

TAKE AWAY MENU

Breads

Garlic Pizza 5.65

3 Cheese Pizza 7.75

Garlic 3 Cheese Pizza 8.65

Entrees

Arancini Balls

Ask your waitress for the flavour of the day 12.00

Potato Shells

Potato skins topped with cheese & bacon, served with sweet chilli & sour cream 11.15

Crumbed Chicken Tenderloins

Served with honey mayonnaise 11.15

Garlic Prawns

Served in a traditional hot pot with toasted bread 15.95

Mains

Fajitas (Pulled Pork or Beef/chicken)

*Barbeque pulled pork or seasoned beef & chicken sautéed with onions & capsicum
Served with salsa, guacamole, sour cream, cheese & warm tortillas* 26.15

Nachos Fiesta (V)

*Corn chips with melted cheese topped with onions, sun-dried tomatoes, capsicum,
& kidney beans sautéed in a Napolitana sauce. Served with salsa, guacamole & sour cream* 19.50

Nachos (Pulled Pork or Ground Beef)

*Corn chips with melted cheese topped with your choice of barbeque pulled pork or ground beef with napolitana
sauce & kidney beans.*

Served with salsa, guacamole & sour cream 24.50

Pork Belly

Served with sauerkraut, Italian glaze, mashed potato & seasonal vegetables 32.00

Beef Lasagne

Served with beer-battered fries 21.95

10% surcharge applies on public holidays

All meals are seasoned

Please advise staff of any allergies or dietary requirements

Risotto Alla Funghi (v)

Creamy mushroom, sun-dried tomato & garlic risotto topped with deep-fried leek 20.50
Add chicken or prawns for \$6.00

Fettuccine Verde (v)

*Avocado, pine nuts, sun-dried tomatoes, shallots & feta cheese,
sautéed in a creamy white wine sauce 21.95*
Add chicken or prawns for \$6.00

Pesto Fettuccine (V)

Cherry tomatoes, pine nuts, garlic & mushrooms tossed in a basil pesto 19.95
Add chicken \$6.00

Fettuccine Bolognese

Traditional Bolognese seasoned with fresh herbs 23.50

Chicken Parmigiana

*Crumbed chicken breast topped with Napolitana sauce, ham & melted cheese
Served with beer-battered fries & seasonal vegetables 24.50*

Chicken Camarao

*Chicken breast topped with sweet chilli sautéed prawns & a creamy béarnaise sauce
Served with beer-battered fries & seasonal vegetables 28.95*

Chicken & Spinach Parcel

*Puff pastry parcel with a chicken, spinach, sun dried tomato, feta, garlic & cheese filling
Served with beer-battered fries & seasonal vegetables 25.95*

Flathead Fillets

*Beer-battered flathead fillets
Served with beer-battered fries, seasonal vegetables & tartare sauce 24.95*

Pork Ribs

*Rack of pork ribs basted in a smoky barbecue sauce 39.25
Served with beer-battered fries and seasonal vegetables.*

STEAK OF THE DAY (ASK US WHEN YOUR PLACING YOUR ORDER)

(served with chips & vegetables)

Béarnaise, Diane, Mushroom, Gravy or Pepper 3.50

SIDES ON MAIN MEALS MAY VARY

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Desserts

Passionfruit & Coconut Mousse (GF)

A tangy passionfruit curd with a combination of smooth coconut mousse, and a touch of raspberry jam on coconut meringue, finished with passionfruit glaze 13.00

Snickers Addiction

A combination of milk chocolate glazed mousse with almond sponge and peanut butter cream with caramelised peanuts on top. Served with ice cream 12.50

Go Nuts

Chocolate & vanilla ice cream cake made on a peanut butter biscuit base, topped with hot fudge & nuts 12.00

Strawberry & White Chocolate Mousse (GF)

Sponge with a combination of white choc and strawberry mousse topped with strawberry glaze. Served with ice cream 12.50

Sticky Date Pudding

Served warm and topped with butterscotch sauce. Served with ice-cream & cream 12.00

Pistachio & Mascarpone Delight Cheesecake (GF)

A flourless light smooth velvety cheesecake made with pistachio and white chocolate, topped with delicious mascarpone. Served with cream 12.50

Chocolate Temptation

Warm chocolate mud cake, fudge & ice cream topped with whipped cream 12.00

Baked Oreo Cheesecake

A light creamy baked cheesecake on a Oreo crust topped with chocolate ganache and chocolate mascarpone. Served with ice cream. 13.00

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