SAUCES

## Garlic Bread \$9 with Cheese $\$ 10$

Bowl of Fries with your choice of sauce $\$ 10$
Trio of Dips with warmed Focaccia \& Flat Breads \$14.0 (v)

Soup of the Day $\$ 14$ (gfa)- Ask for today's special
Arancini Balls (4) - (See server for details) with a Chipotle Aioli 16.0 (v)

Chicken Skewers chargrilled with Korean Guanjong sauce (3) \$18 (gf)

## MAIN FARE

Lentil Salad of Cherry Tomato, roasted Eggplant, diced Capsicum, Spinach, Raisins, Feta, \& zesty lemon olive oil dressing $\$ 24$ (gf) (v) (vea) Add grilled chicken (3) \$7
Black Angus Aged Porterhouse (300gm), with fries, salad \& choice of sauce $\$ 42$ (gf)

Panko Crumbed Chicken Breast Parmagiana, ham, Napoli and cheese with fries \& salad \$28
Panko Crumbed Chicken Breast Schnitzel with fries, salad \& choice of sauce $\$ 26$
Vegetarian Eggplant Parmagiana, Napoli and cheese with fries and salad $\$ 25$ ( v )
Beer Battered Fish'n'Chips with salad, lemon and tartare $\$ 25$ (grilled optional - gf)
Lemon Pepper Calamari, with a Mediterranean salad \& Fries (gf) \$27

Black Spur 180gm Wagyu Beef Burger with bacon, caramelized onion, tomato, Cheddar cheese, tomato relish \& fries $\$ 25$

Pulled Pork Burger with house made BBQ sauce, Guacamole, Apple \& Fennel slaw with Fries $\$ 25$

Steak Sandwich with caramelized onion, mixed lettuce \& tomato relish on Turkish bread \& fries \$30
Pie of the Day (see server for details), with fries \& salad \$25

Sauces - Red Wine Jus, Gravy, Pepper, Mushroom, Garlic Butter, (gf) \$3 each

Condiments - Dijon mustard, Seeded mustard, Hot English mustard, Aioli, Tomato Sauce, \$2 each

## DESSERT

Molten Chocolate Brownie with vanilla bean Ice-cream \& fresh berries $\$ 14$
Lemon Tart with double cream and berry coulis \$14 (gf)

Baked New York Cheesecake with double cream and fresh berries $\$ 14$
Trio of Sorbets $\$ 12$ (ve, gf)

KIDS MENU
(Under 12 years)
Chips with gravy or tomato sauce - $\$ 6.5$
Battered Fish \& chips - $\$ 14$ (grilled available)
Chicken Schnitzel \& chips - \$14
Chicken Parmagiana \& chips $\$ 15$
Grilled Chicken Tenderloins \& Chips $\$ 14$ (gf)
Pasta Bolognaise \$14 (gfa)
Pasta Napoli \$12 (gfa)
Ice Cream Bowl - with choice of Chocolate, Caramel, Strawberry, Banana topping and/or sprinkles \$6

> Chef's Note : We cook our steaks to the following guidelines:
> Bleu - Very red and cold, Rare - cold red centre, soft, Medium Rare - warm red centre, firmer, Medium- pink and firm, Medium Well - small amount of pink in centre, Well Done - grey/brown throughout, firm.) Please allow at least 40 minutes for a Well Done Steak

