



starters

- GARLIC BREAD W HERBED BUTTER (V) \$8
- SHRIMP COCKTAIL W TOASTED CIABATTA \$16
- CRISPY FRIED CHICKEN TENDERLOIN W AIOLI & CREOLE SALT \$18
- POLENTA CHIPS W AIOLI (V/GF) \$14
- FRIES W AIOLI & TOMATO SAUCE \$10

main course

- STEAK DIANE W 300G SCOTCH FILLET W WORCESTER, GARLIC CREAM GRAVY (GF) \$38
- PEPPER & MAPLE LAMB RUMP W HOUSE GRAVY (GF/DF) \$30
- FRIED CHICKEN W BUTTERMILK & AIOLI \$28
- STEAK EGGS & CHIPS W 300G SCOTCH FILLET & HOUSE GRAVY OR GARLIC BUTTER (GF) \$36
- PORK RUMP SCHNITZEL W MUSHROOM BRANDY SAUCE \$28
- PUMPKIN & ROCKET RISOTTO W PARMESAN & OLIVE OIL (V/GF) \$28
- ROAST BEEF W PAN GRAVY, ROAST VEGETABLES, YORKSHIRE PUDDING & HORSERADISH \$29
- FRESH MARKET FISH PAN FRIED OR BATTERED W HOUSE TARTARE & LEMON (GF/DF) \$32
- ALL MAINS SERVED WITH EITHER SALAD & FRIES OR SALAD & VEGETABLES**

burgers

- BEEF & DOUBLE CHEESE W CREOLE PICKLES & HENDERSONS BACON & FRIES \$25
- FRIED CHICKEN W MOZZERELLA \$25
- VEGE BURGER W SPICED CAULIFLOWER & PORTOBELLO MUSHROOM \$25

Kids

- CHICKEN BURGER & FRIES W TOMATO SAUCE \$15
- BEEF & CHEESE BURGER W FRIES & TOMATO SAUCE \$15
- CHICKEN NUGGETS & CHIPS W TOMATO SAUCE \$15
- MACARONI CHEESE W FRIES OR VEGETABLES (V) \$15

dessert

- NEW YORK BAKED CHEESECAKE W TOFFEE & FRIED FRUIT \$13
- DOUBLE CHOCOLATE CAKE W HOT CHOCOLATE SAUCE (GF) \$12
- ICE CREAM SUNDAE W CHOCOLATE CARAMEL OR BERRY \$12
- RAW GLORY DESSERT - FLAVOUR OF THE DAY (GF DF VG) \$15