Starters

CHEF'S SOUP OF THE DAY ♦ 14.99

Served with a warm roll

SEAFOOD CHOWDER ♦ 16.99

Seafood medley poached and made into a creamy soup, served with toasted sourdough

GARLIC BREAD ♦ 10.99

Traditional, old-time favourite

CHILLI, CHEESE & BACON BREAD ♦ 15.99

Crusty bread topped with sweet chilli sauce, diced bacon and melted cheese

HERB BUTTERED BREAD ♦ 10.99

Butter and mixed herbs on crusty bread

BRUSCHETTA ♦ 14.99

Crusty garlic bread lightly spread with basil pesto, topped with diced tomato, Spanish onion and a drizzle of balsamic glaze

Entree/Light options

ROASTED VEGETABLE PENNE PASTA ♦ 19.99

Herb roasted vegetables in a creamy garlic and white wine sauce, tossed through penne pasta topped with shaved parmesan cheese

SALT & PEPPER CALAMARI \$ 19.99

Tender calamari pieces in a salt and pepper coating served with garlic tartare dressing and garden salad

GARLIC & HERB PIZZETTE ♦ 16.99

Pizza base topped with garlic, herbs and cheese

CARAMELISED ONION & MUSHROOM PIZZETTE ♦ 17.99

Homemade mushroom and caramelised onion pizzette topped with crumbled feta cheese

SOUTHERN FRIED CHICKEN TENDERS ♦ 19.99

Southern style coated chicken tenders served with a side salad and aioli dipping sauce

ARANCINI BALLS 4 18.99

Golden crumbed risotto balls flavoured with basil pesto and sun-dried tomato, with salad and aioli

Mains

All mains are served with choice of chips & salad or vegetables

Chicken &

CURRIED CHICKEN TENDERS ♦ 28.99

Grilled chicken tenders in our homemade curry sauce, served on a bed of rice with fresh poppadums

CHICKEN CAESAR SALAD ♦ 25.99

Grilled chicken tenders, diced bacon, parmesan cheese, boiled egg and croutons tossed through lettuce with traditional dressing

CHICKEN SCHNITZEL ♦ Sml 23.99 ♦ Lge 27.99

Crispy golden crumbed chicken breast with your choice of one of our famous homemade sauces

CHICKEN PARMIGIANA ♦ Sml 24.99 ♦ Lge 28.99

Crispy crumbed chicken breast, layered with ham, napoli sauce and golden melted cheese

ITALIAN PARMIGIANA ♦ 29.99

A little taste of Italy, crispy crumbed chicken breast, topped with napoli, salami, black olives, melted cheese and a sprinkle of Italian herbs

AUSSIE MACK ♦ 31.99

Chicken parmi the Aussie way! Chicken schnitzel topped with bacon, BBQ sauce, melted cheese and finished with a fried egg

GRILLED CHICKEN BREAST ♦ 28.99

Tender juicy chicken breast grilled, with your choice of sauce

Pasta &

CREAMY CARBONARA ♦ 27.99

Fettuccini pasta, diced bacon, mushrooms and garlic, cooked in a creamy sauce, topped with parmesan cheese

- with Seafood : scallops, prawns and gummy \diamondsuit 33.99
- with Chicken : chicken breast tenders **29.99**

CREAMY PESTO CHICKEN & PRAWN PENNE PASTA > 32.99

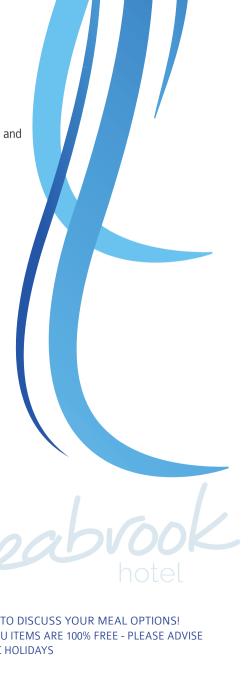
Fried chicken tenders, tossed in a creamy pesto sauce, with penne pasta, topped with parmesan

BEEF LASAGNE ♦ 27.99

Beef bolognese and creamy bechamel sauce layered between pasta sheets, topped with gratinated cheese

