



STARTERS

- Garlic bread** 6
Spread generously with garlic butter & lightly toasted
- + cheese 2
+ crispy bacon & cheese 4
- Chips** 6
Crispy, golden beer battered chips, served with a side of aioli or gravy for dipping
- Upgrade your chips to sweet potato chips for \$2*
- S&P calamari** 9
Traditional S&P calamari served with tartare sauce & a lemon wedge
- *Upgrade your S&P calamari to a main meal served with tartare, lemon wedge, chips & coleslaw 18
- Bruschetta** 8
Toasted Turkish bread topped with ripe tomato, red onion & parmesan, drizzled with balsamic glaze & fresh basil
- 1/2 Kilo of Chicken Wings** 10
Plain served with ranch dipping sauce or tossed in Korean sticky & spicy soy sauce or tossed in American smokey BBQ sauce
- Duck Spring Rolls (3)** 10
Served with plum sauce

MAINS

*All mains are served with your choice of chips & coleslaw OR creamy garlic mash & veg. (unless otherwise stated)
Upgrade your chips to sweet potato chips \$2

- Fish & Chips** 18
Beer battered fillet of fish fried to perfection and served with chips, coleslaw, lemon & tartare sauce
- Fisherman's Catch** 24
Crumbed sea scallops, calamari, prawn cutlets, tempura battered fish fillets, beer battered chips, coleslaw & tartare sauce
- Macadamia Barra** 26
Lightly crusted, grilled barramundi
- Garlic Cream Prawns** 25
Sautéed garlic cream prawns served on jasmine rice with baby bok choy
- Chicken Schnitzel** 18
Golden crumbed chicken schnitzel
- + Parmigiana Topper (ham, Napoli and cheese) 4
+ Hawaiian topper (ham, Napoli, cheese and pineapple) 5
+ European topper (camembert, bacon, avocado and hollandaise) 6
- Lamb Shank** 25
Slow cooked lamb shank in a rich red wine & rosemary gravy with vegetables, served on creamy garlic mash
- Caesar Salad** 16
Cos lettuce, crispy bacon, anchovies, crunchy croutons & shaved parmesan tossed through a light Caesar dressing, served with boiled egg
- +Grilled Chicken 4
+Grilled Prawns 6
- Nachos** 18
Mild chilli con carne layered with corn chips, cheese, guacamole and sour cream
- Small 14
Large 18
- Southern French Style Chicken** 28
Chicken breast topped with avocado, grilled prawns & hollandaise
- BBQ Pork Ribs - Choose from** 22
250g slow cooked smokey BBQ ribs
- 500g slow cooked smokey BBQ ribs 28
- Ribs & Rump** 28
250g slow cooked smokey BBQ ribs and a 200g rump
- Oktoberfest Hotdog** 15
German bratwurst sausage served in a crispy white baguette, topped with sauerkraut, mustard and a side of coleslaw

STEAKS

Cooked to your liking and served with your choice of gravy, dienne, mushroom, pepper or aioli

- 200g Rump 17
250g Rib Fillet 23
300g T-bone 24
400g Rump 23

STEAK & MEAL TOPPERS

Upgrade any of your meals with the following options

- | | |
|----------------------------|--------------------------------|
| \$2 Fried egg | \$2 Mushroom sauce |
| \$3 Bacon | \$3 Creamy garlic sauce |
| \$6 Salt & pepper calamari | \$4 Side of creamy garlic mash |
| \$7 Garlic cream prawns | \$4 Side of coleslaw |
| \$6 Grilled prawns | \$6 Side of sweet potato chips |
| \$2 Gravy | \$2 Avocado |
| \$2 Aioli | \$4 Side of chips |
| \$3 Hollandaise | \$4 Side of vegetables |
| \$2 Dianne sauce | \$2 Jalapenos |
| \$2 Pepper sauce | |

10" PIZZA

Gluten Free Base +\$3

- Garlic Pizza** 16
Garlic & olive oil base topped with oregano
- Margherita Pizza** 18
Rich tomato base topped with bocconcini & fresh basil
- Italian Meat Lovers Pizza** 20
BBQ base topped with salami, pepperoni, bacon, mozzarella & finished with more BBQ sauce
- Chicken Ranch Pizza** 20
Rich tomato base topped with garlic & thyme roasted chicken breast, cherry tomatoes, mushrooms, mozzarella & drizzled with ranch dressing
- Vegetarian Pizza** 20
Rich tomato base with roasted capsicum, mushrooms, red onion & spinach, topped with mozzarella & balsamic glaze
- Add to your pizza**
- | | |
|-------------------|----------------------|
| \$4 Pineapple | \$4 Roasted capsicum |
| \$4 Mozzarella | \$4 Mushrooms |
| \$6 Pepperoni | \$6 Bacon |
| \$6 Bocconcini | \$6 Salami |
| \$2 Chilli flakes | \$2 Jalapenos |
| \$2 Red onions | \$6 Grilled chicken |

