

Starters

Garlic Bread \$7.00

Add cheese \$2.00

Smoked Salmon Bruschetta \$13.00

Tasmanian smoked salmon, pickled red onion, capers with lemon cream cheese sitting on freshly toasted French Baguette

Soup of the Day \$8.50

House made using seasonal produce & served with a fresh toasted dinner roll

Honey Duck & Vegetable Rice Paper Rolls \$14.50

Vibrant full flavoured honey and sesame infused duck, wrapped in light rice paper, with crisp julienne vegetables with an orange glaze dipping sauce.

Chilli BBQ Chicken Wings \$15.00

Chicken wings coated in a smoky chilli BBQ sauce

Shrimp Prawn & Avocado Cocktail \$16.50

Shrimp, diced avocado, iceberg lettuce with house made cocktail sauce

Szechuan Pepper Calamari \$14.50

Lightly dusted Szechuan pepper calamari served with a wasabi mayo

Sides

Warm Dinner Roll \$1.00

Seasonal Vegetables \$5.50

Fresh Garden Salad \$5.00

Onion Rings \$6.00

Bowl of Chips \$8.00

Bowl of Sweet Potato Fries \$9.00

Kids

All meals \$8.00

Battered Fish & Chips

Party Pies & Chips

Penne Napoli or Carbonara

Chicken Nuggets & Chips

Frankfurts & Chips

Hawaiian or Margherita Pizza

Upsize deal for an additional \$5

Seniors

Premium Black Angus Porterhouse Steak (GF) – 180gm \$19.00

Roast of the Day (GF) \$15.00

Served with seasonal vegetables

Chicken Parmigiana \$15.00

House crumbed chicken breast topped with shaved ham, Napoli & cheese

Chicken Schnitzel \$14.00

House crumbed chicken breast

Seafood Basket \$16.50

Battered fish, crumbed prawn, scallop & calamari with chips & garden salad

Roasted Vegetable Frittata \$14.50

Layers of roasted vegetables of eggplant, zucchini, mushrooms, sweet potato, red onion, spinach and tomato

served with sweet potato fries and salad

Chicken Korma \$13.50

Tender chicken pieces cooked in a buttery flavoured cashew curry with tomato, spices and cream served with jasmine rice, roti bread & cucumber yoghurt

Chicken Caesar Salad \$14.00

Cos lettuce, chicken, garlic croutons, bacon lardons & shaved parmesan cheese with a Caesar dressing, finished with anchovies & poached egg

Wild Mushroom & Tarragon Risotto \$13.00

Assorted mixed wild mushrooms cooked in tarragon infused Arborio rice, topped with roquette and parmesan cheese

Traditional Penne Carbonara \$11.00

Traditional Carbonara of bacon, egg & mushrooms in a creamy garlic sauce

Salads, Pasta & Risotto

Chicken Caesar Salad \$21.00

*Cos lettuce, chicken, garlic croutons, bacon, shaved parmesan with a Caesar dressing,
finished with anchovies & a poached egg*

Japanese Beef & Noodle Salad \$19.00

*Tender pieces of marinated beef, served on a mixed lettuce & bok choy, red onion, red capsicum,
cucumber & crispy noodles served with a fragrant dressing*

Roasted Beetroot & Walnut Salad \$18.00

*Roasted beetroot, baby spinach and wild rocket, red onion, crisp chickpeas, goat's cheese & walnuts
finished with a beetroot & blood orange vinaigrette*

Pumpkin & Ricotta Ravioli \$21.00

Ravioli in a creamy tomato sauce with shallots, pine nuts, cherry tomatoes, spinach & shaved parmesan

Smoked Salmon Spaghetti \$23.00

Tasmanian smoked salmon, capers, shallots and spinach in a dill & lime infused creamy white sauce tossed with spaghetti

Chicken Tortellini \$19.00

*Chicken Tortellini with spinach, cherry tomatoes & avocado in a
creamy garlic white wine sauce with shaved parmesan*

Traditional Penne Carbonara \$18.00

Traditional Carbonara of bacon, egg & mushrooms in a creamy garlic sauce

Sweet n' Sour Pork Wok \$21.00

Tender pork pieces, wombok, Asian vegetables, cashews, fried shallots & hokkien noodles

Wild Mushroom & Tarragon Risotto \$20.00

Assorted mixed wild mushrooms cooked in tarragon infused Arborio rice, topped with rocket & parmesan cheese

Honey Duck & Beetroot Risotto \$23.00

*Shredded honey infused duck, roasted beetroot and beetroot puree, rocket & pine nuts,
finished with goat's cheese & micro herbs*

Mains

Premium Black Angus Porterhouse Steak – 350gm \$37.00

Premium Black Angus Prime Scotch Fillet – 300gm \$35.00

Top with Garlic Prawns for an extra \$6.00

Sauces: mushroom, pepper, garlic butter or gravy

Macadamia Crusted Pork Medallions \$28.00

Pork medallions crusted with toasted macadamias, served with kipfler potatoes, asparagus

& truss cherry tomatoes with a plum glaze

Roast of the Day \$20.00

Served with seasonal vegetables

Garlic Chicken Kiev \$25.00

Crumbed chicken supreme stuffed with garlic butter served with jasmine rice & salad,

topped with a creamy white wine garlic sauce

Chicken Korma \$24.00

Tender chicken pieces cooked in a buttery flavoured cashew curry with tomato, spices & cream served

with jasmine rice, roti bread & cucumber yoghurt

Thai Green Prawn Curry \$26.00

Sautéed prawn in an authentic coconut Thai green curry served with jasmine rice

Chicken Parmigiana \$24.00

Chefs own crumbed chicken breast topped with shaved ham, Napoli & cheese

Chicken Schnitzel \$23.00

Chefs own crumbed chicken breast

Beer Battered Whiting \$24.00

Furphy battered whiting served with fresh lemon & house made tartare sauce.

Seafood Platter \$30.00

*Furphy battered whiting, crumbed prawns, lightly dusted Szechuan pepper calamari, pipis'
& Tasmanian smoked salmon*

All main meals can be accompanied with chips, salad or vegetables unless stated

Desserts

Spanish Churros \$8.00

With creamy chocolate hazelnut dipping sauce

Caramelised Pineapple & Coconut Sundae \$8.00

Caramelised pineapple layered with pineapple coulis, vanilla ice cream, coconut & whipped cream

Rocky Road Eton Mess Sundae \$8.00

Rocky road pieces, marshmallows, toasted peanuts drizzled with chocolate ice magic

Affogato \$9.00

Espresso coffee with vanilla ice cream & Frangelico liqueur

Individual Cake \$8.00

All served with cream & strawberry

Please view the cake fridge for our daily selections

Home Made Individual Cake & Coffee Deal \$10.00

All served with cream & strawberry

Please view the cake fridge for our daily selections

Hot Beverages

Espresso Coffee \$4.50

Tea & Herbal Infusions \$4.50

Vanilla Chai Latte \$4.50

Hot Chocolates \$4.50

Mug + \$1.00