

# FOOD MENU

PRICES SUBJECT TO CHANGE. 15% SURCHARGE ON PUBLIC HOLIDAYS



## ENTREE

<b>GARLIC BREAD (V)</b>	<b>9</b>
- MAKE IT CHEESY (V)	<b>11</b>
<b>BOWL OF CHIPS (V, VE, D)</b>	<b>12</b>
<b>GARLIC PRAWNS (GF)</b>	<b>18</b>
Served on rice	
<b>MAKE IT MAIN</b>	<b>30</b>
<b>PORK BELLY BITES (GF)</b>	<b>24</b>
Pork belly bites caramelised in sticky sauce	
<b>MAKE IT MAIN - served with rice &amp; salad</b>	<b>32</b>
<b>LEMON PEPPER SQUID (GF*)</b>	<b>18</b>
Golden fried squid served with lemon & chef made tartare sauce with a small side salad & chips	
<b>MAKE IT MAIN WITH CHIPS, SALAD OR VEG</b>	<b>26</b>
<b>NACHOS</b>	<b>20</b>
Corn chips topped with salsa, pulled beef brisket, black beans, cheese, sour cream & avocado	

## KIDS U12's Only

*\*Kids meals come with Soft Drink & Kids Ice Cream*

<b>NUGGETS &amp; CHIPS</b>	<b>14</b>
<b>CHEESEBURGER &amp; CHIPS</b>	<b>14</b>
<b>STEAK &amp; CHIPS</b>	<b>14</b>
<b>SPAGHETTI BOLOGNESE</b>	<b>14</b>

## LIGHT MEALS

<b>SMALL CHICKEN PARMA (GF*)</b>	<b>20</b>
Golden fried schnitzel topped with ham, cheese & napoli.	
<b>SCHNITZEL ONLY OPTION AVAILABLE</b>	
<b>SMALL HOUSE FISH (GF*)</b>	<b>20</b>
Your choice of House battered or Grilled Orange Roughy served with lemon, house-made tartare & lemon	
<b>BANGERS &amp; MASH (GF*)</b>	<b>20</b>
Rivergum sausages served on mash with veg & gravy	
<b>ROAST OF THE DAY (D*, GF*)</b>	<b>20</b>
See Chef Special board	

## BURGERS

*\*Served with Chips*

<b>SOUTHERN FRIED BURGER (GF*)</b>	<b>26</b>
Southern Fried Chicken Breast served with lettuce, aioli, bacon, chipotle mayo, cheese on a milk bun	
<b>SPORTIES BEEF BRISKET (GF*)</b>	<b>26</b>
Slow Cooked beef brisket in smokey BBQ Sauce, bacon, cheese, BBQ sauce, aioli on a milk bun	
<b>STEAK BURGER (GF*)</b>	<b>28</b>
Scotch fillet steak served with lettuce, tomato, beetroot, dill pickles, aioli, bacon, cheese, burger sauce on a milk bun	

*\*Veggie Burger pattie alternative available*

## MAINS

*All mains served with your choice of chips, salad or veg*

<b>SEAFOOD BASKET</b>	<b>35</b>
House battered orange roughly, dusted prawns, squid and scallops with lemon & tartare sauce	
<b>PANFRIED SALMON</b>	<b>35</b>
Dukkah crusted salmon fillet with lemon butter	
<b>CHICKEN PARMA (GF*)</b>	<b>30</b>
Crumbed chicken schnitzel topped with napoli, ham & blended cheese	
<b>SCHNITZEL ONLY</b>	<b>26</b>
<b>CHICKEN KIEV</b>	<b>30</b>
Lightly crumbed golden fried chicken breast filled with garlic butter	
<b>ROAST OF THE DAY (D*, GF*)</b>	<b>24</b>
See Chefs Special Board	
<b>PASTA OF THE DAY</b>	
See Chefs Special Board	
<b>300GM SCOTCH FILLET (GF,D)</b>	<b>45</b>
Cooked to your liking	
<b>300GM PORTERHOUSE (GF,D)</b>	<b>42</b>
Cooked to your liking	

## ADD-ONS

<b>SALAD BOWL (V)</b>	<b>8</b>
House salad with dressing	
<b>VEGGIE BOWL (V,VE, DF)</b>	<b>10</b>
Seasonal market vegetables	

## HOUSEMADE SAUCES/TOPPERS

<b>GARLIC PRAWN TOPPER (GF)</b>	<b>7</b>
<b>AVOCADO &amp; CREAMY GARLIC SAUCE (GF)</b>	<b>5</b>
<b>SURF &amp; TURF TOPPER (PRAWNS, CALAMARI) (GF)</b>	<b>8.50</b>
<b>INDULGE SAUCE (GF); WHITE WINE CREAMY GARLIC SAUCE WITH BACON, SUNDRIED TOMATOES, ONION &amp; CRACKED PEPPER</b>	<b>7</b>
<b>HOUSE-MADE SAUCES (GF)</b>	<b>2.50</b>
-GARLIC BUTTER, CREAMY PEPPERCORN, RED WINE MUSHROOM, DIANE, CREAMY GARLIC	
<b>GRAVY (GF)</b>	<b>No Charge</b>

VO-Vegetarian Option, VE-Vegan, GF - Gluten Free alternative  
 \*-Alteration to suit  
 Please notify staff of any allergy or dietary requirements