

ME NU

ENTREE

SOUTHERN FRIED CAJUN CHICKEN WINGS 19.50

WITH A SIDE OF BUFFALO HOT SAUCE & COLESLAW

SOUP OF THE DAY 15.00

SEE BLACKBOARD; SERVED WITH BREAD ROLL AND BUTTER -GF ADD 2.00

VIETNAMESE SPRINGROLLS (V) 19.50

HOUSE ROLLED WITH A NOAC CHAM DIPPING SAUCE

GOAT'S CHEESE & PUMPKIN TARTLET (V) 22.00

LAYERED ON A BED OF CARAMELISED ONION WITH A SIDE OF SALAD.

SALT & PEPPER SQUID (GF) 22.00

DELICATELY SEASONED SQUID SERVED WITH LIME & CHILLI AIOLI, LEMON & SALAD

SIDES

WEDGES (SOUP CREAM & SWEET CHILLI) (V) 11.00

PUB CHIPS (WITH GRAVY OR AIOLI) (V) 11.00

STEAMED VEGETABLES (GF, VE, V) 9.00

MASHED POTATOES (GF, V) 9.00

ONION RINGS (V) 10.00

BUTTERY CHARGILLED CORN COBS (V, GF) 10.00

STARTERS

GARLIC BREAD (V) 10

GLUTEN FREE GARLIC BREAD 12

CHEESY GARLIC BREAD (V) 12

SALADS

*ADD POACHED CHICKEN OR SMOKED SALMON FOR 7.00

THAI BEEF SALAD (GF, N) 22.00

MIXED SALAD LEAVES WITH FRESH MINT, CORIANDER, CHERRY TOMATO, CUCUMBER DRESSED WITH SPICY THAI DRESSING, TOPPED WITH CRUSHED NUTS.

CAESAR SALAD 16.00

COS LETTUCE, CRISPY BACON, CRUNCHY CROUTONS, PARMESAN CHEESE WITH A RICH CAESAR DRESSING AND POACHED EGG

GARDEN SALAD (V, VE, GF) 12.00

MIXED LETTUCE LEAF, TOMATOES, CUCUMBERS, CAPSICUM, SPANISH ONION, JULIENNE CARROT WITH A HONEY RED WINE VINEGARETTE

CLASSIC GREEK SALAD (V, GF) 18.00

MIXED LETTUCE LEAF, CHERRY TOMATOES, CUCUMBER, SPANISH ONION, KALAMATA OLIVES, FETTA AND BALSAMIC DRESSING.

MOROCCAN COUS COUS SALAD (V, VE,) 18.00

GRILLED EGGPLANT, ZUCCHINI, SEMI-DRY TOMATOES, CAPSICUM, COUS COUS AND HERBS.

BURGERS

CHICKEN BURGER 23.00

CHAR GRILLED CHICKEN BREAST WITH BACON, CHEESE, SRIRACHA AIOLI AND COLESLAW, SERVED WITH CHIPS. (GF ADD 2.00)

STEAK SANDWICH 29.00

SUCCULENT STEAK WITH BACON, CHEESE, LETTUCE, BEETROOT, TOMATO, CARAMELIZED ONION AND DIJON MUSTARD. (GF ADD 2.00)

BEEF BURGER 23.00

GRILLED HOUSE PREPARED BEEF PATTY WITH BACON, CHEESE, LETTUCE, BEETROOT, TOMATO, CARAMELIZED ONION WITH SMOKEY BBQ SAUCE. (GF ADD 2.00)

CHICKPEA BURGER (VE, V) 25.00

HOUSE PANKO CRUMBED CHICKPEA PATTY WITH TOMATO RELISH, LETTUCE ON A POTATO BUN SERVED WITH SWEET POTATO CRISPS

KIDS MEALS 16.00

TEMPURA NUGGETS WITH CHIPS

FISH "N" CHIPS

CHEESE PIZZA

CHEESE BURGER WITH TOMATO SAUCE & CHIPS

ADD SALAD \$3.00 ALL KIDS MEALS COME WITH A DRINK, APPLE JUICE, ORANGE JUICE OR SOFT DRINK.

KIDS ICE CREAM 4.50

VANILLA ICE CREAM (GF) WITH CHOICE OF CHOCOLATE, STRAWBERRY OR CARAMEL TOPPING WITH MAGIC SPRINKLES!

SUNDAY ROAST 28.00

PUB CLASSICS & MAINS

SCOTCH FILLET STEAK (GF) 42.00

300G SCOTCH FILLET COOKED TO YOUR LIKING, SERVED WITH CHIPS AND SALAD OR CREAMY MASHED POTATOS AND VEGETABLES WITH SAUCE (MUSHROOM, DIANE, PEPPER, GRAVY OR MUSTARD)

SIRLOIN STEAK (GF) 38.00

300G SIRLOIN FILLET COOKED TO YOUR LIKING, SERVED WITH CHIPS AND SALAD OR CREAMY MASHED POTATOS AND VEGETABLES WITH SAUCE (MUSHROOM, DIANE, PEPPER, GRAVY OR MUSTARD)

ENGLISH STYLE BEER BATTERED FISH "N" CHIPS 26.00

FLATHEAD FILLETS BEER BATTERED OR GRILLED WITH HOUSEMADE TARTARE, LEMON AND MINTED PEAS OR SALAD * CHEF SUGGESTS BEST WITH A PINT OF GUINNESS!

