

# the deals

## MONDAY

### GRAZIERS SPECIAL

**\$19.90**

300GM T-BONE OR 200GM  
PORTERHOUSE STEAK WITH A  
FREE POT OF BEER, HOUSE  
WINE OR SOFTDRINK

## TUESDAY

**\$14**

**2 COURSE  
BUFFET  
LUNCH &  
DINNER**

## WEDNESDAY

### Burger Night

all burgers \$16  
served with chips & a  
free beer, wine or  
softdrink

## THURSDAY

Parma Night  
\$18 with a free beer,  
wine or softdrink  
& Kids Eat Free  
with the purchase  
of a main meal\*

**Monday - Friday  
2 course  
\$14 Lunch Buffet**

# the menu

## BREADS

<b>GARLIC BREAD</b>	7.5
traditional garlic bread	
<b>GARLIC &amp; CHEESE BREAD</b>	8
garlic bread sprinkled with mozzarella cheese & baked until golden	
<b>BRUSCHETTA</b>	9
topped with diced Roma tomatoes, basil, Spanish onion, garlic & mozzarella cheese	

## ENTREE

<b>SALT &amp; PEPPER CALAMARI (GF)</b>	11
pineapple cut squid coated in sea salt & lemon pepper, served with lemon aioli	
<b>HOUSEMADE SPRINGROLLS</b>	12
housemade chicken & Camembert spring rolls deep fried and served with a cranberry & plum dipping sauce	
<b>GARLIC PRAWNS (GF)</b>	16
tiger prawns sauteed & tossed in a creamy garlic & white wine sauce served atop a bed of jasmine rice	
<b>ARANCINI BALLS (V)</b>	10.5
hand rolled with roasted capsicum, sun dried tomatoes, spring onion & feta served with roasted capsicum & garlic aioli	
<b>ASIAN PORK BELLY</b>	12
twice cooked pork belly cubes drizzled with a hoisin chilli sauce and mixed leaves	
<b>SPINACH &amp; RICOTTA CANNELLONI (V)</b>	10.5
creamy spinach & ricotta filling topped with napoli sauce & mozzarella cheese	
<b>KOREAN STYLE PORK RIBS</b>	14
pork ribs marinated in chefs own Korean style sticky sauce	
<b>BAKED CAMEMBERT WHEEL</b>	14
honey & chive glazed Camembert wheel on a puff pastry base, oven baked & served with ciabatta bread	

OPEN MONDAY TO SUNDAY • 12 - 2PM LUNCH

# the menu

## PASTA

<b>SPAGHETTI MARINARA</b>	<b>28</b>
al dente cooked spaghetti tossed with mussels, calamari, prawns, scallops & fish pieces in a garlic, chilli seafood bisque topped with parmesan cheese	
<b>SPAGHETTI CARBONARA</b>	<b>20</b>
traditional spaghetti carbonara with bacon, onion & garlic tossed through a creamy white wine & egg sauce topped with parmesan cheese	
<b>GNOCCHI BOLOGNESE</b>	<b>24.5</b>
fresh potato gnocchi topped with a traditional housemade bolognese sauce	
<b>CHICKEN PENNE</b>	<b>20</b>
chicken strips sauteed in a creamy herb & sun dried tomato sauce tossed with al dente penne pasta	
<b>VEGETARIAN LASAGNE (V)</b>	<b>20</b>
seasonal roasted vegetables layered between fresh pasta sheets with napoli & bechamel sauce & topped with shaved parmesan cheese	

## RISOTTO

<b>VEGETARIAN RISOTTO (V)(GF)</b>	<b>23</b>
aborio rice tossed with seasonal roasted vegetables and a creamy tomato sauce topped with parmesan cheese	
<b>CHICKEN, AVOCADO &amp; SPINACH RISOTTO (GF)</b>	<b>25</b>
sauteed chicken pieces with onion, spinach, avocado & garlic. Finished with a light cream sauce & topped with parmesan cheese	
<b>CHICKEN, BACON &amp; MUSHROOM RISOTTO (GF)</b>	<b>25</b>
aborio rice tossed through sauteed chicken, bacon, mushroom & garlic. Topped with shaved cheese	

