



PLATES TO SHARE

HERB AND GARLIC BREAD	6.0
ADD BACON AND CHEESE	2.0
TRIO OF DIPS	10.0
Selected seasonal dips, toasted Turkish bread	
COBB LOAF	11.5
with 3 cheese, garlic, caramelised onion and chives	
SALT AND PEPPER CALAMARI	12.5
crispy fried, lemon, aioli	
SPICY BUFFALO CHICKEN WINGS	1/2 DOZ 13.0
pickled celery, blue cheese, ranch dressing	
	DOZEN 19.5
HERB AND GARLIC BAKED FIELD MUSHROOMS	14.0
Topped with grilled brie and a tomato chilli jam	
SOUP OF THE DAY, TOASTED TURKISH BREAD	9.5
ADD CHICKEN, BACON OR PRAWN	2.0

CHEFS SELECTION

SPAGHETTI CARBONARA	16.5
Fresh pasta, bacon, cheese, garlic, white wine, cream	
ADD GRILLED CHICKEN	4.0
ADD GRILLED PRAWNS	7.0
TASMANIAN SALMON (VLG)	26.0
on a spinach, fetta and baked pumpkin with a creamy cracked pepper béarnaise sauce	
ADD A PRAWN SKEWER	7.0
SLOW ROASTED SEEDED MUSTARD BEEF CHEEKS (VLG)	25.0
mashed potatoes, red onion jam, and a port jus	
BAKED CHICKEN BREAST	23.9
filled with bacon, spinach, crème cheese, served on a on a bed of baked pumpkin and a creamy chill and roast macadamia pesto	
MARINATED ROAST LAMB RUMP (VLG)	24.0
Marinated in rosemary and garlic on sweet potato, green veg and a red wine jus and mint yoghurt	

Food Allergies and intolerances: Please be aware that whilst all care is taken when catering for special requirements. It must be noted that within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy products and gluten. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

SALADS

CAESAR SALAD	18.0
Cos lettuce, bacon, croutons, boiled egg, anchovy dressing, parmesan	
MAPLE ROAST PUMPKIN SALAD (VLG)	16.9
Maple roasted pumpkin, avocado, green leaf, sun dried tomato, red onion w/ balsamic and virgin olive oil dressing	
CHAR SEARED MEDITERRANEAN VEGETABLE AND FETTA SALAD (VGL)	15.0
With a caramelized Spanish onion, semi dried tomato and balsamic dressing	

SALAD TOPPERS

GRILLED HERBED CHICKEN.....	4.0
SALT AND PEPPER CALAMARI.....	5.0
GRILLED PRAWNS (5).....	7.0

PUB FAVOURITES

SILVERSIDE (VLG)	15.9
house pickled beef on a bed of mash, gravy, peas with mustard pickles	
BANGERS AND MASH	19.0
3 Grilled pork sausages served on a bed of creamy mash topped with peas and onion gravy	
BEEF LASAGNE	18.9
freshly prepared pasta layered with Bolognese sauce topped with Napoli and shaved parmesan	
CLASSIC CHICKEN SCHNITZEL (200 GRAM)	18.5
chicken breast in crumbed coating, garden salad, chips, lemon, gravy	
ADD PARMIGIANA	3.00
tomato sugo, leg ham, mozzarella cheese	
BBQ PORK RIBS (VLG)	1/2 RACK 26.0
	FULL RACK 34.0
slowly cooked meaty pork ribs in our plum soy and sweet chili glaze served with a garden salad and crispy chips	
BEER BATTERED AUSTRALIAN KINGFISH (VLG)	24.0
lemon, tartare sauce, garden salad, chips	
FISHERMAN'S CATCH	28.5
crispy fried prawns, scallops, calamari, fish, tartare sauce, lemon, garden salad, chips	
SALT AND PEPPER CALAMARI (AS MAIN)	19.5
crispy fried, with Chips and Salad,lemon, aioli	



STEAKS

Our steaks are hand selected, seasoned with sea salt and fresh cracked pepper.

Served with garden salad, straight cut chips or salt baked jacket potato, sour cream and chives with your choice of sauce.

EYE FILLET	180gm, pasture fed	27.5
FILLET MIGNON	250gm, pasture fed	30.0
RUMP	250gm, grain fed	22.0
RUMP	500gm, grain fed MSA	28.0
RIB FILLET	300gm, grain fed	33.0

SAUCES

RED WINE JUS	caramelised meat sauce infused with herbs and red wine (VLG)
PEPPERCORN	cracked black peppercorn, whisky and beef jus
MUSHROOM	sautéed mushrooms, garlic, thyme and beef jus, finished with cream
DIANNE	creamy sauce with sautéed onions, tomato, brandy, garlic, Worcestershire (VLG)
GARLIC CREAM	sautéed onion and garlic, white wine, stock, cream, parsley (VLG)
GRAVY	our classic rich brown meat sauce (VLG)

STEAK TOPPERS

BEER BATTERED ONION RINGS	3.0
SALT AND PEPPER CALAMARI	5.0
GRILLED PRAWNS (5).....	7.0
FRIED EGGS (2)	4.0
HERB AND GARLIC FIELD MUSHROOMS	4.0

ON THE SIDE \$6

STEAMED SEASONAL VEGETABLES	
STRAIGHT CUT CHIPS, AIOLI	
GARDEN SALAD, HOUSE DRESSING	
SALT BAKED POTATO MASH	
POTATO WEDGES, SOUR CREAM, SWEET CHILLI	8.0

& SANDWICHES & BURGERS

SOUTHERN FRIED CHICKEN BURGER	17.5
Buttermilk fried chicken, bacon, coleslaw, lettuce, chips served with a sweet chilli mayo	
THE PUB CLUB	14.0
grilled bacon, fried egg, tomato, lettuce, toasted Turkish, aioli, chips	
PREMIUM BEEF BURGER	15.5
100% beef pattie on a toasted bun, tomato, lettuce, dill pickle, tomato sauce, aioli, chips	
ADD CHEESE, BACON, AVOCADO, FRIED EGG	1.5 EACH
THE "BEST" STEAK SANDWICH	17.0
Grilled beef steak on toasted Turkish bread, bacon, fried egg, caramelised onion, tomato, lettuce, BBQ sauce and chips.	
THE "WALLABY BOB" ULTIMATE BURGER	19.9
Lettuce, tomato, onion rings double beef, double bacon, double cheese, rich tomato sauce on an oversized bun w/ chips	

KIDS MENU 10 YEARS AND UNDER

ALL KIDS MEALS INCLUDE A SMALL SOFT DRINK AND ICE CREAM CUP

HAM AND PINEAPPLE PIZZA	CRISPY CHICKEN NUGGETS	
Tomato sugo, cheese	chips, tomato sauce	
SPAGHETTI BOLOGNAISE	CHICKEN SCHNITZEL	
grated cheese	Chips, tomato sauce	
CRISPY FISH AND CHIPS	DESSERT	
lemon, tomato sauce.	Vanilla ice cream pot	

HEALTHY OPTION; ADD VEGETABLES OR SMALL SALAD TO ANY KIDS MEAL 1.0

DESSERTS \$8

All desserts are served with your choice of whipped cream or ice cream.
FOR BOTH ADD 1.00

- Candy shop cheesecake, (malteesers, M&Ms, marshmallows) chocolate sauce
- Vanilla Panna cotta, poached strawberries (VLG)
- Apple crumble tartlet (warm or cold), bourbon custard
- Warm chocolate brownie, honeycomb, fudge sauce
- Salted caramel sticky date pudding, butterscotch sauce

CAKE OF THE MONTH AND COFFEE.....	10.0
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