



Breads

Bruschetta Turkish Bread	13
Cheesy Garlic Turkish Bread	11
House made Garlic or Herb Turkish Bread	9

Starters

Creamy Garlic Prawns and Jasmine Rice	18	main	34
Salt and Pepper Calamari	17	main	28
Prawns with Orange and Coconut Salad	18		
Soup of the Day w- Toasted Croutons	15		

Steak your Way

Rib Eye Cutlet 400g – Grain Fed Nolans Private Selection

Served on a bed of Mash, topped with roasted tomatoes, onion rings,
broccolini and onion glaze

48

Wagyu Rump – 300-gram marble grade 5+

Served with Chips and Salad or Veg and Mash

42

Premium 200g Angus Eye Fillet

38

Served on a bed of Sweet Mash, Greens with a Rosemary Red Wine Jus

Sirloin 250g

34

Served with Chips and Salad or Veg and Mash

Sauces – Dianne, Mushroom, Red Wine Jus, Creamy Garlic, Pepper

Reef your Beef – Prawns, calamari, scallops in a creamy garlic sauce

18

Mains

Seafood Risotto Creamed arborio rice, scallops, prawns and calamari 38

Pan Seared Atlantic Salmon 36

Lemon myrtle, coconut and baby spinach salad fetta Spanish onion, pine nuts, roast pumpkin and orange

Grilled Barramundi Lemon pepper sauce with chips and salad or veg & mash 34

King Pork Cutlet Orange glaze or sweet chilli sauce, chips and salad or veg & mash 34

Grilled Moroccan Chicken Chips and salad or veg & mash 26

Chicken Parmigiana Chips and Salad or veg & mash 26

House made traditional Lasagne Served w/ chips and salad or seasonal veg 24

Chef's Own Mushroom Gnocchi - Vegan 24

Add chicken or bacon 8

Chef's Own Pasta of the week from 24

Children's Dishes 12

Lasagne chips or mash

Chicken and Chips

Crumbed Whiting and Chips

Desserts 15

Sticky Date Pudding with butterscotch sauce and ice-cream

Apple Crumble with custard and ice-cream

Chocolate Volcano with freshly whipped cream and berry compote

Cheesecake of the Week with freshly whipped cream

Pavlova with a Wild Berry Compote with freshly whipped cream