



Food Menu

Symbols

GF - Gluten Free, **DF** - Dairy Free, **V** - Vegetarian, **VE** - Vegan

O- Option - Items with the option addition mean a meal can be tailored to the dietary needs.

Daily Specials

Our chefs produce a range of exceptional daily specials that are sure to tempt you. Specials are displayed on the specials boards in the Restaurant and the Lounge Bar. Please refer to the boards.

Vegetarian & Vegan Specials

We also provide a special range of rotating vegetarian and vegan special meals. Check out the boards in the Restaurant & Lounge Bar for details.

Surcharge

Please be aware that all PUBLIC HOLIDAYS will incur a 10% surcharge on food and beverage.

BREADS

Crusty Garlic Bread (4 pieces) - V, VE

- add cheese

\$7.00

\$1.00

Cheese & Mustard Bread (4 pieces) - V

\$8.50

Traditional Bruschetta - V, VEO

Crusty baked bread topped with fresh tomato & Spanish onion salsa, bocconcini, fresh basil, extra virgin olive oil & balsamic glaze.

\$14.50

STARTERS

Arancini Balls - V

Mushroom & parmesan arancini with garlic cream and a hint of truffle paste, coated in fine bread crumbs, served with a dijon & citrus aioli.

\$16.50

Camembert - V

Golden fried crumbed Camembert served with a chef salad & cranberry sauce.

\$16.50

Soup of the day

Homemade soup of the day with crusty garlic bread.

(Seasonal - see the specials board for daily soup offering)

\$13.00

Note: Some main course items have entree size options. See main menu for details

*Side of vegetables are dressed with hollandaise sauce. Side salad dressed with seeded mustard aioli.

** Meals can be tailored to most dietary requirements. Please check with your friendly service staff.

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CLASSIC PUB FARE

Salt & Pepper Squid - GFO, DF \$21.00

Crispy fried squid with chips, fresh garden salad*, and a sweet chilli aioli.

Coopers Pale Ale Battered Fish - GFO, DF \$21.50

Coopers Pale Ale battered fish fillets served with a garden salad*, lemon wedge, chips & tartare sauce. *(also available crumbed or grilled)*

Seafood Plate - GFO, DF \$24.50

A medley of seafood with a fillet of Coopers Pale Ale Battered Fish, salt & pepper squid & crumbed prawns served with chips & a fresh garden salad*.

Curry of the Day - GFO, DFO from \$21.00

Served with coconut steamed rice, naan bread & condiments.
(GF without the naan bread) (Please see specials board for curry flavour)

Roast of the Day - GF from \$21.00

Carved roast meat, plain gravy, roast potatoes & steamed seasonal vegetables*. (Please see specials board for our daily roast type)

Chicken Schnitzel \$21.50

Beef Schnitzel \$22.50

Crumbed & cooked to golden brown, served with chips & your choice of fresh garden salad* or seasonal vegetables*.

Sauces:

- plain gravy, pepper, mushroom, Diane \$1.50

- hollandaise, creamy garlic . \$2.00

Toppings

Parmigiana Home made Napolitana sauce, ham & cheese. \$4.00

Ned Kelly Bacon, egg, cheese & bbq sauce. \$4.00

The Full Monty Pepperoni, ham, onion, capsicum, jalapeno
hollandaise, chef's sauce & cheese. \$4.50

Fiery Mexican Fiery chilli bean sauce, jalapenos, sour cream,
guacamole & cheese. \$4.00

Riviana Asparagus, capsicum, spanish onion, hollandaise
& cheese. \$4.00

Carbonara Diced bacon, mushrooms, garlic cream & cheese. \$4.00

Neptune Prawn skewer, crispy coated squid, crumbed prawn
& garlic cream sauce. \$8.50

Godfather Home Made Napolitana sauce, pepperoni, olives,
capsicum, basil, parmesan, cheese (chilli flakes optional) \$4.50

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CHEFS SELECTION

Chilli Ginger Prawns - GF

\$32.00

Pan fried prawns in a chilli & ginger cream sauce with Spanish onion sauteed spring onions & coconut steamed rice.

Creamy Chicken & Prawn Fettuccine - GFO

\$30.00

Fettucini pasta with prawns, chicken tenderloins, Spanish onion, blitzed mushroom, boccancini, baby spinach, & a hint of truffle paste topped with shaved parmesan & olive oil.

(GF - with gluten free penne pasta)

add \$3.00

Chicken Caesar Salad - GFO, DFO

\$22.90

Crispy baby cos lettuce, grilled chicken tenderloins, sauteed bacon, croutons, Caesar dressing, shaved parmesan, poached egg & anchovies.

