

KIDS

	M	NM
<b>Grilled chicken breast</b> <span>GFA</span> <span>DFA</span>	16	17.8
Choice of chips, chat potatoes or vegetables		
<b>Cheeseburger</b> <span>GFA</span> <span>DFA</span>	16	17.8
Choice of chips, chat potatoes, or vegetables		
<b>Chicken nuggets</b>	12	13.5
Choice of chips, chat potatoes or vegetables		
<b>Calamari rings</b>	12	13.5
Choice of chips, chat potatoes, or vegetables		
<b>Penne pasta</b> <span>V</span> <span>DFA</span>	12	13.5
Napolitana sauce, cheese		

SIDES

<b>Potato wedges</b> <span>DFA</span>	12	13.5
Sour cream, sweet chilli sauce		
<b>Sweet potato fries</b> <span>DFA</span>	10	11.1
Ranch dressing		
<b>Chips</b> <span>DF</span>	8	8.9
<b>Steamed fresh seasonal vegetables</b> <span>GF</span> <span>DFA</span>	8	8.9
<b>Mashed potato</b> <span>GF</span> <span>DF</span>	8	8.9
<b>Roasted chat potatoes</b> <span>GF</span> <span>DF</span>	6	6.6
<b>Sauces</b> <span>GF</span>	2	2.2
Gravy, pepper, mushroom, hollandaise, aioli		

Theme Nights

SUNDAY

Roast night	14	16
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MONDAY

Pasta night	16	17.8
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TUESDAY

Pizza night	16	17.8
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WEDNESDAY

Parmigiana night	18	20
Add Mexican beef/bacon/pumpkin and feta	3ea	3.3ea
Add garlic prawns	4	4.4

THURSDAY

Steak night	24	26.6
300g rump or 250g porterhouse		
plus free drink (conditons apply)		
Add surf and turf	8	8.9
(prawn and squid in garlic cream sauce)		
Add fried eggs (2)	4	4.4
Add onion rings	5	5.6



- DF Dairy Free    DFA Dairy Free Available    GF Gluten Free
- GFA Gluten Free Available    V Vegetarian    VG Vegan
- VGA Vegan Option Available

If you have any dietary requirements please inform staff at the till so we can best advise you.



SMALL PLATES

	M	NM
Coffin Bay Pacific oysters GF DF	4.5	5
Handmade garlic bread GFA V	8.5	9.5
Add cheese	3	3.3
Seafood tasting plate GF DF	26.5	29.5
Coffin Bay Pacific oysters, steamed mussels with Nam Jim, smoked salmon, Australian tiger prawns, cocktail sauce		
Chefs' soup of the day GFA	12.5	14
Served with a bread roll		
Tempura battered prawns (3) DF	16	17.8
Asian salad, lime and chilli dipping sauce		
Vietnamese pork and lemongrass skewers DF GF	20	22.2
Pickled cucumber, dipping sauce		
House made pumpkin and feta arancini with romesco sauce V	16	17.8
Lightly spiced roasted capsicum and almond sauce		

CHEFS' SIGNATURE DISHES

Pork belly GF	28	31.1
Potato rosti, roasted Brussels sprouts, cauliflower puree, red wine jus		
Chicken, bacon and leek pie	24	26.6
Slow cooked buttered leeks, cream and thyme sauce, mashed potato, roasted pumpkin, gravy		
Barramundi fillet GF	28	31.1
Sauteed chorizo and potato, tomatoes, olives and caper salsa, broccolini, romesco sauce		
OR Chips, salad, hollandaise sauce		

PIZZA

Classic margherita pizza V GFA	22	24.5
Bocconcini, mozzarella, cherry tomatoes, basil, napolitana sauce		
Chilli prawn and chorizo pizza GFA	24	26.6
Cherry tomatoes, spinach, Spanish onion, napolitana sauce, mozzarella, sweet chilli, aioli		
Gluten free pizza base	4	4.4

CLASSICS

	M	NM
Parmesan and herb crumbed lamb cutlets	28	31.1
Choice of chips and salad or mash and vegetables, choice of sauce		
Add extra cutlet	9	10
Stone and Wood pacific ale freshly beer battered fish DF	26.5	29.5
Chips, salad, tartare sauce		
Chicken schnitzel	24	26.6
Hand crumbed chicken breast, choice of chips and salad or mash and vegetables, choice of sauce		
Chicken parmigiana	25.5	28.3
Hand crumbed chicken breast, napolitana sauce, cheese, choice of chips and salad or mash and vegetables, choice of sauce		
Add ham	3	3.3
Add pineapple	2	2.2
Beef and black bean nachos DFA GF	18.5	21.5
Corn chips, guacamole, sour cream, salsa, cheese		
Roast of the day DFA GF	22.5	24.5
Potato, pumpkin, seasonal vegetables, gravy		

PASTA AND RICE

Prawn linguine DFA	26.5	29.5
Cherry tomatoes, chilli, sugu, wild rocket, lemon and herb pangrattato, parmesan cheese		
Lamb ragu DFA	26.5	29.5
Slow cooked lamb shoulder, orecchiette, tomatoes, confit garlic, parmesan cheese		
Mushroom risotto VGA GF	24	26.6
Selection of mushrooms, sage crisps, truffle oil, parmesan cheese		
Vegan Thai red curry VG GFA	24	26.6
Tofu, selection of vegetables, chilli, fresh herbs, steamed jasmine rice, roti		

STEAKS, BURGERS AND TACOS

	M	NM
300g Black Angus scotch fillet GFA DFA	42	46.6
Choice of chips and salad or mash and vegetables, choice of sauce		
250g grain fed porterhouse steak GFA DFA	32	35.5
Choice of chips and salad or mash and vegetables, choice of sauce		
Add prawns	8	8.9
Reuben burger GFA	25	27.8
Potato bun, beef pattie, corn beef, Swiss cheese, sauerkraut, Russian dressing, pickle		
Portobello mushroom burger VG GFA	24	26.6
Turkish bun, wild rocket, tomato, roasted capsicum, onion, plant-based cheese, vegan herb aioli		
Gluten free bun	3	3.3
Spicy pulled pork taco GF	22.5	24.5
Slow cook pork shoulder, Mexican slaw, char-grilled tortilla, corn and lime salsa, guacamole, coriander		

SALADS

Goi Ga Vietnamese chicken salad VG GF	22.5	24.5
Bean sprouts, cabbage, carrots, shallots, capsicum, spring onions, Asian herbs, peanuts, lime and chilli dressing		
Falafel bowl with hummus VG	22.5	24.5
Tomato, olives, cucumber, red onion, baby cos, pickled carrots, quinoa		
Add chicken breast	8	8.9
Add prawns	8	8.9
Add smoked salmon	8	8.9