

# MENU

## ENTREE



**GARLIC BREAD**  
7.50

**GARLIC AND CHEESE BREAD**  
8.50

garlic bread sprinkled w/  
mozzarella cheese & baked  
until golden

**BRUSCHETTA**  
9.50

topped w/ diced Roma  
tomatoes, basil, Spanish onion,  
garlic & mozzarella cheese



## STARTERS

**SOUP OF THE DAY // 10.00**

with toasted ciabatta bread ask our friendly staff for  
today's choice

**BBQ HONEY SOY WINGS // 11.00**

chicken wings marinated in chefs own BBQ, honey &  
soy sauce, oven baked and served on a petite salad

**THAI BEEF SALAD // 14.00**

tender beef strips marinated & tossed through sweet  
chilli, garlic & kechap manis, served on salad greens with  
tomato, cucumber, capsicum, topped with crispy  
noodles

**CHORIZO CROQUETTES // 12.00**

creamy mash, chorizo & cheese hand rolled in  
breadcrumbs and served w/ a housemade dipping  
sauce

**SALT & PEPPER CALAMARI // 14.00**

tender calamari strips seasoned with salt & pepper,  
flash fried and served with tartare sauce

**SESAME PRAWNS // 15.00**

prawns coated in sesame seeds & beer batter with a  
spicy house made dipping sauce

## PASTA

**PUMPKIN GNOCCHI // 20.00**

house made pumpkin gnocchi tossed through roasted  
pumpkin, pine nuts & spinach with a creamy white wine  
sauce finished with parmesan cheese

**SPAGHETTI MARINARA // 28.00**

prawns, calamari, scallops and mussels sauteed with  
onion, garlic, chilli & olive oil topped with parmesan

**MUSHROOM FETTUCINI // 20.00**

with a creamy mushroom sauce topped with shaved  
parmesan

**CHICKEN, BACON & MUSHROOM RISOTTO // 25.50**

chicken, bacon, onion and garlic sauteed and tossed  
through a creamy risotto

**PRAWN & GARLIC RISOTTO // 26.00**

sauteed prawns tossed through a creamy garlic sauce &  
aborio rice, with parmesan cheese

# MENU

## SALADS



### CLASSIC WARM CHICKEN SALAD 20.00

sauteed chicken, bacon & onion, served on salad greens with sun dried tomatoes & croutons, drizzled with a honey mustard dressing

### HALLOUMI, PEAR & WALNUT SALAD 22.00

served on spinach leaves & drizzled with a mustard dressing

### CAESAR SALAD 20.00

grilled chicken strips with bacon & croutons served on cos lettuce with a housemade caesar dressing

## SIDES

### STEAM VEGETABLES 5.00

seasonal steamed vegetables

### MASH POTATO 5.00

creamy mash potato

### BOWL OF CHIPS 6.00

crispy golden chips served with your choice of sauce

### SEA SALT ROAST POTATOES 6.5

seasoned roast potatoes golden baked



## MAINS

### CHICKEN SCHNITZEL // 24.0

delicious crumbed chicken schnitzel cooked golden and served with your choice of sauce

### CHICKEN PARMAGIANA // 26.0

chicken schnitzel topped with napoli sauce, champagne ham & cheese, served with chips & salad

### OUTBACK SCHNITZEL // 28.0

crumbed chicken schnitzel topped with gravy, caramelised onion, bacon & egg and served with chips & salad

### CRUMBED LAMB CUTLETS // 30.0

delicious fresh lamb coated in a herb crumb, oven baked and topped with a delicious fig jam glaze & served on creamy mash potato

### SALT & PEPPER CALAMARI // 26.0

fresh calamari strips dusted in salt & pepper flash fried, served with crispy chips, salad & a housemade tartare sauce

### THAI BARRAMUNDI // 30.0

marinated barramundi in chilli, ginger, garlic & coriander served on steamed bok choy

### PAN GRILLED SALMON STEAK // 30.0

served on mash with a lemon & dill sauce

### PORTERHOUSE STEAK // 32.0

tender porterhouse cooked to your liking served with chips & salad & your choice of sauce

### SCOTCH FILLET // 34.0

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

### CHICKEN ROMANO // 30.0

chicken breast stuffed with brie cheese, sun dried tomatoes & spinach, finished with a creamy brie sauce

### ROAST OF THE DAY // 22.0

ask our friendly staff for todays choice, served with house vegetables

# MENU

## VEGAN & VEGETARIAN



### VEGETARIAN SOUP OF THE DAY 10.0

with toasted ciabatta bread ask our friendly staff for today's choice

### VEGETABLE RISOTTO 22.0

roasted vegetables, sauteed mushroom & spinach finished with parmesan cheese

### VEGETARIAN LASAGNE 22.0

seasonal vegetables layered with fresh pasta sheets, napoli & bechamel sauce

### ASIAN SALAD 20.0

Asian greens with julienne vegetables & crispy noodles, drizzled with a Thai nam jim dressing

