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SMALL BITES

Garlic Cob Loaf 11.0

Add Cheese 2.5

Garlic & Herb Flatbread **GFO** **V**
Mozzarella, parmesan cheese, garlic & herbs
(8 slices) 16.0

Spinach & Feta Flatbread **GFO** **V**
Mozzarella, feta, spinach (8 slices) 17.0

Cheeseburger Sliders
Homemade beef patty, lettuce, American
cheese, pickles & chipotle aioli. Served in a
toasted slider bun with a side of chips (2) 17.0

Pulled Pork Tacos
Taco spiced pulled pork, slaw, jalapenos on soft
shell tacos with garlic aioli with a side
of chips (2) 17.0
Add Cheese 2.5

Bowl of Chips **V** 9.5

BURGERS

Veggie Burger **V**
Toasted bun, veggie patty, grilled zucchini,
American cheese, sweet pickles, beetroot &
house slaw, finished with chipotle aioli & a side of
chips 25.0

R91 Burger
Toasted bun, homemade beef patty with grilled
bacon, cheese, sweet pickles, beetroot &
house slaw, finished with chipotle aioli & a side of
chips 27.0

Buffalo Chicken Burger
Toasted Bun, Buffalo chicken grilled patty,
lettuce, tomato, hot sauce, ranch sauce,
American cheese & a side of chips 26.0

Beef & Cheese Burger
Toasted bun, homemade beef patty, American
cheese, lettuce, mustard burger sauce & a side of
chips 24.0

GRILL

300 gram Porterhouse **GF**
Cooked to your liking, served with chips &
salad or vegetables with your choice of
sauce 40.0

300 gram Scotch Fillet **GF**
Cooked to your liking, served with chips &
salad or vegetables with your choice of sauce

Sauces 42.0
Gravy, Peppercorn, Mushroom, Garlic sauce or
Garlic butter - all house-made & gluten free

- Garlic prawn sauce 11.0
- Red wine jus 4.0
- Additional sauce 3.0

CHICKEN

Chicken Schnitzel
Served with your choice of chips & salad or
vegetables topped with gravy 26.0

Chicken Parma
Served with your choice of chips & salad or
vegetables

- Traditional 27.0
- BBQ bacon 29.0
- Hawaiian 29.0

Bacon Wrapped Grilled Chicken **GF**
This meal may require additional preparation time
Chicken breast stuffed with garlic butter,
wrapped with bacon & finished with a creamy
garlic sauce, served with your choice of chips,
salad or vegetables 33.0

Cajun Half Chicken
Grilled half chicken, marinated in Cajun seasoning
served with roasted kipfler potatoes and grilled
cherry tomatos 29.0

FAVOURITES

Lamb Shoulder **GF**
Slow cooked lamb shoulder, roasted kipfler
potatoes, greens & a red wine jus 34.0

Italian Style Beef Meatballs **GFO**
Homemade beef meatballs baked in Napoli
sauce, with parmesan & fresh basil served with a
toasted flatbread 28.0

Pork Belly **GF**
Crispy pork belly, creamy mash, pickled fennel
and apple cider jus 32.0

Roast of the Day **GF**
Served with roast & seasonal vegetables,
finished with gravy 26.0

Thai Beef Salad
with crispy marinated beef strip, tossed through
a lettuce, onion, cabbage, carrot, tomato, 24.0
capsicum and cucumber salad dressed with a
sweet chilli Thai dressing, finished with fried
shallots & fresh Asian herbs

SEAFOOD

Salt & Pepper Calamari
Lightly fried calamari, coated with a salt &
pepper seasoning, served with chips & salad
with a side of lemon & tartare 28.0

Garlic Prawns **GF**
Eight tiger prawns, cooked in a creamy white
wine sauce with sautéed, spring onion &
garlic served with a side salad & basmati rice 30.0

Salmon **GF**
Salmon fillet, served with pumpkin puree,
greens, grilled lemon & hollandaise sauce 34.0

Battered or Grilled Fish **GFO**
Served with chips, salad & a side of
tartare & lemon 26.50
Senior price 18.5

M E N U

PANS

Roast Mushroom & Truffle Risotto GF V

Roasted button mushroom, sautéed swiss brown mushrooms & white truffle oil, cooked in a stock with spring onion topped with parmesan cheese **24.0**

Carbonara

Mushrooms, bacon, onion & garlic, cooked in a creamy white wine sauce, finished with an egg & spring onion, topped with parmesan cheese **24.0**

Pumpkin & Feta Gnocchi V

Roasted pumpkin, feta, garlic & onion, cooked in a creamy white wine sauce, finished with baby spinach & parmesan cheese **25.0**

Pesto Gnocchi V

Gnocchi cooked in a creamy pesto & white wine sauce, with onion, baby spinach, mushroom & garlic topped with parmesan cheese **25.0**

Prawn & Chorizo Risotto GF

Pan-seared prawns & chorizo cooked in a Napoli sauce with garlic, green pea's & parsley with parmesan cheese **29.0**

add chicken to any pasta or risotto \$6
add prawns to any pasta or risotto \$2.5 each

SIDES AND SAUCES

GRAVY, PEPPER, MUSHROOM, GARLIC BUTTER 3.0

GARLIC SAUCE 3.0

RED WINE JUS 4.0

GARLIC PRAWN (4) SAUCE 11.0

All other Condiments required are at varied prices

SIDE CHIPS 5.0

SIDE GARDEN SALAD 6.0

SIDE VEGETABLES 7.5

GF LOW GLUTEN

GFO LOW GLUTEN OPTION

VG VEGAN FRIENDLY

V VEGETARIAN FRIENDLY

CLASSIC PIZZA

SMALL 16.0 / LARGE 21.0

Margherita V

Napoli, mozzarella, garlic & herbs

Hawaiian

Napoli, mozzarella, ham & pineapple

Aussie

Napoli, mozzarella, ham & egg

Veggie Supreme V

Napoli, mozzarella, onion, capsicum, mushroom, pineapple, olives & mixed herbs

Capricciosa

Napoli, mozzarella, ham, mushroom, olives & anchovies

Pepperoni

Napoli, mozzarella & pepperoni **25.0**

SMALL 17.0 / LARGE 23.0

Braves Supreme

Napoli, mozzarella, ham, capsicum, pineapple, mushroom, olives & salami

BBQ Chicken

BBQ sauce, mozzarella, chicken, mushroom & pineapple

Meat Lovers

BBQ sauce, mozzarella, ham, salami & bacon

Chicken Ranch

Napoli, mozzarella, bacon, chicken & mixed herbs, topped with fresh ranch dressing

Mexican Fire Cracker ”””

Napoli, mozzarella, salami, onion, capsicum, jalapenos & chilli flakes (hot)

GOURMET PIZZA

LARGE ONLY

Greek Lamb

Napoli, baby spinach, marinated lamb, roasted capsicum, red onion, olives, feta, mozzarella cheese & tzatziki **33**

Roasted Pumpkin V

Napoli, mozzarella, roasted pumpkin, feta, caramelized onion & baby spinach **28**

PIZZA EXTRAS

Vegan Cheese

Small pizza 2.0

Large pizza 3.0

Gluten free (small only)

Small base 3.0

Classic half & half (large only)

Large pizza 3.0

Extra toppings charged accordingly

RESTAURANT

