



Breads

Garlic or Herb Turkish Bread

Bruschetta Turkish Bread

To Start

Soup of the Day

Served with toasted Turkish Bread

Crumbed Stuffed Mushrooms

Mushroom filled with a trio of Cheeses seasoned to perfection
with the Chefs special seasoning then crumbed
And served with a homemade dipping sauce

Creamy Garlic King Prawns (GF)

Served with Jasmine Rice

Chef's Crispy Honey Chicken

Served on a bed of Rice

Salt & Pepper Calamari (GF)

Served on a Bed of Baby Spinach Salad



Main Course Selection

8 Hour Slow Cooked Beef Cheeks

Moist & Tender Beef Cheeks paired with Mushrooms, Carrot Puree, Served with Port, Pale Ale & Red Wine Jus, served with a Seasonal Vegetables.

Slow Cooked Belly Of Pork (GF)

Slow Cooked Pork Belly with Fresh Homemade Slaw and Crunchy Bacon Dirt.

Twice-Cooked Belly of Pork (GF)

Complimented by a Passionfruit & Cumin Sauce serve Potato Graton, Baby Carrots and a Pumpkin Puree

Confit Chicken (GF)

Slow Cooked in its own oils is a Chicken Maryland with a Crispy Skin, Drizzled in a Thyme & Blueberry Vinaigrette atop Sautéed Potato & greens

Pan Seared Atlantic Salmon Fillet (GF)

Inviting Atlantic Salmon Fillet topped with Lemon Myrtle & Coconut, Served on a Fresh Baby Spinach Salad with Fetta, Spanish Onion, Pine Nuts, Roasted Pumpkin & Orange

Seafood Risotto (GF)

Creamed Arborio Rice with Succulent Scallops, Prawns & Calamari coated in the Chef's Homemade Napoli Sauce and finished with Shaved Parmesan Cheese



Premium Steak Selection

Premium Award Winning Diamantina 300gm Eye Fillet (GF)

Served on a bed of Sweet Mash Potato, Roasted Onions & Mushroom, Asparagus and topped with Confit Garlic and Red Wine Jus

Steak Your Way

300g Premium Australian Bred Wagyu Rump (Marble Grade 5+) (GF)

Or

200g Premium Eye Fillet (GF)

Choose Your Sides

- 1. Crunchy Chips & Dressed House Salad**
- 2. Creamy Mash Potato & Seasonal Vegetable Panache (GF)**

Choose Your Sauce

Peppercorn (GF) – Dianne (GF) – Mushroom (GF) - Red Wine Jus (GF)

Hollandaise – Demi Glaze (GF)

Or

Reef your Beef - Prawns, Scallops and Calamari in a creamy



Back to Basics

Chef's Traditional Lasagna

Served with Chips & Salad or Potato Mash and Seasoned Vegetables

Chicken Parmigiana

Crumbed Chicken Breast topped with Napoli Sauce, Mozzarella & Parmesan Cheese, Served with Chips & Salad or Potato Mash and Seasoned Vegetables

Traditional Caesar Salad

Cos Lettuce, Crispy Croutons, Bacon Lardoons & Poached Egg

Add Chicken

Traditional Beer Battered, Crumbed or Grilled Barramundi

Crunchy Chips & House Salad or Creamy Mash & Vegetables, Homemade Tartar Sauce & Lemon

Pasta of the Day

Please Ask Our Wait Staff for Tonight's Pasta of the Day



Vegetarian

Gourmet Vegetarian Pizza (GF)

Pan fried mushroom, Truss Cherry Tomato, Olives, Asparagus, Rosemary, Red onion, Baby Spinach on a thin Pizza base

The Modena Vegetable Stack (GF)

Eggplant, Mushroom, Capsicum, Zucchini and Creamy Goats Cheese carefully aligned then drizzled with a Rosemary & Garlic infused Olive Oil & Balsamic vinegar

Casablanca Cous Cous

Oven Roasted Beetroot, Sweet Potato, Pine nuts, Blueberries, Truss Tomatoes, Red Onion & Basil served with a light homemade dressing

Mushroom Asparagus Risotto (GF)

Creamy Arborio rice with fresh sautéed Mushroom and Asparagus mixed with a mushroom cream sauce.



For The Kids

Steak & Vegies

150g Steak served with mashed potato & vegetables.

Lasagna

Chefs Traditional home style lasagna with mashed potato or chunky chips.

Chicken

Our Chefs own yummy crumbed chicken strips with chunky chips.

Fish n' Chips

Battered fish with chunky chips

Pasta of the day- Children's Serve

Please ask our wait staff for todays Pasta

Kids Ice Cream Sundae - 2 scoops of Vanilla Ice Cream topped with your choice of Strawberry, Chocolate or Caramel topping and sprinkles

Kid's meals are served with a choice of Tomato Sauce BBQ Sauce or Gravy.
All our Kids meals come with 1 small glass of soft drink.

(Coke, Diet Coke, Sprite or Lift)

Juices (Apple, Orange or Pineapple)



To Satisfy The Sweet Tooth

Traditional Sticky Date Pudding

Served with Chef's Own Butterscotch Sauce and Vanilla Ice Cream

Crème Caramel (GF)

Served with Berries & Fresh Cream

Dark Chocolate Brownie (GF)

Served with White Chocolate Ganache and Strawberry Compote

Chocolate Volcano

Served with White Chocolate Ganache & Strawberry Compote

Cheesecake (GF)

Please Ask Our Wait Staff for Tonight's Cheesecake

Taster Plate for Two

A little Bit of Variety to tantalize your Taste Buds

Served with a Deen Vat 5 Dessert Wine



OPEN

Monday to Saturday 6.00 PM to Late

Closed

Sundays - Public Holidays