

MENU

ENTREE

Garlic Bread \$12

Add cheese \$3

Add bacon \$4

Nachos \$17

Topped with mozzarella cheese, sour cream, guacamole and tomato salsa

Bruschetta \$14

Freshly baked sourdough with onion, tomato, basil, garlic, olive oil, lemon juice and a balsamic glaze

House made MAC & cheese croquettes \$16

Macaroni and cheese, coated in a crunchy golden crumb served with aioli

House made vegetable spring rolls \$16

Grilled Halloumi \$23

Honey glazed halloumi, served with asparagus and pumpkin purée

Salt & Pepper Calamari \$22

Fried calamari served with a garden salad, tartar sauce, and lemon

House made Arancini \$18.00

Pumpkin and fetta arancini served with tomato salsa

Prawn Tempura \$22

Battered fried prawns with salad and sweet chilli sauce

Crumbed Chicken Breasts \$18

Served with chips and a garlic aioli

Grilled Pork Belly \$22

Served with a pumpkin purée, salad and a honey cider glaze

Satay Chicken Skewers \$18

Marinated chicken skewers served with a rich peanut butter sauce

"Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance"



MAINS

Creamy Garlic Prawns \$28

Sautéed tiger prawns with an onion and garlic cream sauce. Served with Jasmine rice

Seafood Basket \$32

A mix of prawns, scallops and battered hoki. Served with salad, tartar sauce and lemon

Chicken Schnitzel \$27

Served with your choice of sauce, chips and salad

Chicken Parmigiana \$29

Crumbed chicken breast topped with Napoli sauce sliced smoked ham and Mozzarella cheese. Served with chips and salad

Eggplant Parmigiana \$28

Roasted eggplant topped with Napoli sauce and mozzarella cheese. Served with chips and salad

House Made Vegetable fritters \$22

Served with grilled corn bullhorn peppers and tomato chutney

Crispy Grilled Salmon \$38

Served with chips and salad

Nasi Goreng \$32

Fragrant fried rice with shrimp, chicken, bacon, onion, capsicum and garlic. Topped with a fried egg

Add satay chicken skewers \$7

Seafood Pasta \$32

A medley of seafood with onion, garlic and fresh herbs in a Neapolitan sauce. Finished with lemon

Carbonara \$32

A creamy classic pasta dish with onion, garlic, mushrooms, bacon and mixed herbs

Al Pollo Fungi \$32

Chicken, onion and mushrooms in a garlic cream sauce. Topped with fresh rocket

Grilled Chicken Salad \$22

A garden salad served with marinated grilled chicken strips

Roasted Pumpkin Salad \$21

Served with asparagus, goat cheese and pomegranate

"Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance"

STEAKS

300g Wagga Wagga Grain-Fed Scotch Fillet \$47

300g Wagga Wagga Grass-Fed Porterhouse \$45

200g Wagga Wagga Eye fillet \$52

All steaks are served with your choice of two sides - chips, mashed potato, salad or vegetables and your choice of sauce - traditional gravy, Red wine Jus, Chimichurri, mushroom or pepper sauce



SIDES

Beer battered chips \$12

Potato Wedges with sour cream and sweet chilli sauce \$14

Sweet Potato Chips \$18

Seasonal steamed vegetables \$12

Portobello mushrooms \$12

Grilled asparagus with almond flakes and honey glaze \$12.00

DESSERTS

Chocolate Pudding \$18
Served with ice cream

New York Vanilla Baked Cheesecake \$18
Served with berry coulis

Sticky Date Pudding \$18
Served with custard

Cheese Board \$27
Chef's selection of Artisan cheeses served with walnuts, quince and crackers



"Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance"