MAIN MENU

STARTERS CLASSICS FISH & CHIPS GARLIC BREAD [v]\$8 Beer battered, crumbed or grilled [GFO] House made with garlic and parsley butter \$25 SALT & PEPPER SQUID GARLIC PIZZA \$14 GARLIC PRAWNS House made with garlic and parsley butter \$28 8 tiger prawns pan-fried and cooked in garlic and creamy SCHIACCIATA \$14 white wine sauce, served with steam rice Garlic infused toasted pizza base, fresh sliced tomato, PASTA OF THE DAY POA mozzarella, balsamic reduction, basil, olive oil EGGPLANT PARMIGIANA \$24 Served with tomato sauce CHEESE KRANSKY \$24 Cheese kransky sausage grilled, mash potato, Served with chilli con carne, melted cheese and sour sauerkraut and gravy 300G CHICKEN SCHNITZEL \$22 POTATO WEDGES \$12 Choice of gravy or sauce Served with sour cream and sweet chilli sauce 300G BEEF SCHNITZEL \$22 Choice of gravy or sauce Served with Korean BBQ sauce and Kimchi **CHOICE OF SAUCES** Gravy, green peppercorn, dianne, SALT & PEPPER creamy mushroom, hollandaise. Extra serve \$2 HALLOUMI CHIPS (v)\$16 Creamy garlic \$4 Garlic prawns [4] \$10 Served with Harissa and yoghurt swirl PUMPKIN ARANCINI (v)\$15 **SCHNITZEL TOPPING** House made pumpkin, sage & feta arancini and truffle aioli Parmi, Mexican, Hawaiian, Kilpatrick \$4 GRAZING BOARD Potato skins (2), salt and pepper halloumi chips, pumpkin arancini [2] and korean wings [4]



SOUP OF THE DAY POA

BURGERS

BEEF BURGER

House made beef patty with smoked bacon, egg, cheese, lettuce, tomato, caramelised onion, pickle, and our own burger sauce on a toasted burger bun, served with chips

CHICKEN BURGER\$24

Grilled chicken breast, smoky bacon, cheese, lettuce, tomato, aioli on a toasted burger bun served with chips

PLANT BASED BURGER\$24

Plant-based burger with vegan cheese, tomato, lettuce, vegan mayo, tomato relish on a toasted potato bun, served with sweet potato fries

STEAK SANDWICH\$22

Round steak with smoked bacon, egg, cheese, lettuce, tomato, caramelised onion and tomato sauce, served with chips

> Also available: Gluten free burger bun: \$2 Potato bun: \$2

CHAR GRILL

RUMP 300G\$34 Choice of gravy or sauce

BEEF SHORT RIB\$38

Slow cooked in spicy BBQ sauce and finished on char grill

MOROCCAN CHICKEN\$28

Grilled spiced chicken breast served on a bed of chorizo, roast pumpkin, couscous and mint yoghurt

SALADS

CAESAR SALAD

Baby cos, garlic and herb croutons, shaved parmesan, soft boiled egg, bacon, anchovies and Caesar dressing

ASIAN NOODLE SALAD

Wombok cabbage, baby spinach, capsicum, carrot, bamboo shoots, pickled ginger, cashews, fried shallots, toasted coconut, mint. Thai sweet chilli dressing

chicken \$5 salt and pepper squid \$5 tofu \$5

DESSERTS

BREAD AND BUTTER PUDDING

Brioche bread slices baked in vanilla egg custard served with vanilla ice cream

CHOCOLATE AND DATE PUDDING \$12

Served with vanilla ice cream and butterscotch sauce

POACHED PEAR \$12

In a port wine spice syrup served with vanilla ice cream and Sable cookies

NUT SUNDAE\$8

Choice of toppings - caramel, chocolate, strawberry

SIGNATURES

CURRY OF THE DAY POA

ATLANTIC SALMON \$36

Pan fried miso marinated fillet served with wombok cabbage, baby spinach, capsicum, carrot, bamboo shoots, pickled ginger, cashews, fried shallots, mint, tamari soy sauce salad and ginger infused rice and charred lime

