



Breads

Garlic or Herb Turkish Bread

\$9

Cheesy Garlic Turkish Bread

\$11

To Start

Soup of the Day

Served with toasted Turkish Bread

\$10

Salt n Pepper Calamari

Served with a Petite Salad and Tartare Sauce

\$16

Creamy Garlic Prawns

Served on a bed of Rice

\$18 Main \$33

Chef's own Honey Chicken with Rice

\$18 Main \$28

Premium Steak Selection

Premium Award Winning Diamantina 300gm Eye Fillet (GF)

Served on a bed of Sweet Mash Potato, Roasted Tomatoes & Mushroom, Asparagus topped with Confit Garlic Red Wine Jus

\$52

Steak Your Way

300g Premium Australian Bred Wagyu Rump (Marble Grade 5+) (GF)

\$40

200g or 300g Premium Eye Fillet (GF)

\$38/\$48

Choose Your Sides

1. Crunchy Chips & Dressed House Salad
2. Creamy Mash Potato & Seasonal Vegetables

Choose Your Sauce

Peppercorn (GF) – Dianne (GF) – Mushroom (GF) - Red Wine Jus (GF)

Or

Reef your Beef - Prawns, Scallops and Calamari in a creamy Garlic sauce (GF)

+ \$16



Main Course Selection

8 Hour Slow Cooked Beef Cheeks

Moist & Tender Beef Cheeks paired with Mushrooms, Carrot Puree and Peas, with a Port, Pale Ale & Red Wine Jus, served with Seasonal Vegetables.

\$28

Mushroom Asparagus Risotto

Creamy Arborio Rice with Fresh Sauteed Mushroom & Asparagus with a Creamy Mushroom Sauce

\$24

Chilli Prawn Pappardelle

Finished in a creamy white wine sauce

\$34

Pan Seared Atlantic Salmon Fillet (GF)

Inviting Atlantic Salmon Fillet topped with Lemon Myrtle & Coconut, Served on a Fresh Baby Spinach Salad with Fetta, Spanish Onion, Pine Nuts, & Orange

\$34

Seafood Risotto (GF)

Creamed Arborio Rice with Succulent Scallops, Prawns, Calamari coated in the Chef's Homemade Napoli Sauce and finished with Shaved Parmesan Cheese

\$36

Grilled Morroccan Chicken

Served with your choice of Chips and Salad or Veg and Mash

\$26

Barkers Creek Pork Cutlet

300gms of tender pork cutlet served with a Sweet Chilli Plum Glaze And your Choice of Chips and Salad or Veg and Mash

\$32

Back to Basics

House Made Traditional Lasagne

Served with either Chips and Salad or
Seasonal Vegetables

\$24

Chicken Parmigiana

House made Napoli Sauce, Mozzarella & Parmesan
Cheeses, with Either Chips & Salad or Seasonal
Vegetables

\$26

Grilled Barramundi

Served with a Lemon Pepper Sauce
Chips and Salad or Veg and Mash

\$33

Children's Menu

Lasagne and Chips

Chicken Nuggets and Chips

Fish and Chips

All \$12

Ice Cream Sundae

Kids \$6.50 Adults 9.50

Desserts

Sticky Date Pudding

Chocolate Volcano

Apple Crumble with Custard

Chocolate Brownie

All served with Ice cream

All \$15