Lamb Shank - GF

\$32.50

Braised lamb shank slow cooked in a ragou of root vegetables, tomatoes & herbs, served on a bed of creamy mash potato.

Salmon - GF

\$32.00

Sizzling Pan fried salmon fillet served atop a medley of green seasonal vegetables, with chat potatoes and topped with hollandaise sauce.

Southern Fried Chicken

\$22.50

Chicken tenders marinated in a Cajun batter & crumbed in our special herbs, served with a tangy coleslaw salad, golden chips and a home made chipotle aioli.

Thai Yellow Curry - V, VE, DF, GF

\$20.00

Our special vegan curry, consists of onion, capsicum, carrot, broccoli, zucchini, mushroom & baby spinach in a creamy coconut sauce served with steamed rice & papadams.

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STEAKS

King of the Hill Rump - GFO, DF

\$33.00

A 450g Rump Steak cooked to your liking served with chips and your choice of fresh garden salad* or seasonal vegetables*.

Premium Sirloin - GFO, DF

\$34.50

A 300g sirloin steak cooked to your liking served with chips your choice of fresh garden salad* or seasonal vegetables*.

Steak Sauces:

- *plain gravy, pepper, mushroom, Diane*

\$1.50

- *hollandaise, creamy garlic .*

\$2.00

King Neptune - GFO, DFO

\$40.00

A 300g sirloin steak served with seasonal green vegetables, crispy chat potatoes, grilled & crumbed prawns, salt & pepper squid, dressed with a creamy garlic sauce.

BURGERS & YIROS

The Willy Burger - GFO, DFO

\$23.50

A home made 180g beef pattie with caramalised onion, home made tomato chutney, bacon, egg, tomato, salad greens & beetroot on a toasted bun with melted cheese and served with golden fries.

(GF - with gluten free bread roll)

\$2.50

Southern Fried Chicken Burger

\$22.00

Southern fried chicken pieces, with coleslaw, bacon, salad greens & pickles on a toasted bun with melted cheese and served with golden fries.

Open Yiros - VO, VEO, DF

\$19.00

Select from either chicken tenders or falafel, served on a toasted pita bread with shredded lettuce, tzatziki sauce and home made tomato & onion salsa with a side of golden chips.

Tex Mex Burger - V, VEO

\$20.00

Home made Panko crumbed Tex Mex vegan burger with melted cheese, salsa, homemade tomato chutney, guacamole, sour cream, salad greens on a toasted bun & served with golden chips.
(contains walnuts)

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SIDES / EXTRAS

Fresh garden salad small \$3.50
Served with a seeded mustard dressing. (GF,V) large \$6.00

Seasonal Vegetables small \$4.00
Dressed with a hollandaise sauce. (GF,V) large \$6.50

Tempura coated Onion Rings small \$6.00
Served with a spicy chipotle aioli. large \$12.00

Bowl of Chips small \$4.00
Served with tomato sauce. large \$7.00

Bowl of Wedges \$11.00
Served with sweet chilli sauce & sour cream.

Loaded Fries \$13.00
Bowl of chips topped with bacon, hollandaise & cheese.

Additional Gravies / Sauces from \$1.50

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Desserts



Cheese Cake

See specials board for today's choice.

\$10.50

Sticky Date Pudding

Homemade sticky date pudding with chantilly cream & butterscotch sauce.

\$10.50

Traditional Sundae

Vanilla Ice Cream with nuts or sprinkles & your choice of topping (chocolate, caramel, strawberry, vanilla, banana) (GF without wafer)

\$7.50

Indulgence Sundae

7 amazing sundaes to choose from
Add \$6 for our recommended liqueur.

\$11.00

Caramel Explosion

Vanilla Ice cream layered with crushed caramel Tim Tams & caramel sauce topped with whipped cream & a Caramello Koala (**Baileys Caramel**)

Cherry Delight

Vanilla Ice cream layered with crushed Cherry Ripe & strawberry sauce topped with whipped cream, fried coconut & cherry ripe pieces (**Cherry Brandy Liq**)

Cookies & Cream

Vanilla Ice cream layered with crushed Oreo cookies & chocolate sauce topped with whipped cream & an Oreo cookie (**Baileys Irish Cream**)

Mint Heaven

Vanilla Ice cream layered with crushed Mint Slice biscuits & chocolate sauce topped with whipped cream & a crushed Mint Slice Chocolate (**Creme De Menthe Liq**)

Milky Way

Vanilla Ice cream layered with crushed Milky Way Chocolates & chocolate sauce topped with whipped cream & a Milky Way bar (**Baileys Irish Cream**)