

When you have made your selection please place your food and beverage orders at the Counter.

V vegetarian

GF gluten free

Entrees

Garlic & Herb Bread V 6
 Italian bread smeared with garlic and herb infused butter and grilled until golden.

Vietnamese Style Spring Rolls 12
 A delicious mix of Vietnamese style prawn and pork mince wrapped in rice paper and lightly fried, served with sweet chilli dipping sauce.

Salt and Pepper Calamari 14
 Tender Calamari rings lightly coated in our Chef's Szechuan style salt and pepper mix served with honey mustard dipping sauce.

Turkish Bread and Dips V 18
 Traditional Turkish Pide grilled until slightly crispy and served with a daily selection of homemade dips.

Bean Burrito V 18
 Red kidney beans combined with our mouth-watering Mexican rice recipe wrapped in a flour tortilla, topped with grated cheese and toasted until golden, served with salsa and sour cream.

Salads

Calamari Salad 24
 Our Szechuan-style salt and pepper Calamari squid served on a bed of garden greens, red onion, cucumber and tomato, drizzled with yoghurt herb aioli.

Honey Prawn Salad GF 26
 Grilled prawns tossed in a mixture of Peri-Peri seasoning, honey, garlic and sesame seeds served on a bed of garden greens and avocado, drizzled with homemade aioli dressing.

Lemon Chicken Salad GF 25
 Chicken tenderloins marinated in garlic and lemon juice, grilled until golden and served on a bed of tossed salad with cucumber and sun-dried tomatoes, and finished with aioli dressing.

Warm Beef Salad GF 25
 Tender beef strips marinated in garlic and olive oil tossed with mixed greens, semi-dried tomatoes, cucumber, red capsicum, roasted cashews and drizzled with our homemade honey mustard mayonnaise.

Asian Corner

Lamb Madras 30
 Succulent lamb slow cooked until tender in a traditional Indian style aromatic curry with cumin, chilli and potatoes served with steamed Basmati rice.

Thai Chicken Curry 28
 Chicken breast pieces slow cooked in a spicy and creamy coconut-based Thai green curry sauce with a selection of Asian vegetables, served with Jasmine rice.

Chicken Cashew Nut 27
 Tender chicken stir-fried with cashew nuts, mixed vegetables and oyster sauce, served on a bed of steamed Jasmine rice.

Mie Goreng (mild or spicy) V 27
 A classic Thai egg noodle dish stir-fried with chicken, shrimp, egg, onion, bean sprouts and bok choy coated with a delicious homemade soy and peanut sauce.

Pad Thai (Mild or Spicy) GF, V 26
 A beloved Thai dish with flat rice noodles stir-fried with pork and prawns, egg, bean sprouts, crushed peanuts and a silky homemade Pad Thai sauce served with a lemon wedge.

Sweet Thai Prawns 28
 Lightly battered Tiger prawns fried until crispy and tossed with assorted vegetables and our Thai-style sweet chilli sauce, served on a bed of steamed Jasmine rice.

Vegetarian Stir Fry GF, V 22
 Stir-fried winter vegetables and Asian greens tossed with a sweet Thai-style sauce and served on Jasmine rice.

Special Fried Rice 20
 Combination fried rice mixed with chicken, prawn, ham, egg, mixed vegetables and topped with spring onions.

Main Meals

Garlic Prawns 30
 Succulent prawns pan fried until golden with served our Chef's renowned garlic and herb cream sauce recipe on a bed of steamed Jasmine rice.

Grilled Snapper & Garlic prawns <i>GF available</i>	30	Ocean & Earth <i>GF available</i>	28
Grilled Snapper fillet topped with prawns served with a side of creamy garlic sauce, chips and salad.		Grilled chicken breast topped with a King Prawn tower and a side of creamy garlic sauce, served with chips and salad.	
Grilled Snapper & Scallops <i>GF available</i>	30	Chicken Parmigiana	28
Snapper fillet and scallops grilled until golden and drizzled with our creamy saffron sauce, served with chips and salad.		Homemade crumbed chicken breast fillet topped with a delicious Napolitana sauce and cheddar cheese then grilled until golden, served with chips and salad.	
Barramundi	37	Rack of Lamb <i>GF available</i>	40
Grilled Barramundi fillet topped with prawns and scallops, served with a side of creamy garlic sauce, chips and salad.		400g lamb rack marinated with lemon, garlic, rosemary and parsley, roasted until tender and complemented with a red wine Jus, served with mashed potato and vegetables.	
Fish and Chips	24	Atlantic Salmon <i>GF available</i>	35
200g of Snapper fillets grilled or beer battered and lightly fried served with a lemon wedge, side of tartare sauce, and chips and salad.		Atlantic salmon grilled to perfection on a bed of Asian greens drizzled with a balsamic onion reduction, served with mashed potato and vegetables.	
Crackling Roast Pork Belly	35	Traditional Chilli Mussels	28
400g of tender pork belly and crispy crackling served with a side of sweet apple sauce, mashed potato and winter vegetables.		Fresh mussels sautéed in a Napolitana sauce infused with white wine, chilli, garlic and fresh herbs, served with toasted Italian bread.	
Grilled Sirloin Steak <i>GF available</i>	34	<u>Kids Menu</u>	
350g of aged prime Sirloin beef grilled to your liking served with a side of creamy mushroom and Brandy sauce, chips and salad.		Pizza and Chips	12
Scotch Fillet <i>GF available</i>	42	Kid's Pasta	12
300g of aged prime Scotch Fillet beef grilled to your liking with a choice of Mushroom, Peppercorn, Dianne or Creamy Garlic sauce, served with chips and salad.		Chicken Nuggets and Chips	12
T-Bone <i>GF available</i>	37	Kid's Fish and Chips	12
400g of aged T-bone grilled to your liking with a choice of Mushroom, Peppercorn, Dianne or Creamy Garlic sauce, served with chips and salad.		<u>Extras</u>	
Surf and Turf <i>GF available</i>	46	All Side Sauces	3
300g of aged prime Scotch Fillet beef topped with a tower of prawns, crispy Calamari and a side of garlic sauce, served with chips and salad.		Mushroom <i>GF</i>	3
Texas BBQ Spare Ribs	38	Diane <i>GF</i>	3
Our house specialty: meaty pork ribs slow roasted in a spicy Tex-Mex BBQ sauce until tender, served with chips and salad.		Pepper <i>GF</i>	3
Chicken Macadamia	30	Creamy Garlic	3
Succulent chicken breast stuffed with a mixture of macadamia, marinated fetta and sun-dried tomato, and drizzled with a roasted Jus, served with chips and salad.		Side Salad	7
Tandoori Chicken	29	Steamed Vegetables	6
Chicken breast marinated in a Tandoori style sauce, served with raita, mango chutney and rice timbale.		Mashed Potatoes	6
		Steamed Rice	6
		Egg	3
		<u>Desserts</u>	
		Ice-Cream Sundae	8.5
		A selection of premium ice-creams served with your choice of topping and crushed nuts.	
		More desserts	
		Choose from our range of desserts from our cake display fridge at the Coffee Bar.	