



M E N U

STARTERS

Garlic Bread	\$10.90
Vintage Cheddar Cheese Bread	\$12.90
Mediterranean Pesto Bread	\$13.90

OYSTERS

Natural	1/2 Doz \$27.90	Doz \$42.90 (GF)
Kilpatrick	1/2 Doz \$28.90	Doz \$44.90 (GF)

BISTRO MEALS

Battered Flathead Fillets

Beer Battered Flathead fillets served with chips and a homemade thousand island dressing. **E/S \$24.90**
M/S \$32.90

Salt & Pepper Calamari Salad **E/S \$22.90**
M/S \$30.90 (GFO)

Salt and Pepper Calamari tossed through a wild rocket, tomato, Spanish onion, chilli & pickled ginger salad, with a lemon and aioli dressing.

Homemade Wagyu Beef Nacho's **\$24.90 (GF)**

Wagyu Beef Nachos with guacamole, sour cream and jalapenos.

Chicken Breast Schnitzel **\$26.90**

Crumbed Chicken Breast Schnitzel served with your choice of mash or chips and gravy.

Cowra Lamb Cutlets **\$41.90**

Shallow fried Lamb Cutlets served on a bed of baby spinach mash, finished with honey jus.

Chicken Breast Parmigiana **\$30.90**

Chicken Parmigiana served with your choice of chips or mash.

Gourmet Beef Sausages **\$23.90 (GFO)**

Beef Sausages served with mash and caramelized onion gravy.

Veal Schnitzel **\$32.90**

Crumbed Veal Schnitzel served with your choice of mash or chips and gravy.

Wagyu Beef Rissoles **\$23.90**

Wagyu Rissoles served with mash and caramelized onion gravy.

STEAKS

Rump	\$39.90
Porterhouse	\$42.90

All steaks are served with chips or mash and choice of sauce

SAUCES

Mushroom, Pepper, Garlic, Mustard or Chilli butter, Diane, Horseradish, Gravy, Michael's cold melting jalapeño butter.

All dietary requirements are to be advised of when placing your order

(GF - Gluten free) (GFO - Gluten free option)



Chicken Supreme

Marinated Lily Dale Chicken Supreme, baked with sweet Piquillo peppers, melting bocconcini balls & crispy char grilled smoked Spanish prosciutto, served on a creamy, baby spinach mash, finished with a homemade Chimichurri sauce. **\$37.90 (GFO)**

N.T. Wild Barramundi

Fresh Cantonese style N.T. Barramundi + King tiger prawns with cherry tomatoes, garlic, ginger, served with steamed miso brown rice, served with a sesame, sake & ponzu sizzling sauce. **\$39.90 (GFO)**

Surf 'n' Turf

Tender rump steak sealed and topped with freshly pan fried soft shell crab, mussels, tiger prawns, and salt 'n' pepper calamari, served on creamy mash potato with a homemade Diane sauce splashed with a lime and white wine butter sauce. **\$46.90 (GFO)**

Chicken Carbonara Pasta

Lily Dale Chicken Tenderloins & gourmet Spanish Pancetta pieces, panfried in garlic, spring onions and flat leaf parsley, simmered in a white wine and cr me fraiche Carbonara sauce served on homemade fettuccine pasta, with shaved parmesan and fresh basil. **\$31.90**

Veal & Pork Bolognese

Panfried Veal and Pork mince, simmered in a smoked Speck, basil and red wine passata sauce, served on a bed of gourmet French buttered Bucatini pasta, finished with shaved parmesan cheese. **\$30.90**

Meatlovers Creamy Pasta

Marinated Wagyu pepper steak pieces, double smoked ham pieces, Chicken Tenderloins, Chorizo and maple bacon pieces, panfried in garlic, BBQ mushrooms, Spanish onions and mixed fresh herbs, simmered in a homemade Carbonara double cream sauce, tossed through Pappardelle pasta with spring onions and shaved parmesan. **\$32.90**

Sides

Beer Battered Onion Rings	\$14.90
Potato Wedges	\$18.90
Bowl Of Chips	Sml \$10.00 Lrg \$14.00
Side Salad	(GFO) \$5.50
Side Of Green Veg	(GFO) \$7.50

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