

Starters

GARLIC HERB BREAD (V)	6.0
CHEESE BREAD (V)	7.0
SOUP OF THE DAY	7.5
Served with ciabatta bread See Specials Board for today's selection	
ARANCINI (V)	12.0
House made with roasted pumpkin, semi-dried tomato, fetta & spinach, served with Japanese mayo	
BRUSCHETTA (V, VO)	12.0
Tomato, red onion, fresh basil, fetta & olive oil, served on charred ciabatta with balsamic glaze	
LEMON PEPPER CALAMARI	12.0
Lightly dusted & flash fried lemon pepper calamari served with chips, salad, tartare & fresh lemon	
MOROCCAN CHICKEN SKEWERS	14.0
Three grilled chicken tenderloins marinated with Moroccan spices served with salad & fresh lemon	
BUFFALO WINGS	15.0
Dozen spicy buffalo wings served with Japanese mayo	
NACHOS (V, VO)	16.5
Crispy corn chips layered with homemade salsa & mozzarella cheese, topped with jalapeños, guacamole, sour cream & coriander	
LOADED WEDGES	14.0
Wedges loaded with crispy bacon & mozzarella cheese	

Salads

VIETNAMESE NOODLE SALAD	18.0
Fried egg noodles, carrot, mint, coriander, bean sprouts & lettuce, tossed with chilli vinegar dressing	
ADD CHICKEN	5.0
ADD PRAWNS	5.0
THAI BEEF SALAD	22.0
Char-grilled medium beef, tomato, cucumber, onion, chilli, mint, coriander, basil, peanuts & cos, tossed with house made Thai dressing	
CAESAR SALAD	19.0
Cos lettuce, crispy bacon, parmesan cheese & olive oil herbed croutons, tossed through Caesar dressing & topped with a poached egg	
ADD CHICKEN	5.0
ADD PRAWNS	6.0
GREEK LAMB SALAD (GF)	22.0
Marinated grilled lamb, tomato, cucumber, Spanish onion, cos lettuce, fetta & olives tossed with Greek dressing & topped with tzatziki	

BISTRO MENU

Grill

All steaks cooked to your liking with your choice of sauce & two sides

300G PORTERHOUSE (GF)	34.5
500G RUMP (GF)	31.5
SURF & TURF TOPPER	6.0
Calamari & prawns in creamy garlic white wine sauce	
SAUCES	2.0
Mushroom Sauce · Pepper Sauce Garlic Butter · Gravy · Mustard	
SIDES	
Chips · Salad · Mashed Potato · Seasonal Vegetables	

Pans

Pasta dishes available with either fettuccine or penne

PUMPKIN & PINE NUT RISOTTO (V, GF)	19.0
Roasted pumpkin, semi-dried tomato, fetta & spinach, tossed with pine nuts & topped with shaved parmesan	
SPAGHETTI BOLOGNESE	18.0
Traditional rich Bolognese sauce with spaghetti & topped with parmesan	
SEAFOOD MARINARA PASTA	29.0
Scallops, prawns, mussels, calamari, pippies & fish tossed with garlic, chilli, parsley & white wine served with fresh lemon	
CARBONARA PASTA	21.0
Pasta tossed with bacon, garlic, cream, egg yolk & parsley, then topped with parmesan	
ADD MUSHROOMS	2.0
ADD CHICKEN	5.0
PRAWN & CHORIZO PASTA	21.0
Pasta tossed through prawns, chorizo, sautéed garlic, chilli, olive, basil & spinach topped with shaved parmesan	
HOKKIEN STIR FRY (V)	18.0
Wok tossed Asian mixed vegetables, garlic & chilli in stir fry sauce topped with sesame seeds & coriander	
ADD CHICKEN	5.0
ADD BEEF	5.0
ADD PRAWNS	6.0

Mains

FISH & CHIPS	24.0
Available grilled or fried, served with salad, tartare & fresh lemon	
LEMON PEPPER CALAMARI	21.5
Lightly dusted & flash fried lemon pepper calamari, served with chips, salad, tartare & fresh lemon	
VEGETARIAN LASAGNE (V)	18.0
Layered tempura battered eggplant, zucchini, Napoli & goats cheese, topped with parmesan & basil pesto served with charred ciabatta bread	
ROAST OF THE DAY	18.0
Served with seasonal vegetables, roasted chat potatoes & gravy See Specials Board for today's selection	
ANGUS BEEF BURGER	21.5
Grilled Angus Pattie with tomato, pickles, bacon, cheddar cheese, mayo & tomato relish served on a brioche bun with chips	
FRIED CHICKEN BURGER	21.5
Crispy fried chicken, pineapple, cheese, lettuce, tomato & Japanese mayo on brioche bun with chips	
FISHERMAN'S PLATE	29.5
Tempura battered barramundi, samurai prawns, panko crumbed calamari, battered scallops & coconut prawns, served with chips, salad, tartare & fresh lemon	
LAMB SOUVLAKI	28.5
Herb marinated char-grilled lamb, toasted pita bread, salad, cucumber, red onion, tomato, olives & tzatziki	
CURRY OF THE DAY	20.0
Served with steamed rice & papadums See Specials Board for today's selection	

