

# LET'S EAT

## START HERE

### SOUP OF THE DAY | 12

(See specials board)  
Served with garlic bread

### GARLIC BREAD | 10

4 pieces of stone baked sourdough bread smothered with house made garlic butter & fresh herbs

### MAKE IT CHEESY | 3

### HOUSE MADE ARANCINI BALLS x2 | 13

Pumpkin & crispy pancetta with arborio rice, garnished with rocket & balsamic dressing

### PORK, CHIVE & CABBAGE DUMPLINGS X3 | 13

Served with soy sauce

### SPICY CHICKEN DUMPLINGS X3 | 13

Served with soy sauce

### BOWL OF WEDGES | 13

Served with sour cream & sweet chilli sauce

### BOWL OF FRIES | 10

Served with Tomato or BBQ sauce

### PULLED PORK LOADED FRIES | 15

House made pulled pork served on fries, with sour cream & fresh herbs

### NACHOS | 20

Toasted corn chips served on a bed of beans, smothered with grilled cheese, jalapeños, guacamole, sour cream & chipotle sauce

### PULLED PORK | 6

### GRILLED CHICKEN | 6

## MAINS

### ROAST OF THE DAY | 24

(See specials board)  
Served with roast vegetables, chips & plain gravy

### CURRY OF THE DAY | 25

(See specials board)  
Served with steamed rice, pappadam & Greek yoghurt

### PIE OF THE DAY | 25

(See specials board)

### BANGERS AND MASH | 23

Thick pork sausages served with mash, mixed greens, house made onion jam & gravy

### PUMPKIN & ZUCCHINI RATATOUILLE | 25

(V, VGO, GF)

Cooked in rich tomato sauce, served with fresh basil, parmesan crisp & salad

### BUTTER CHICKEN | 26

Served with steamed rice, pappadam & Greek yoghurt

### LAMBS FRY & BACON | 24

Braised in red wine, thyme, tomatoes & rosemary sauce, served with mash potato

### SZECHUAN DUCK | 32

Tender duck breast marinated in chef house sauce, served with bok choy, red capsicum, spring onion & rice

### BEEF TORTELLINI | 28

Beef tortellini in a rose sauce served with red onion leeks, parmesan & fresh rosemary

### VEGETARIAN LASAGNE |25 (V)

Served with chips & salad

### PUMPKIN RISOTTO | 26 (VO, VGO)

Roasted pumpkin risotto

## SCHNITZELS

### ALL SERVED WITH CHIPS & PLAIN GRAVY

#### CHICKEN BREAST

150G - \$23

250G - \$25

TIGER 500G - \$35

#### PORTERHOUSE BEEF

150G - \$25

250G - \$27

TIGER 500G - \$36

## SALADS

### CAESAR SALAD | 24

Baby cos lettuce, house croutons, crispy bacon, poached egg, house made dressing, shaved parmesan & caesar dressing

#### CHICKEN | 6

#### SALT & PEPPER SQUID | 6

### BEETROOT & BUTTERNUT SALAD | 20 (V, VG, GF)

Roasted heirloom beetroots, snow peas, pomegranate seeds, baby spinach, snow pea tendrils, roasted butternut pumpkin & salsa verde

### ANGUS BEEF THAI SALAD | 26 (GF, VO)

Angus beef cooked medium rare with Thai basil, mint, coriander, pickled chilli, carrot curls, cucumber, crispy vermicelli noodles & nam jim dressing

## BURGERS

### ANGUS BEEF BURGER | 25

180g Angus beef patty served on a brioche bun with cos lettuce, tomatoes, pickles, cheese, dijonnaise sauce & chips

### TIGER CHICKEN BURGER | 27

Marinated fried chicken breast served on a charcoal brioche bun with house made slaw, American cheese & chipotle sauce

### VEGAN BURGER | 24 (V, VGO)

120g plant-based patty served on a vegan brioche bun with cos lettuce, tomatoes, pickles & chips

### CRISPY CHICKEN WRAP | 24

Crispy chicken served with lettuce, tomato, carrot, aioli & sweet chilli sauce in a grilled pita bread