### SEASONAL VEGETABLES 6.0

topped with housemade napoli sauce



## SENIORS

### ROAST OF THE DAY // 16.0

ask our friendly staff for today's choice, served with house vegetables

### FISH & CHIPS // 14.0

fried golden in beer batter and served with chips and salad with tartare sauce

### CHICKEN SCHNITZEL // 14.0

chicken schnitzel cooked golden, served with chips & salad & your choice of sauce

### CHICKEN PARMIGIANA // 16.0

chicken schnitzel topped with napoli sauce, champagne ham & cheese, served with chips & salad

### HAM STEAK & PINEAPPLE // 12.0

grilled ham steak & pineapple served with chips & salad

### PENNE BOLOGNESE // 12.0

traditional bolognese sauce served atop penne pasta

### BANGERS & MASH // 12.0

grilled sausage served on mash potato & drizzled with gravy

## KIDS

### FISH & CHIPS // 8.0

fried golden in beer batter and served with chips and salad with tomato sauce

### NUGGETS & CHIPS // 8.0

golden fried chicken nuggets served with chips & tomato sauce

### CALAMARI & CHIPS // 8.0

fresh calamari flash fried and served with chips & tomato sauce

### SPAGHETTI BOLOGNESE // 8.0

traditional bolognese topped with mozzarella sauce

# MENU

## HOT DRINKS

ESPRESSO // 3.5

CAPPUCCINO // 3.8

LATTE // 3.8

FLAT WHITE // 3.8

MACCHIATO // 3.8

LONG BLACK // 3.8

MUG // 4.5

HOT CHOCOLATE // 4.0

TEA // 3.5

*SYRUPS ADD 40c VANILLA,  
CARAMEL, HAZELNUT, WHITE  
CHOCOLATE, SALTED CARAMEL*

T2 TEAS // 4.0

*A DELICIOUS SELECTION OF  
GOURMET T2 TEAS AVAILABLE*

ENGLISH BREAKFAST

LEMONGRASS & GINGER

LIQUORICE LEGS

JUST CHAMOMILE

CHAI

JAPANESE SENCHA

DETOX

## DESSERT

TRADITIONAL CHURROS // 9.0

housemade churros served warm with ice cream & a chocolate dipping sauce

STICKY DATE PUDDING // 11.0

delicious sticky date pudding topped with a butterscotch sauce and served with ice cream

PASSIONFRUIT PANNA COTTA // 10.0

fresh housemade panna cotta drizzled with a passionfruit sauce and served with icecream

WAFFLES // 10.0

warm waffles served with ice cream and a mixed berry coulis

CHOCOLATE BROWNIE // 8.0

delicious house made brownie served with chocolate sauce and ice cream

APPLE CRUMBLE // 8.0

housemade apple crumble served with ice cream

# MENU

## SPARKLING



DE BORTOLI WILLOWGLEN BRUT // 5gls / 22btl

ZILZIE BTW PROSECCO // 22btl

LA BOHEMME CUVÉE BLANC // 40btl

EMERI CHARDONNAY PINOT NOIR // 8btl

EMERI PINK MOSCATO // 8btl

TABACCO ROAD PROSECCO 200ml // 11 btl



## WHITE WINE

WILLOWGLEN MOSCATO // 5.5gls / 22btl

WILLOWGLEN CHARDONNAY // 5.5 / 22btl

WILLOWGLEN SEMILLON SAUVIGNON BLANC // 5.5gls / 22btl

3 TALES MARLBOROUGH NZ SAUVIGNON BLANC // 6.5gls / 28btl

WATERSHED THE FARM GATE CHARDONNAY // 5.5gls / 22btl

BAY OF STONES SAUVIGNON BLANC // 5.5gls / 22btl only

THE SOURCE ADELAIDE HILLS PINOT GRIS // 8.7gls / 40btl

VILLA MARIA PRIVATE BIN SAUVIGNON BLANC // 39 btl only

T GALLANT CAPE SCHANCK PINOT GRIGIO // 40 btl only

## RED WINE

WILLOWGLEN CABERNET MERLOT // 5.5gls / 22btl

WILLOWGLEN SHIRAZ CABERNET // 5.5gls / 22btl

TYRRELL MOORES CREEK CABERNET SAUVIGNON // 6.5gls / 25 btl

BAY OF STONES SHIRAZ // 5gls / 20btl

HEATHCOTE WOODFIRED SHIRAZ // 44btl

GRANT BURGE BENCHMARK MERLOT // 6.5gls / 26btl

BELLA RIVA SANGIOVESE // 34 btl

WINDY PEAK CABERNET SAUVIGNON // 7gls / 28btl

CRITTENDEN PINNOCHIO SANGIOVESE // 51btl

T GALLANT CAPE SCHANCK ROSE // 7.5gls / 30 btl

THE SOURCE ADELAIDE HILLS PINOT NOIR // 36btl

PETER LEHMAN H & V CABERNET SAUVIGNON // 52btl