OPEN MONDAY TO SUNDAY • 6pm - 8.30pm

# the menu

## SALADS

### **WARM CHICKEN SALAD (GF)** 20

sauteed chicken, onion & bacon served atop a bed of mixed leaves, sun dried tomatoes & croutons, drizzled with chefs own honey mustard dressing

### **GREEK LAMB SALAD (GF)** 22

marinated lamb strips grilled and served with a traditional Greek salad of tomato, cucumber, fetta & olives with crunchy pita bread & a balsamic dressing

### **CHICKEN CAESAR SALAD (GF)** 20

grilled chicken strips served on a traditional caesar salad with a traditional housemade caesar dressing

## SIDES

**BOWL OF CHIPS** 5

**SEASONAL VEGETABLES** 6

**POTATO MASH** 5

**SEA SALT ROASTED POTATOES** 6.5

**GARDEN SALAD** 5

**OPEN MONDAY TO SUNDAY • 6pm - 8.30pm**

# the menu

## GRILL

### **300gm SCOTCH FILLET (GF) 32**

scotch fillet grilled to your liking served with your choice of sauce and chips & salad

### **300gm PORTERHOUSE (GF) 30**

porterhouse steak grilled to your liking served with your choice of sauce and chips & salad

creamy pepper, creamy mushroom, gravy, garlic sauce  
extra sauces \$2.00  
garlic prawn sauce \$5.00

## MAINS

### **FISH & CHIPS 20**

southern blue whiting fillets fried crispy golden in beer batter served with chips & salad, lemon wedges & tartare sauce

### **SEAFOOD TOWER 36**

calamari, panko prawns, prawn twisters, whiting fillets & scallops served in a tower with chips, lemon aioli & tartare sauce

### **SEAFOOD PAELLA (GF) 35**

chicken, chorizo, prawns, calamari, mussels & peas in a Spanish style saffron rice

### **SALT & PEPPER CALAMARI (GF) 25**

pineapple cut squid coated in sea salt & lemon pepper served with lemon aioli

### **GARLIC PRAWNS (GF) 34**

fresh tiger prawns sauteed & tossed through a creamy garlic & white wine sauce served atop a bed of jasmine rice

OPEN MONDAY TO SUNDAY • 6pm - 8.30pm

# the menu

## MAINS

<b>CHICKEN PARMAGIANA</b>	<b>24</b>
crumbed chicken schnitzel topped with napoli sauce, champagne ham & cheese served with chips & salad	
<b>OUTBACK AUSSIE PARMA</b>	<b>26</b>
crumbed chicken schnitzel topped with gravy, caramelized onion, bacon & a fried egg with chips & salad	
<b>VEAL SCHNITZEL</b>	<b>28</b>
tender veal schnitzel, hand crumbed and served with your choice of sauce and chips & salad	
<b>THE BEEF BURGER</b>	<b>18</b>
beef pattie on a toasted burger bun with lettuce, cheese, tomato, beetroot, bacon, caremelised onion & a fried egg, topped with tomato sauce & served with chips	
<b>GRILLED CHICKEN BURGER</b>	<b>18</b>
tender grilled chicken breast with bacon, caremelised onion, lettuce, tomato, cheese & aioli on a toasted burger bun served with chips	
<b>VEAL SCALLOPINI</b>	<b>32</b>
pan fried tender veal pieces with sauteed bacon, mushroom & shallots in a creamy white wine sauce, served with seasonal vegetables	
<b>DOUBLE MUSTARD CHICKEN (GF)</b>	<b>30</b>
tender chicken breast cooked in a creamy double mustard sauce topped with tiger prawns & served with chips & salad	
<b>CURRY OF THE DAY</b>	<b>18</b>
see staff for todays traditional housemade curry option	
<b>MEXICAN BURRITO OF THE DAY</b>	<b>18</b>
traditional Mexican burrito served with rice, guacamole, jalapenos & sour cream ask our friendly staff for today's selection	

