
GRILL

*All Steaks are Served with Chips & Salad or
Mash & Steamed Vegetables as well as a Choice of Sauce*

250G GRAIN-FED ANGUS RUMP Riverina, MBS2+	31.0
300G GRAIN FED ANGUS SIRLOIN Riverina, MSA	42.0
300GM GRAINGE GRAIN FED ANGUS SCOTCH FILLET Riverina, MSA	46.0

SIDES

CREAMY MASH (NAG)(V)	6.0
SEASONED CHIPS Aioli (V)	6.0
GARDEN SALAD House Vinaigrette (VG)	6.0
SEASONAL VEGETABLES Tossed in Olive Oil (VG)	6.0
SAUCES Mushroom Sauce; Peppercorn Sauce; Diane Sauce; Gravy; Creamy White Wine Garlic; Red Wine Jus	3.0

PIZZA

GARLIC PIZZA Garlic & Herb Oil, Fresh Mozzarella (V)	17.0
MARGHERITA Tomato Base, Fresh Mozzarella, Basil (V)	19.0
QUATTRO FORMAGGI Ricotta Base, Mozzarella, Pecorino, Grana Padano (V)	21.0
VEGETARIAN Ricotta Base, Zucchini, Capsicum, Olive, Rocket, Olive Oil (V)	23.0
PRAWN Tomato Base, Fresh Mozzarella, Garlic & Chilli Marinated Prawns, Red Onion, Fire Roasted Capsicum, Cherry Tomato	27.0
BBQ CHICKEN RANCH Smoky Tomato BBQ Base, Fresh Mozzarella, Marinated Chicken Breast, Bacon, Red Onion, Capsicum, Ranch Dressing	25.0
HAWAIIAN Tomato Base, Fresh Mozzarella, Double Smoked Ham, Pineapple	23.0
PEPPERONI Tomato Base, Fresh Mozzarella, Pepperoni	23.0
MEAT LOVERS Smoky Tomato BBQ Base, Fresh Mozzarella, Double Smoked Ham, Maple Bacon, Pepperoni, Marinated Beef Rump	25.0
SUPREME Tomato Base, Fresh Mozzarella, Capsicum, Red Onion, Mushroom, Ham, Pepperoni, Olives	25.0

KIDS MENU

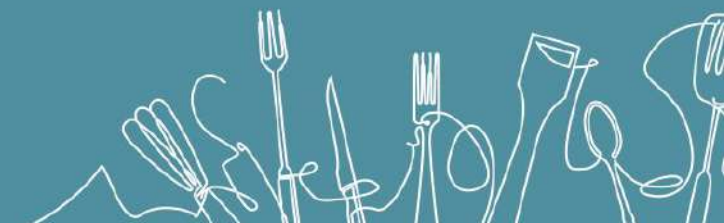
All kids meals come with chips as well as a kids drink and ice cream

KIDS CHEESEBURGER	13.5
MINI CHICKEN SCHNITZEL	13.5
CHICKEN NUGGETS	13.5
FISH & CHIPS	13.5
GRILLED MINUTE STEAK	13.5

DESSERT

CHOCOLATE BROWNIE Roasted Banana, Warm Chocolate Sauce, Salted Caramel Ice Cream	13.0
ICE CREAM SUNDAE Belgium Chocolate, Salted Caramel & Vanilla Bean Ice Creams, Whipped Cream, Strawberries, Chocolate Sauce, Pecan Nut Brittle (NAG)	13.0
STICKY DATE Butterscotch Sauce, Vanilla Ice Cream	13.0

Our menu contains allergens and is prepared in a kitchen that handles nuts and gluten.
Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free
(VG) VEGAN (V) VEGETARIAN (NAG) NO ADDED GLUTEN



SALADS

BROCCOLINI & AVOCADO	23.0
Charred Broccolini, Avocado, Semi Dried Tomato, Mixed Quinoa, Nuts & Seeds, Currents, Garden Herbs, Lemon Yoghurt (V) (NAG)	
CLASSIC CAESAR	20.0
Cos Lettuce, Bacon Crisp, Parmesan, Croutons, Soft Poached Egg, Caesar Dressing	
Add Chicken	6.0
Add Prawns	9.0
Add Salmon	9.0