LUNCH

7 Days, 11:30 - 2:30
Subject to price change on public holidays

Upgrade your chips to sweet potato chips for \$2

Chicken Schnitzel	10
Golden crumbed chicken schnitzel, served with chips & coleslaw	
Parmigiana topper (ham, Napoli and cheese)	4
Thai Beef Salad	14
Warm grilled beef tossed through mixed lettuce, topped with fried Vermicelli, onion, capsicum, sprouts, crushed peanuts and a Thai dressing	
Lunch Caesar Salad	12
Cos lettuce, crispy bacon, anchovies, crunchy croutons & shaved parmesan tossed through a light Caesar dressing, served with boiled egg	
+Grilled Prawns	6
+Grilled Chicken	4
Fish & Chips	12
Fillet of fish served with chips & coleslaw, lemon & tartare sauce	
200g Rump	12
Chargrilled rump served with your choice of chips & coleslaw or creamy garlic mash & veg and your choice of pepper, mushroom, dienne, gravy or aioli	
Chicken and Haloumi Open Turkish	12
Topped with avocado and hollandaise served with chips and coleslaw	
Rissoles and Mash	10
Grilled beef rissoles served with creamy mash potato and gravy	

\$8 KIDS

All meals come with 1 choice of either chips, coleslaw, steamed veg or garlic mash

Crispy Fish Bites

Chicken Nuggets (5)

Dagwood Dog (1)

Kids Steak

BURGER MANIA

All burgers served with crispy beer battered chips

Gluten free bun +\$3, upgrade your chips to sweet potato for \$2	
Beef Burger	17
Chargrilled patty on a milk bun with lettuce, tomato, onion, beetroot, cheese and tomato relish	
Vegetarian Burger	16
Fried vegetable patty on a milk bun with lettuce, tomato, onion, beetroot & tomato relish	
American Fried Chicken Burger	19
Lightly dusted & marinated chicken breast on a milk bun with lettuce, tomato, onion & sweet chilli sauce	
Pulled Pork Burger	15
Slow cooked pulled pork in a smokey BBQ sauce on a milk bun with coleslaw	
Steak Sandwich	20
Chargrilled rib fillet on 1-inch thick toast with lettuce, tomato, onion, beetroot, bacon, cheese and BBQ sauce	
Chicken Caesar Salad Wrap	18
Chargrilled chicken breast, cos lettuce, croutons, bacon, egg, parmesan cheese & Caesar dressing all wrapped up in a tortilla wrap	
Personalise your burger?	
Pineapple \$2, Cheese \$2, Crispy bacon \$3, Fried Egg \$2, Avocado \$2	

DESSERT

Belgium Waffle	10
2 toasted waffles served with ice cream & maple syrup	
Crème Brulee	10
Served with ice cream	
Chocolate Mousse	7
Rich silky mousse topped with whipped cream	
Ice Cream	5
Bowl of vanilla ice cream served with your choice of topping	

WINE

SPARKLING

Wallace Lane Sparkling Brut **8.5 38**
This lively cuvee has lifted lemon and lime aromas. Green apples and citrus flavours are enhanced by zingy acidity and fine bubbles. Enjoy as an aperitif or with a range of foods including seafood, white meats and salad.

Veuve Deville Sparkling **8.5 38**
Veuve Deville, full flavours of stone fruit, citrus and melon, exhibiting rich yeasty complexity, light biscuit characters with just a hint of honey on the palate. The complete sparkling Brut, in the style of France's finest, Veuve Deville is balanced by crisp but gentle acids, an approachable wine that's fresh and clean, showing good length.

Australian Sparkling Of The Month **6.5**

WHITE

Commodore Estate Semillion Sauvignon Blanc **6.5 23**
Delicate, herbaceous bouquet with ripe, tropical fruit & a fresh, crisp finish.

Commodore Estate Chardonnay **6.5 23**
Fresh tropical fruit aromas with subtle hints of oak.

Floats Ya Goat New Zealand Sauvignon Blanc **8 35**
The juicy palate reflects the aroma with flavours of tropical fruits and gooseberry. It has great purity of fruit and displays classic southern New Zealand acidity, structure and length, with a lengthy, satisfying finish.

Clearwater Cove New Zealand Sauvignon Blanc **8.5 38**
Parcels from the Awatere Valley and Wairau Valley together combine to create a wine brimming with varietal character, balance and elegance. The nose is lifted and fresh with notes of passionfruit and grapefruit.

Clearwater Cove Pinot Gris **8.5 38**
The Pinot Gris is brimming with pear drop and nutty characters, leading to flavours of stone fruit and honey. The palate is full and shows wonderful balance between fruit sweetness and acidity, with a refreshing, crisp finish.

Australian Moscato Of The Month **6.5**

RED

Commodore Estate Shiraz **6.5 23**
Aromas of stewed fruit & hints of chocolate. The medium bodied palate offers elegant ripe berry fruit laced with a touch of oak.

Commodore Estate Merlot **6.5 23**
Classic varietal nose of blackcurrant and raspberry. The palate is medium bodied with delicious plum and berry.

Commodore Estate Cabernet Sauvignon **6.5 23**
Medium bodied palate offers elegant ripe berry fruits laced with a touch of oak.

Floats Ya Goat Sauvignon Blush **8 35**
This vibrant Sauvignon Blush from the revered Marlborough wine region, displays classic New Zealand aromatics of citrus, passion fruit, and pineapple with delicate herbal notes.