

# CLASSICS MENU



**BOWL OF CHIPS (GF)** 10

**SOUR DOUGH GARLIC COB LOAF** 10.50

House sour dough loaf, with garlic butter, served toasted + **CHEESE 2.50**

**350GRAM PORTERHOUSE (GF)** 39

Grilled and cooked to your liking, served with a choice of two classic sides and a sauce \*

**ROAST OF THE DAY (GF)** 26

Served with roasted and seasonal vegetables, with traditional gravy and accompanying condiments

**FISH GRILLED OR BATTERED (GFO)** 26

Battered or grilled fish, in a crispy Great Northern batter, served with your choice of two classic sides with tartare and lemon

**CHICKEN SCHNITZEL** 26

Panko crumbed chicken schnitzel, served with your choice of two classic sides

**CHICKEN PARMA** 27

Panko crumbed chicken schnitzel, topped with house Napoli and parma cheese, served with your choice of two classic sides

**S&P CALAMARI (GF)** 27

Hand dipped calamari, in a classic S&P seasoning, served with chips and salad, and a sweet chilli aioli dipping sauce

**GARLIC PRAWNS (GF)** 28

Sautéed onion, garlic and tiger prawns, cooked in a creamy white wine sauce, served with basmati rice and a side garden salad

**CARBONARA** 24

Sautéed onion, garlic, diced bacon and mushroom, cooked in a creamy white wine sauce, with linguini pasta, finished with an egg and parmesan cheese

ADD CHICKEN +6  
ADD PRAWNS +2.5 EA

**SENIORS MEALS 19.9**

FISH GRILLED OR BATTERED  
ROAST OF THE DAY  
CHICKEN SCHNITZEL & CHIPS  
MAKE IT A PARMA +2.00  
BANGERS & MASH

\*No Further discount applied to seniors meals

# SEASONAL MENU

**THAI PRAWN SALAD (GFO)** 26

Grilled prawns, fresh herbs, tomatoes, Asian salad & crispy noodles tossed through a sweet chilli dressing

**BANGKOK CURRY BALLS (GF)** 27

Tender pan seared chicken balls, cooked in a mild fragrant Thai coconut curry served with basmati rice

**PUMPKIN GNOCCHI (V)** 25

Roasted pumpkin, feta, garlic & onion, cooked in a creamy white wine sauce, finished with spring onions & parmesan cheese

ADD CHICKEN +6  
ADD PRAWNS +2.5 EA

**BBQ PORK RIBS** 34

Hickory BBQ ribs, coated in a smoky hickory glaze. Served with chips & salad

**BANGERS & MASH (GF)** 27

Grilled butcher sausages, served with creamy mash potato, seasonal vegetables & caramelized onion gravy

**BEEF BURGER** 26

Toasted brioche bun, house made beef patty, lettuce, American cheese, caramelized onions, bacon, beetroot & a sweet chilli aioli served with a side of chips

**PIZZA SPECIAL** 23

Please see specials board for our weekly pizza special

**SEAFOOD BASKET** 34

Selection of battered & crumbed seafood, served with chips, salad, tartare & lemon

**VEGETARIAN RISOTTO (V)** 24

Roasted capsicum, garlic, mushroom, cherry tomatoes, caramelized onions, baby spinach topped with parmesan cheese

ADD CHICKEN +6  
ADD PRAWNS +2.5 EA

## SAUCES

\*GRAVY, \*PEPPER, \*MUSHROOM, 2.50 EA

\*GARLIC BUTTER 4

RED WINE JUS 11

GARLIC PRAWN SAUCE (4 PRAWNS)

## ADDITIONAL SIDES

CREAMY MASHED POTATO 7

CLASSIC SIDE CHIPS 5

CLASSIC SIDE SALAD 6

CLASSIC SIDE VEGETABLES 6

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

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