MAINS

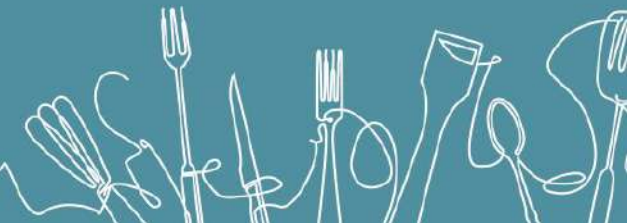
PAN ROASTED CAULIFLOWER	24.0
Almond Cream, Mushroom, Seasonal Herbs, Nuts & Seeds, Mustard Vinaigrette, Rice Crisp (VG) (NAG)	
FISH & CHIPS	25.0
Beer Battered Fish, Garden Salad, Chips, Tartare, Lemon	
PAN FRIED BARRAMUNDI	34.0
White Beans, Chorizo, Shallot, Fire Roasted Capsicum, Salsa Verda (NAG)	
CHAR-GRILLED CHICKEN SUPREME	27.0
Cheesy Polenta Chips, Roast Roma Tomato, Rocket, Pesto, Pine Nuts	
CRISP PORK BELLY	33.0
Roasted Pumpkin Wedge, Grapes, Burnt Sage Butter, Vin Cotta, Crumbled Feita (NAG)	
SLOW COOKED LAMB SHANK	34.0
Smashed Garlic Potato, Green Beans, Red Wine Jus, Parmesan Crumb	
COILED TUSCAN SAUSAGE	24.0
Creamy Mash Potato, Tomato & Basil Peperonata, Crisp Fried Onions, Red Wine Jus (NAG)	
PEPPERED BEEF POT PIE FLOATER	26.0
Puff Pastry, Creamy Mash Potato, Peas, Gravy	

SCHNITZEL

All Schnitzels are Served with Chips & Salad or Mash & Steamed Vegetables as well as a choice of sauce

CLASSIC SCHNITZEL	24.0
Panko Crumbed Chicken Breast, Choice of Sauce	
ADD A SCHNITZEL TOPPER	7.0
PARMIGIANA	
Double Smoked Ham, Napolitana Sauce, Mozzarella	
BOSCAIOLA	
Creamy Mushroom & Bacon Sauce, Parmesan	
AUSSIE	
Panko Crumbed Chicken Breast, BBQ Sauce, Bacon, Caramelized Onion, Mozzarella	
OCEAN	
Creamy garlic prawns, Parmesan cheese	

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LUNCH - 11:30-2:30PM
 DINNER - 5:30-9PM
 MONDAY - SUNDAY

SNACKS & STARTERS

GARLIC & HERB BREAD (V)	9.0
CHEESY GARLIC & HERB BREAD Melted Mozzarella (V)	11.0
FLAT BREAD Garlic & Herb Oil, Crumbled Feta, Zaatar, Baba Ganoush (V)	12.0
SEASONED CHIPS w/ Aioli (V)	8.0
SWEET POTATO WEDGES Sour Cream, Sweet Chilli (V)	13.0
BUFFALO FRIED CAULIFLOWER House Made Hot Sauce, Ranch Dipping Sauce (V)	13.0
PANKO CRUMBED CALAMARI Togarashi, Miso Mayonnaise	18.0
BEER BATTERED PRAWN CUTLETS (5) Vinegar Salt, Lime Mayonnaise	18.0
TWICE COOKED CHICKEN WINGS BBQ or Buffalo Ranch Dipping Sauce	17.0/28.0
CHICKEN TANDOORI SKEWER (3) Minted Yoghurt (NAG)	16.0
SPICED LAMB SPRING ROLL (4) Currants, Pine Nuts, Mango Chutney	16.0



PASTA & RISOTTO

BUTTERNUT PUMPKIN GNOCCHI	25.0
Spiced Pumpkin Wedge, Goats Cheese, Hazelnut, Browned Butter, Crispy Sage (NAG) (V)	
PRAWN LINGUINI	29.0
Garlic Prawns, Chilli, Napolitana Sauce, Baby Spinach, Parsley, Lemon Crumb	
WILD MUSHROOM RISOTTO	24.0
Buttered Leeks, Mascarpone, Parsley, Truffle Oil, Parmesan (NAG) (V)	

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BURGERS & SANDWICHES

All Burgers & Sandwiches are Served with Seasoned Chips

FRIED CHICKPEA & LENTIL Whipped Feta, Lettuce, Cucumber, Harissa Mayonnaise (V)	21.0
BUTTERMILK FRIED CHICKEN Lettuce, Tomato, American Cheese, Chipotle Mayonnaise	23.0
THE BAY All Beef Patty, American Cheese, Pickles, Lettuce, Tomatoes, Onions, Burger Sauce	23.0
OPEN CHICKEN SHAWARMA	23.0
Grilled Spiced Chicken, Red Onion & Cucumber Pickle, Rocket, Tahini, Grilled Pita, Chilli & Herb Oil	
STEAK SANDWICH	25.0
Garlic Ciabatta, Char-Grilled Scotch Fillet, Lettuce, Tomato, Caramelised Onion, Chimichurri	
Add Pattie	6.0
Add Cheese	2.0
Add Bacon	4.0
Add Fried Egg	2.0
Substitute Chips to Sweet Potato Wedges	3.0

