



## STARTERS

Mount Zero Olives <i>marinated with orange, rosemary and almonds</i> (GF)	7
Home Baked Sourdough Cob <i>stuffed with garlic herb butter</i>	8.9
Roasted Garlic, Herb and Parmesan Pizza	8.9
Lemon Pepper Calamari <i>with garlic aioli</i>	14.9
Cheesy Arancini Balls <i>with Spiced Tomato Chutney</i>	11.9
Mezze Plate <i>beautifully prepared selection of cured meats, goats cheese, sundried tomato, hummus, olive tapenade and crusty bread</i> (GF)	18.9
Bowl of chips	6.5

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## PIZZAS – 10" SIZE

<i>Gluten free base available</i>	4
Classic Capricciosa <i>mushrooms, olives, mild salami, prosciutto, artichoke, basil</i>	20
Kangaroo <i>seared kangaroo loin, bush tomato chutney, feta cheese, rocket</i>	22
Tangy BBQ Chicken <i>chicken, bbq sauce, red onion, fire roasted capsicum, parsley</i>	20
Ham & Pineapple <i>smoked ham, pineapple, torn bocconcini, parsley</i>	18
Moroccan Lamb Meatballs <i>spiced meatballs, caramelized red onion, cherry tomato, mint</i>	22
Spiced Pumpkin <i>roasted spiced pumpkin, baby spinach, sun dried tomatoes, parmesan</i>	18
Pepperoni <i>sliced pepperoni, Italian sausage meatballs, parmesan, basil</i>	22
Crab & Shrimp <i>cream cheese, crab, shrimp, fresh dill</i>	22

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## KIDS MEALS – UNDER 12

Chicken Nuggets and Chips	10
Battered Fish 'n' Chips	10
Chicken Schnitzel and Chips	10
Mini Parmi and Chips	10
Steak, Chips and Gravy (GF)	12
Ice Cream and Chocolate Wafers <i>with chocolate or strawberry topping</i>	5

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## KIDS PIZZA – 8" SIZE

Ham and Pineapple	10
BBQ Chicken	10
Margherita	10

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(GF) – dish can be gluten free



## FROM THE CHAR GRILL

*Served with today's potatoes & steamed greens or chips & garden salad*

Prime Australian Grass fed Scotch Fillet 300gm (GF)	31.9
Black Angus Porterhouse 300gm (GF)	31.9
Seared Lamb Rump 200gm (served medium rare) (GF)	26.9
Grain Fed Rib Eye 350gm (GF)	34.9
Minute Steak 150gm Porterhouse (GF)	19.9
Sauces (GF): Whiskey Peppercorn Cream, Mushroom Ragout, Herb Gravy, Thyme & Pinot Jus, Confit Garlic Butter, Smoked Garlic & Prosecco Cream	3.0
Mustards: Horseradish, Hot English, Dijon, Seeded Mustard	

## MAIN PLATES

Chicken Parmigiana with chips and garden salad	23.9
Chicken Schnitzel with chips and garden salad	20.9
Battered Fish and Chips with garden salad and house made tartare	24.9
Market Fresh Fish of the Day see specials board (GF)	P.O.A
Lemon Pepper Calamari with aioli, chips and garden salad	24.9
Kangaroo Loin served med-rare, lemon myrtle marinade, carrot and cardamom puree, zucchini ribbons, red wine reduction with potatoes and steamed greens (GF)	28.9
Linguine pasta strands tossed with baby spinach and sun dried tomato pesto	19.9
add chicken <b>23.9</b> add prawns <b>26.9</b>	
Field Mushroom stuffed with char grilled vegetables and halloumi cheese, fire roasted capsicum dressing with chips and garden salad (GF)	23.9

## SALADS

Prawn, rocket and mango with chilli lime dressing (GF)	24.9
Quinoa, roasted baby beetroot and Persian feta (GF)	17.9
Warm honey lemon chicken, baby spinach and chick pea (GF)	22.9

## DESSERTS

Halls Gap Mess Pavlova layered with berry compote, candied macadamia nuts, whipped cream (GF)	12.9
Passionfruit & Mascarpone Upside-down Cheesecake (GF)	12.9
Warm Triple Chocolate Brownie with vanilla ice cream	14.9
Lemon Drizzle Cake with raspberry compote	12.9
Affogato espresso, vanilla ice cream, choice of Frangelico, Baileys, Kahlúa (GF)	15

(GF) – dish can be gluten free