CHICKEN SCHNITZEL 26.50

MARINATED IN BUTTERMILK AND HOUSE SEASONED PANKO CRUMB SERVED WITH CHIPS AND SALAD OR MASHED POTATOES AND VEGETABLES AND YOUR CHOICE OF SAUCE (MUSHROOM, DIANE, PEPPER OR GRAVY) * MAKE PARMIGIANA ADD 4.00

PORK SAUSAGES 28.00

THICK BANGERS WITH A RICH BROWN ONION GRAVY SERVED WITH MASHED POTATOES AND STEAMED VEGETABLES.

FETTA, LEMON & HERB CHICKEN (GF) 32.00

CHICKEN SUPREME STUFFED WITH A DELICATE BLEND OF FETTA, LEMON AND HERBS SERVED WITH MASHED POTATOS AND STEAMED VEGETABLES.

PIE OF THE DAY 26.00

SEE BLACKBOARD - SERVED WITH MASHED POTATOES, PEAS AND GRAVY.

SLOW BRAISED BEEF CHEEKS 38.00

SLOW COOKED SUCCULENT BEEF CHEEKS WITH BURGUNDY RED WINE SAUCE SERVED WITH MASHED POTATOES AND VEGETABLES.

BAKED POLENTA (V, VE, GF) 25.00

HOUSE BAKED POLENTA, SERVED WITH DUTCH CARROTS, BROCCOLINI, CHERRY TOMATOES AND A RICH NAP SAUCE.

PASTA 26.00

CHICKEN & MUSHROOM PENNE (N)

CHICKEN AND MUSHROOM IN A CREAMY PESTO SAUCE TOPPED WITH SHAVED PARMESAN CHEESE AND PINENUTS. *GF
OPTION AVAILABLE PLEASE ADVISE STAFF*

TRADITIONAL SPAGHETTI BOLOGNAISE

BRAISED IN A RICH NAP SAUCE SERVED WITH SHAVED PARMESAN CHEESE.

POTATO GNOCCHI (V)

HOUSEMADE POTATO GNOCCHI IN A SAGE AND BUTTER SAUCE WITH A MEDLEY OF MIXED MUSHROOMS, ROAST PUMPKIN AND BABY SPINACH.

HOKKEIN NOODLE STIR-FRY (V)

STIR-FRIED NOODLES WITH ASIAN VEGETABLES SERVED WITH SOY AND OYSTER SAUCE *ADD BEEF OR CHICKEN 7.00

FRIDAY NIGHT
RAFFLES DRAWN AT
6PM

PRIVATE FUNCTIONS ARE
OUR SPECIALTY..

COCKTAIL HAPPY HOUR THURSDAY
AND FRIDAY NIGHTS.. SEE BAR FOR
SELECTIONS!!!!

DESSERTS

LEMON CURD TARTLET (V) 16.00

SERVED WITH WHIPPED CREAM

VANILLA CREME BRULEE (V,GF,N) 16.80

SERVED WITH PISTACHIO ICECREAM

STICKY DATE PUDDING (V) 16.00

SOAKED IN BUTTERSCOTCH SAUCE WITH ICE CREAM

BLUEBERRY BAKED CHEESECAKE 16.00

SERVED WITH WHIPPED CREAM AND BLUEBERRY COMPOTE

ICE-CREAM SUNDAE (V,N) 16.00

ICE CREAM WITH CHOICE OF TOPPING (CHOCOLATE, STAWBERRY OR CARAMEL, DECORATED WITH OREO BISCUIT, PISTACHIO NUTS, WHIPPED CREAM AND A CHERRY ON TOP!

FRESH FRUIT SORBET (V, VE, GF) 16.00

TRIO OF ASSORTED SORBET SELECTION TOPPED WITH FRESH FRUIT.

AFFOGATO (V) 20.00

ICE CREAM, COFFEE AND YOUR SELECTION OF LIQUEUR - BAILEYS, FRANGELICO OR KAHLUA.

HAPPY HOUR MON -
FRIDAY 4PM - 6PM

EXCLUDING PUBLIC HOLIDAYS

THURSDAY NIGHT TRIVIA!

GF- GLUTEN FREE,
V - VEGETARIAN, VE - VEGAN,
N - CONTAINS NUTS

1.5% SURCHARGE ON ALL CARD
PAYMENTS, 10% SURCHARGE APPLIES ON
SUNDAYS AND PUBLIC HOLIDAYS.

PLEASE ADVISE STAFF WHEN
ORDERING OF ANY ALLERGIES OR
SPECIFIC REQUIREMENTS, WE WILL
DO OUR BEST TO CATER FOR YOU