



Entrees

Garlic Bread - \$5.00

Crusty Bread topped with garlic butter and served lightly toasted

Bruschetta - \$8.50

Lightly toasted Sliced Bread topped with diced Tomato, Basil and Spanish Onion with a lemon vinegarett

Mains

Chicken Schnitzel - \$20.00

Home-made Chicken Schnitzel served with chips and Salad or mash potato & vegetables with your choice of gravy
As a Parmigiana, with Ham tomato Sauce & Cheese \$24.00

Roast of the day - \$22.00

Roast of the day, Beef, served with home-made Yorkshire Pudding with all the trimmings and rich gravy

Grilled Salmon Fillet - \$27.00

Oven Roasted Fillet of Salmon served with chips and salad with home-made Hollandaise sauce

Beef Sirloin - \$29.00

300g Sirloin Beef, cooked to your liking and served with chips and Salad or mash potato & vegetables and your choice of gravy

Butterfly Pork Steak - \$27.00

Marinated, boneless pork steak, grilled then finished in the oven. Served with roasted Sweet potato, sour cream & sweet chilli sauce and fresh greens

Vegetable Strudel - \$24.00

A mix of roasted Mediterranean vegetables & fetta cheese encased in flaky Filo Pastry, baked until golden brown & served with rich tomato sauce and accompanied with a green salad

Sauces \$2.50 Brown Gravy, Creamy Mushroom Gravy, Green Peppercorn Gravy

Desserts

Rich Chocolate Brownie GF - \$10.00

Gluten Free Chocolate Brownie served warm with Vanilla Ice Cream a rich Chocolate Ganache

Sticky Date Pudding - \$10.00

Home -made Sticky Date Pudding served warm with Rich Caramel sauce and topped with Ice-cream or Whipped Cream

Apple Crumble - \$10.00

Stewed Apples folded through home-made Custard topped with Shortpaste Crumble lightly baked and served with Vanilla Ice-Cream