

Valentine's Day Menu

Breads

Garlic Pizza 5.80

3 Cheese Pizza 7.80

Bruschetta 8.20
Tomatoes, spanish onion, basil & balsamic vinaigrette atop toasted vienna bread

Entrees

Piggyback Prawns 15.95
Garlic prawns wrapped in bacon, topped with a tangy sauce & served with rice

Chicken Tenderloins 11.95
Crumbed chicken strips served with a honey mayonnaise

Potato Shells 11.95
Potato skins topped with cheese & bacon, served with sweet chilli and sour cream

Pork Belly Bites 12.95
Bite-sized pieces of crispy pork belly, served on a bed of rocket, sauerkraut and garnished with Italian glaze

Mixed Platter 48.80
All four of the entrees listed above on one share plate

Mains

Chicken Parmigiana 24.50
Crumbed chicken breast topped with napolitano sauce, ham & melted cheese. Served with beer-battered fries & salad

Chicken Camarao 28.80
Chicken breast topped with sweet chilli sautéed prawns & a creamy béarnaise sauce. Served with potato & seasonal vegetables

Chicken and Spinach Parcel 24.95
Puff pastry parcel with a chicken, spinach, sun dried tomato, feta, garlic & cheese filling, served with beer-battered fries & salad

Flathead Fillets 24.95
Beer-battered flathead fillets served with beer-battered fries, salad & tartare sauce

Barramundi Al Forno 27.95
Baked barramundi fillet topped with lemon & lime dill butter & served with beer-battered fries & salad

Salmon Fillet 29.95
Atlantic salmon fillet char-grilled & topped with creamy béarnaise sauce. Served with potato & seasonal vegetables

Angus Beef Burger 19.95
Angus beef patty, bacon, lettuce, tomato, cheese & garlic aioli, served on a toasted bun with beer-battered fries

Fajitas 25.95
Seasoned beef & chicken sautéed with onions & peppers Served with salsa, guacamole, sour cream, cheese & warm tortillas

Risotto Alla Funghi 26.50
Creamy mushroom, garlic & sun-dried tomato risotto, topped with chicken breast & leek

Fettuccine Verde 26.50
Chicken breast sautéed with avocado, pine nuts, sun-dried tomato, shallots, feta cheese & a creamy white wine sauce

Filet Mignon (250gm) 41.95
Eye fillet steak served atop sautéed mushrooms & wrapped with bacon. Served with potato & seasonal vegetables or beer-battered fries & salad. Topped with your choice of Dianne, Mushroom, Pepper, Gravy or Béarnaise sauce

Surf & Turf (300gm) 36.95
Rump steak topped with garlic prawns & a tomato-peri sauce. Served with potato & seasonal vegetables or beer-battered fries & salad

Pork Ribs 40.95
Rack of pork ribs basted in a smoky barbeque sauce Served with beer-battered fries and salad

***Gluten free and vegetarian options are available on request. ALL MEALS ARE SEASONED.**

Tap Beers

Schooner

<i>Batch Pale Ale (5.2%)</i>	9.00
<i>Batch Just Beer Lager (4.5%)</i>	9.00
<i>Batch Ask Your Waitress for the flavour</i>	9.00
<i>Cedar Creek Apple Cider</i>	9.00

Bottled Beers

<i>VB</i>	7.30
<i>Carlton Draught</i>	7.30
<i>Pure Blonde</i>	7.60
<i>Tooheys Old</i>	7.30
<i>Hahn Premium Light</i>	6.30
<i>Tooheys New</i>	7.30
<i>Corona (MEX)</i>	8.60
<i>Asahi (JAP)</i>	8.60
<i>Great Northern</i>	7.30
<i>Peroni (ITA)</i>	8.60
<i>XXXX Gold (Mid Strength)</i>	6.95
<i>Carlton Dry</i>	7.30
<i>Guinness (440ml)</i>	9.75

Vodka Cruisers

Assorted Flavours 8.15

House Spirits 7.85

Soft Drink, Juice & Milkshakes

<i>Regular Soft Drink</i>	4.00
<i>Lemon Lime & Bitters</i>	4.00
<i>Sparkling Water (750mL)</i>	7.00
<i>Juice</i>	5.00
<i>Milkshake</i>	5.75

Mocktails \$9.95

Fruit Loops

Fresh pineapple, blended together with mango puree and ice

Strawberry Fields

Fresh strawberries, blended together with triple berry puree and ice

Cocktails \$15.00

Midori Spice

Midori, Malibu and pineapple juice mixed together and finished with a layer of fresh cream

Pina Colada

The classic tropical drink, we shake Bacardi, Malibu and pineapple juice with fresh cream

Strawberry Daiquiri

The ultimate summer cocktail, we blend white rum, strawberry liqueur, sugar and lime with fresh strawberries and ice

Classic Margarita

Served in a salt-frosted glass, we blend Tequila, Triple Sec, lime juice and ice. A refreshing, icy cocktail with a little kick

Espresso Martini

Vodka, Kahlua and a shot of coffee shaken and strained into a chilled martini glass. The ultimate wakeup call

Mojito

White rum, lime juice, mint leaves, sugar syrup and topped with soda, built over crushed ice. Quench your thirst

Caprioska

Vodka, brown sugar, fresh limes, soda, plenty of crushed ice. One refreshing cocktail