OPEN MONDAY TO SUNDAY • 6pm - 8.30pm

# the menu

## KIDS

<b>NUGGETS &amp; CHIPS</b>	<b>8</b>
<b>SPAGHETTI BOLOGNESE</b>	<b>8</b>
<b>MARGHERITA PIZZA</b>	<b>8</b>
<b>FISH &amp; CHIPS</b>	<b>8</b>

add a Frog in a Pond or Ice cream & Topping for \$5

## SENIORS

<b>ROAST OF THE DAY (GF)</b>	<b>16</b>
ask our friendly staff for today's choice, served with seasonal vegetables	
<b>CHICKEN PARMA</b>	<b>14</b>
traditional chicken parma topped with napoli sauce, champagne ham & cheese	
<b>BANGERS &amp; MASH</b>	<b>12</b>
grilled sausages served on creamy mash potato & vegetables, drizzled with onion gravy	
<b>PENNE BOLOGNESE</b>	<b>12</b>
traditional bolognese sauce served with al dente penne pasta	
<b>HAM STEAK &amp; PINEAPPLE</b>	<b>12</b>
grilled ham steak & pineapple served with chips & salad	
<b>FISH &amp; CHIPS</b>	<b>14</b>
fried golden in beer batter and served with chips & salad & tartare sauce	

OPEN MONDAY TO SUNDAY • 6pm - 8.30pm

# the menu

## DESSERTS

<b>TRADITIONAL CHURROS</b>	<b>8</b>
served with a chocolate genache dipping sauce	
<b>STICKY DATE PUDDING</b>	<b>11</b>
served with ice-cream & butterscotch sauce	
<b>PASSIONFRUIT PANNA COTTA (GF)</b>	<b>10</b>
housemade panna cotta served with cream	
<b>WAFFLES</b>	<b>8</b>
served with a mixed berry coulis & vanilla ice-cream	
<b>CHOCOLATE BROWNIE (GF)</b>	<b>8</b>
drizzled with chocolate sauce & served with cream	

OPEN MONDAY TO SUNDAY • 6pm - 8.30pm



# the vino

## FRIZZANTE

De Bortoli Willowglen Brut	5/22
Zilzie BTW Prosecco	22
La Bohemme Cuvee Blanc	40
Emeri Chardonnay Pinot Noir 200ml	8
Emeri Pink Moscato 200ml	8
Tobacco Road Prosecco 200ml	11

## BIANCO

Willowglen Semillon Sauvignon Blanc	5.5/22
Willowglen Chardonnay	5.5/22
Willowglen Moscato	5.5/22
Watershed the Farm Gate Chardonnay	5.5/22
Bay of Stones Sauvignon Blanc	5.5/22
3 Tales Marlborough Sauvignon Blanc	6.8/28
Villa Maria Private Bin Sauvignon Blanc	39
T Gallant Cape Schanck Pinot Grigio	40
The Source Adelaide Hills Pinot Gris	8.7/40

## ROSSO

Willowglen Cabernet Merlot	5.5/22
Willowglen Shiraz Cabernet	5.5/22
Tyrrell Moores Creek Cabernet Sauvignon	6.5/25
Bay of Stones Shiraz	5/20
Heathcote Woodfired Shiraz	44
Grant Burge Benchmark Merlot	6.5/26
Bella Riva Sangiovese	34
Windy Peak Cabernet Sauvignon	7/28
Crittenden Pinnochio Sangiovese	51
T Gallant Cape Schanck Rose	7.5/30
The Source Adelaide Hills Pinot Noir	36
Wild Dog Shiraz	48
Peter Lehman H&V Cabernet Sauvignon	52

# Italian Drinks

All  
\$10

## NEGRONI

Cinzano, Gin & Campari  
served with a slice of  
orange peel

## APEROL SPRITZ

Prosecco, Aperol,  
Soda Water  
served over ice  
garnished with  
orange

## AMERICANO

Campari, Cinzano,  
soda water  
served over ice with  
orange

## GOD FATHER

AMERETTO &  
SCOTCH  
OVER ICE

## ANGELO AZZURRO

Gin, Cointreau,  
Blue Curacao  
Served over ice