized onion, gherkin, tomato, Swiss cheese, BBQ and aioli sauce in a burger bun served with chips

\$5

\$26

### Spicy Lamb Burger

Homemade Indian lamb pattie, roquette, grilled red capsicum, red onion, tzatziki sauce, hummus in a burger bun served with chips

\$29

### Teriyaki Tofu Burger (vegan)

Teriyaki tofu, coleslaw , wasabi miso mayo, Japanese tonkatsu sauce in a burger bun served with chips

\$24

## PIZZA

GF option available

\$5

### BBQ Meat Lovers Pizza

\$26

Grilled chicken, ham, beef meatball, mozzarella cheese and BBQ sauce

### Chilli Prawn Pizza

\$27

Prawn, roast capsicum, chilli , roquette, mozzarella and napolitana sauce

### Margherita Pizza (vg)

\$19

Mozzarella cheese, fresh basil, EVOO and napolitana sauce

## SIDES

### Bowl Of Chips

\$12

Served with tomato sauce and aioli (vg)

### Bowl of Wedges

\$13

Served with sweet chilli sauce and sour cream (vg)

### Steamed Vegetables (vegan)

\$11

## DESSERTS

### Sticky Date Pudding (vg)

Served with butterscotch sauce, chocolate garnish and whipped cream

\$15

### Mixed Berry Crumble (vg)

Served with mascarpone

\$15

### Chef's choice Panna Cotta (gf)

Served with crumble and sauce

\$15

### Cheese Platter (vg)

Blue vein, vintage cheddar, brie served with grissini & cracker, quince, grape, dried fruit and nuts

\$25

## KIDS MENU

### Chicken Nugget and Chips

\$13

### Kids Fish & Chips

\$14

### Kids Ham & pineapple pizza

\$14

GF option available – Large size only

\$6

### Creamy Mash Potato (gf)

\$4

### Roast Trio Potatoes (gf, df)

\$5

### Steamed Rice (gf, df)

\$4

### Small Tossed Salad (gf, df)

\$6

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.