## TOPPINGS

#### PARMI | 4

Napoli sauce & grilled cheese

#### AUSSIE | 6

Smokey bacon, BBQ sauce, onion rings & grilled cheese

#### HAWAIIAN | 6

Napoli sauce, ham, grilled cheese & pineapple

#### KILPATRICK | 6

Smokey bacon, Kilpatrick sauce & grilled cheese

## SAUCES

### GRAVY, DIANE, PEPPER | 3

### CREAMY GARLIC | 4

### MUSHROOM | 4

### SURF & TURF | 8

Creamy garlic sauce & 4 prawns

## SIDES

### GARDEN SALAD | 6

### SEASONAL VEGETABLES | 6

### CHIPS | 6

### ONION RINGS | 8

# LET'S EAT

## FROM THE GRILL

### MIXED GRILL | 36 (GFO)

200g Angus Sirloin steak, fried egg, crispy bacon, pork sausage, grilled truss tomatoes, waffle cut fries & salad

### SLOW COOKED PORK RIBS | 34

12 hour slow cooked pork ribs, served with fondant potatoes & house made slaw

### WRAPPED CHICKEN | 30 (GF)

Chicken breast marinated with sage stuffed with camembert cheese, wrapped in prosciutto & served with pumpkin puree, charred leeks & snow pea tendrils

### BUTCHERS BLOCK | 40 (GFO)

300g premium house cut steak, served with waffle cut chips, herbed butter & salad

## FROM THE BAY

### FISH & CHIPS - 1PC 23 | 2PC 30

SA sustainable fish battered, crumbed or grilled served with house made tartare sauce, chips & salad

### SALT & PEPPER SQUID | 29 (GFO)

Squid hand cut & seasoned with our own special S&P seasoned flour, served with chips & tartare sauce

### PANKO CRUMBED PRAWNS | 34

Crumbed prawns served with tartare sauce, chips & salad

### CRISPY SKINNED BARRA | 32 (GFO)

Served with baby potatoes, béarnaise sauce, fennel & snow pea salad

### GARLIC PRAWNS | 30

Served in a creamy garlic sauce with steamed rice & salad

### FISHERMANS BASKET | 35

Panko prawns, S&P squid, 1 piece of fish, crumbed, battered, or grilled, served with tartare sauce, chips & salad

## GOLDEN OLDIES | 20

### SENIORS MENU

### SOUP OF THE DAY | 12

(See specials board)  
Served with garlic bread

### CHICKEN OR BEEF SCHNITZEL

All served with chips & plain gravy

### ROAST OF THE DAY

(See specials board)  
Served with roast vegetables, chips & plain gravy

### CURRY OF THE DAY

(See specials board)  
Served with steamed rice, pappadam & Greek yoghurt

### LAMBS FRY & BACON

Braised in red wine, thyme, tomatoes & rosemary sauce, served with mash potato

### BANGERS AND MASH

Thick pork sausages served with mash, mixed greens, house made onion jam & gravy

### VEGETARIAN LASAGNE (V)

Served with chips & salad

### FISH & CHIPS

1 piece of SA sustainable fish battered, crumbed or grilled served with house made tartare sauce, chips & salad

### SALT & PEPPER SQUID (GFO)

Squid hand cut & seasoned with our own special S&P seasoned flour, served with chips & tartare sauce

### GARLIC PRAWNS

Served in creamy garlic sauce, with steamed rice & salad

## FOR THE KIDS

### CHEESEBURGER & CHIPS

### POPCORN CHICKEN & CHIPS

### PENNE BOLOGNESE PASTA

### FISH & CHIPS

### MAC & CHEESE

\$14

FOR ALL KIDS UNDER THE AGE OF 12,  
MEALS ARE SERVED WITH EITHER  
SALAD OR VEG & A FRUIT BOX

## SOMETHING SWEET

### STICKY DATE PUDDING | 13

Topped with butterscotch sauce & vanilla bean ice cream

### BREAD & BUTTER PUDDING | 13

Served with vanilla bean ice cream

### CHURROS | 12

Served with a hot chocolate dipping sauce

### CHOCOLATE MOUSSE | 10

### HOUSE MADE APPLE PIE | 14

Served with vanilla bean ice cream

### ICE CREAM SUNDAE | 10

Your choice of chocolate, strawberry or vanilla ice cream served with cream & topped with crushed Oreo

#### PLEASE NOTE

We cannot guarantee complete allergy free dishes due to trace allergens and supplied ingredients, however we endeavour to reduce this risk everywhere we can.  
Please speak to staff if you have any concerns. Thank you for your understanding.  
Menu subject to change.

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | VO - VEGETARIAN OPTION | VGO - VEGAN OPTION | GFO - GLUTEN FREE OPTION