VEGETARIAN LASAGNE ♦ 26.99

Home made vegetable bolognese and creamy bechamel sauce layered between pasta sheets, topped with gratinated cheesee



Seafood >

ATLANTIC SALMON ♦ 34.99

Pan seared Tasmanian salmon fillet, finished in the oven served with salsa verde and a lemon wedge

SEAFOOD PLATTER ♦ 45.99

Mini prawn cocktail, crumbed prawns, scallops, calamari rings, and battered and crumbed fresh gummy lemon wedges and homemade tartare sauce served with chips and salad or vegetables

PRAWNS TO YOUR LIKING \$ Sml 26.99 \$ Lge 34.99

Pan-seared prawns finished in Creamy Garlic sauce, Creamy Sweet Chilli sauce, or Curry sauce

CATCH OF THE DAY \$ Sml 26.99 \$ Lge 32.99

Crispy battered or pan grilled, fresh gummy shark served with chef's own tartare and lemon

SCALLOPS TO YOUR LIKING ♦ Sml 26.99 ♦ Lge 34.99

Juicy Crumbed or Crispy Battered - served with chef's own tartare sauce and lemon OR

Mild Curry sauce or Creamy Garlic - served on a bed of steamed rice

CHILLI, LIME & COCONUT PRAWNS ♦ Sml 26.99 ♦ Lge 34.99

Crispy Crumbed coconut prawns with a chilli and lime dipping sauce

Chef's Specials &

GOURMET BANGERS & MASH ♦ 26.99

Grilled sausages and mash served with peas and your choice of sauce

ROAST OF THE DAY – Sml 22.99 ♦ Lge 26.99

Slow roasted meat until tender and juicy, seasonal vegetables, lashings of pan gravy and matching condiment

POT PIE \$28.99

Delicious pie filling of the day topped with crusty golden puff pastry

CHEF'S STIR-FRY ♦ 26.99

Hokkien noodles and fresh vegetables in chefs own Asian inspired sauce

- with Chicken or Beef <a> 30.99

HOME MADE RISSOLES ♦ 28.99

Perfectly seasoned hand ground Tasmanian beef, formed into delicious meat balls, oven baked, served with rich pan gravy

PORK BELLY \$ 34.99

Twice cooked pork belly cooked in chef's own master stock and finished in the oven for a crispy crunchy crackle

From the Grill & - please allow 30 minutes for Well Done steaks

MIXED GRILL \$ 45.99

Steak, sausages, bacon, egg, rissole and chicken tender served with your choice of one of our famous sauces

SCOTCH FILLET 300G... ♦ 45.99

RUMP STEAK 300G... ♦ 36.99

Sauces &

Rich Pan Gravy, Creamy Mushroom, Pepper, Garlic, Diane, Curry, Plum or Hollandaise

- Gluten free pan gravy available on request

EXTRA JUG OF SAUCE ♦ 4.99

SURF & TURF TOP ♦ 9.99

Prawns and scallops in a creamy garlic OR creamy rich tomato sauce

Extras & Sides &

FRIED EGG \$ 3.99 each

GRILLED BACON ♦ 3.99 each

BOWL OF CHIPS \$ 9.99

SIDE SALAD ♦ 7.99

PLATE OF SEASONAL VEGETABLES ♦ 12.99

With choice of sauce

Desserts

BROWNIE ♦ 12.99

Rich homemade chocolate brownie, served with chocolate ganache and vanilla ice-cream

STICKY DATE PUDDING ♦ 12.99

Our famous sticky date pudding served with butterscotch sauce and ice cream $% \left(1\right) =\left(1\right) \left(1\right$

BANANA SPLIT ♦ 12.99

Everybody's favourite - banana, ice-cream, whipped cream and nuts,

Topped with your choice of topping

HOME MADE CHEESECAKE ♦ 12.99

Made in house served with whipped cream

(Flavours change regularly, please ask friendly staff for today's flavour)

DUO PANNA COTTA ♦ 12.99

Light but delicious, panna cotta served with whipped cream and fruit coulis