Sides

CHIPS	6.0
WEDGES	8.0
GARDEN SALAD	6.0
SEASONAL VEGETABLES	6.0
MASHED POTATO	6.0

Schnitzels

All served with chips & salad

CHICKEN SCHNITZEL	21.5
Panko crumbed chicken breast served with your choice of sauce	
CHICKEN PARMIGIANA	22.5
Panko crumbed chicken breast with Napoli sauce, ham & mozzarella	
MEXICAN PARMIGIANA	24.5
Panko crumbed chicken breast topped with corn chips, salsa, jalapeños, guacamole, sour cream & mozzarella	
ITALIAN PARMIGIANA	23.5
Panko crumbed chicken breast topped with Bolognese & mozzarella	
AUSSIE PARMIGIANA	24.5
Panko crumbed chicken breast topped with egg, bacon, BBQ sauce & mozzarella	
EPPING HSP PARMIGIANA	26.5
Panko crumbed chicken breast topped with lamb, fries, garlic, chilli & BBQ sauce	
VEAL SCHNITZEL	26.0
Parmesan & herb crumbed veal with fresh lemon	
VEAL PARMIGIANA	27.5
Parmesan & herb crumbed veal topped with Napoli, ham & mozzarella cheese,	

KIDS MENU

ALL MEALS INCLUDE SOFT DRINK | 12 & UNDER

FISH & CHIPS	
CALAMARI & CHIPS	
CHICKEN NUGGETS & CHIPS	
CHEESEBURGER & CHIPS	
SPAGHETTI BOLOGNESE	
NACHOS	
Salsa, cheese & sour cream	

\$8.50

DESSERTS

FROG IN A POND	2.0
CHOCOLATE MOUSSE	2.0

PUBLIC HOLIDAY SURCHARGE
10% surcharge applies on public holidays

V - VEGETARIAN

VO - VEGAN OPTION AVAILABLE

GF - GLUTEN FREE



Daily Specials

Monday
2 FOR 1
MAINS FROM BISTRO MENU
 Excluding meals from the grill.
 Second meal must be equal or lesser value.

Tuesday
\$16 CHICKEN PARMA
 SERVED WITH CHIPS & SALAD

Wednesday
\$16 SHANK & WINE
 ADD ANOTHER SHANK FOR \$6

Thursday
\$16 250G RUMP
 SERVED WITH CHIPS & SALAD

Friday
KIDS EAT FREE
 WITH MAIN MEAL PURCHASE

Specials not available on public holidays.

Lunch Menu

- CALAMARI & CHIPS** 16.0
Panko crumbed squid rings served with chips, salad, tartare & fresh lemon
- FISH & CHIPS** 15.0
Available grilled or fried, served with salad, tartare & fresh lemon
- CHICKEN PARMIGIANA** 17.0
Panko crumbed chicken breast with Napoli sauce, ham & mozzarella served with chips & salad
- ROAST OF THE DAY** 17.5
Served with seasonal vegetables, roasted chat potatoes & gravy
See Specials Board for today's selection
- CHEESEBURGER** 16.0
Grilled Angus Pattie topped with cheese, tomato sauce & mustard in a brioche bun served with chips
- CAESAR CHICKEN WRAP** 13.0
Crispy lettuce, tender grilled chicken, creamy Caesar salad dressing & parmesan, served with chips
- VEGETARIAN LASAGNE (V)** 13.0
Layered tempura battered eggplant, zucchini, Napoli & goats cheese, topped with parmesan & basil pesto served with charred ciabatta bread
- SPAGHETTI BOLOGNESE** 14.0
Traditional rich Bolognese sauce with spaghetti & topped with parmesan
- STEAK SANDWICH** 18.0
Steak sandwich with Japanese mayo, lettuce, tomato, cheese & relish, served with chips
- 250G RUMP (GF)** 20.0
Cooked to your liking, served with chips, salad & sauce on the side

Available Monday - Friday. Not available public holidays.

Food Allergies

Please be aware that all care is taken when catering for special requirements. It must be noted that on the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Patron requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner. Please advise staff of any food allergies.

Seniors Menu

Available everyday for lunch and dinner

- ONE COURSE** 12.0
- TWO COURSE** 13.5
- THREE COURSE** 15.0

Entrees

- SOUP OF THE DAY**
- CALAMARI RINGS**

Mains

- FISH & CHIPS**
Available grilled or fried, served with salad, tartare & fresh lemon
- CHICKEN PARMIGIANA**
Panko crumbed chicken breast with Napoli sauce, ham & mozzarella with chips & salad
- LEMON PEPPER CALAMARI**
Lightly dusted & flash fried lemon pepper calamari, served with chips, salad, tartare & fresh lemon
- ROAST OF THE DAY**
Served with seasonal vegetables, roasted chat potatoes & gravy
See Specials Board for today's selection

- LAMB RISsoles**
Served with mash & gravy

- SPAGHETTI BOLOGNESE**
Traditional rich Bolognese sauce with spaghetti & topped with parmesan

- CAESAR SALAD**
Cos lettuce, crispy bacon, parmesan cheese & olive oil herbed croutons, tossed through Caesar dressing & topped with a poached egg

- VEGETARIAN LASAGNE (V)**
Layered tempura battered eggplant, zucchini, Napoli & goats cheese, topped with parmesan & basil pesto served with charred ciabatta bread

Desserts

- BREAD & BUTTER PUDDING**
- PAVLOVA**

20% OFF MAINS
 ON PRESENTATION OF VALID SENIOR CARD