



## CLASSICS MENU

<b>BOWL OF CHIPS (GF)</b>	<b>10</b>	<b>FISH GRILLED OR BATTERED (GFO)</b>	<b>25.50</b>	<b>GARLIC PRAWNS (GF)</b>	<b>28</b>
<b>SOUR DOUGH GARLIC COB LOAF</b>	<b>10.50</b>	battered or grilled fish, in a crispy Great Northern batter, served with your choice of two classic sides with tartare and lemon		sauté onion, garlic and tiger prawns, cooked in a creamy white wine sauce, served with basmati rice and a side garden salad	
house sour dough loaf, with garlic butter, served toasted	<b>+ CHEESE 2.50</b>	<b>CHICKEN SCHNITZEL</b>	<b>25.50</b>	<b>CARBONARA</b>	<b>23</b>
<b>350GRM PORTERHOUSE (GF)</b>	<b>38</b>	panko crumbed chicken schnitzel, served with your choice of two classic sides		sauté onion, garlic, diced bacon and mushroom, cooked in a creamy white wine sauce, with linguini pasta, finished with an egg and parmesan cheese	
grilled and cooked to your liking, served with a choice of two classic sides and a sauce *		<b>CHICKEN PARMA</b>	<b>26.50</b>	ADD CHICKEN	+6
<b>ROAST OF THE DAY (GF)</b>	<b>26</b>	panko crumbed chicken schnitzel, topped with house Napoli and parma cheese, served with your choice of two classic sides		ADD PRAWNS	+2.5 EA
served with roasted and seasonal vegetables, with traditional gravy and accompanying condiments		<b>S&amp;P CALAMARI (GF)</b>	<b>26.50</b>	<b>SENIORS MEALS</b>	<b>21</b>
		hand dipped calamari, in a classic S&P seasoning, served with chips and salad, and a sweet chilli aioli dipping sauce		<b>FISH GRILLED OR BATTERED ROAST OF THE DAY</b>	

## SEASONAL MENU

<b>BUTTER CHICKEN (GFO)</b>	<b>26</b>	<b>REUBEN SANDWICH</b>	<b>24</b>	<b>MUSHROOM RAGU (V)</b>	<b>24.50</b>
slow cooked chicken, in an aromatic butter and rich tomato sauce, served with basmati rice and a toasted naan bread		slow cooked corned beef, with house pickles, cheese, aioli and sauerkraut in toasted Texan toast, served with chips		with gnocchi, cooked in a rich tomato Napoli sauce, with baby spinach, topped with parmesan cheese	
<b>CHICKEN SCALLOPINI (GF)</b>	<b>27</b>	<b>CORN BEEF (GF)</b>	<b>27</b>	<b>CRUMBED LAMB CUTLETS</b>	<b>28.50</b>
pan fried chicken, with a creamy white wine, lemon and mushroom sauce, served with creamy mashed potato & greens		slow cooked corned beef, with a Dijon mustard cream sauce with creamy potato mash and greens		crumbed lamb cutlets (2) with creamy mash, vegetables and house gravy	
<b>GREEK LAMB BURGER</b>	<b>26</b>	<b>HONEY SESAME PRAWNS</b>	<b>32</b>	<b>GREEK SALAD (V)</b>	<b>24.50</b>
a house lamb patty, with feta and rosemary, lettuce, tomato and red onion with tzatziki, in a toasted bun, served with chips		tempura battered prawns, coated in Manuka honey, with black and white sesame seeds and served with basmati rice and a side garden salad		mescaline lettuce, roast capsicum, feta cheese, olives and red onion tossed through a garlic tzatziki dressing	
				ADD CHICKEN	+6
				ADD PRAWNS	+2.5 EA

## SAUCES

*GRAVY, *PEPPER, *MUSHROOM, *GARLIC BUTTER	<b>2.50 EA</b>
RED WINE JUS	<b>4</b>
GARLIC PRAWN SAUCE (4 PRAWNS)	<b>10</b>

## ADDITIONAL SIDES

CREAMY MASHED POTATO	<b>7</b>
CLASSIC SIDE CHIPS	<b>5</b>
CLASSIC SIDE SALAD	<b>6</b>
CLASSIC SIDE VEGETABLES	<b>6</b>

(V) VEGETARIAN - (VG) VEGAN - (GF) LOW GLUTEN - (GFO) GLUTEN FREE OPTIONS

15% surcharge on Public Holidays  
Gluten-free fryer in use