

Snack, Graze & Share

<i>Soup of the day served in a soup cup with crusty ciabatta bread</i>	\$7.90
<i>Herb & Garlic Bread (v)</i>	\$9.90
<i>Baked Cobb Loaf with extra virgin olive oil, balsamic & murray river pink salt (v)</i>	\$8.90
<i>Garlic & Cheese Pizza (v) (gf) pizza base add \$3.00</i>	\$13.90
<i>Wedges with sour cream and sweet chilli sauce (v)</i>	\$12.90
<i>Trio of Natural Oysters: with a lemon wedge & cocktail sauce</i>	\$9.00
<i>Trio of Kilpatrick Oysters : with crispy bacon & worcestershire sauce</i>	\$10.50
<i>Oysters Mixed 1/2 Dozen</i>	\$19.00
<i>Oysters Mixed Dozen</i>	\$32.00
<i>Calamari: lightly floured and fried then tossed with sesame seeds and black pepper. Served with shaved fennel, rock-et and house tartare</i>	<i>E</i> \$19.50 <i>M</i> \$30.00
<i>Three Cheese Arancini: Served with paprika salt, romesco sauce and onion jam</i>	\$19.00
<i>Garlic Prawns: pan seared tiger prawn cutlets tossed with garlic white wine, cream and parsley. Served with steamed rice</i>	<i>E</i> <i>M</i> \$21.00
	\$32.00
<i>Scallops: pan seared with cauliflower puree, pancetta and topped with fresh apple and herbs</i>	<i>E</i> \$21.00 <i>M</i> \$32.00
<i>Sticky Duck Bao: sticky duck breast with pickled carrot, sesame seeds, coriander, radish and fresh chilli in a warm steamed bun</i>	\$19.00

Mains

<i>250gm 100% Grass Fed Great Southern Eye Fillet: Char grilled and served with chips & garden salad or creamy mash & green beans</i>	<i>\$39.00</i>
<i>300gm Red Gum Creek Porterhouse: Char grilled and served with chips & garden salad or creamy mash & green beans</i>	<i>\$36.00</i>
<i>Sauces: roasted mushroom, creamy pepper, garlic butter, red wine jus</i>	
<i>PLEASE ALLOW A MINIMUM 30 MINUTE WAIT FOR WELL DONE STEAKS</i>	
<i>Roast of the day: served with roasted vegetables & a rich gravy</i>	<i>\$25.50</i>
<i>Barramundi Fillet: grilled and served with potato fondant, roasted fennel and bouillabaisse sauce</i>	<i>\$33.00</i>
<i>Chicken Parmigiana: freshly crumbed chicken breast topped with virginian ham, napoli & cheese and served with seasoned chips & garden salad</i>	<i>\$25.50</i>
<i>Lamb Shoulder for Two: slow roasted lamb shoulder rubbed with garlic salt & herbs. Served with roast pota- toes, seasonal roasted vegetables, jus and mint sauce</i>	<i>\$60.00</i>
<i>PLEASE ALLOW A MINIMUM 20 MINUTE WAIT</i>	
<i>Twice Cooked Pork Belly: crispy pork belly served with a ginger and carrot puree, shiitake mushrooms and topped with a tamarind and honey glaze</i>	<i>\$32.00</i>
<i>Fish and Chips: fried or grilled, served with garden salad and house tartare</i>	<i>\$28.00</i>
<i>Seafood Platter for Two: a selection of prawns, scallops, fish, oysters, calamari, chips & garden salad</i>	<i>\$70.00</i>
<i>Marinated Pork Ribs: slow cooked, bbq belly ribs served with apple and green onion slaw and seasoned chips</i>	<i>\$30.00</i>
<i>Brisket Bourguignon: braised beef brisket in a rich wine, bacon, mushroom and onion sauce served with creamy mash</i>	<i>\$31.00</i>
<i>Prawn & White Fish Curry: prawns and white fish in a mild yellow vegetable curry. Served with steamed rice, corian- der & crisp noodles</i>	<i>\$29.00</i>
<i>Potato Gnocchi: gnocchi tossed with a wild mushroom ra- gout in a creamy garlic, sage & white wine sauce. Topped with fresh parmesan (v)</i>	<i>\$27.00</i>
<i>Scallop & Pea Fettucine: tossed in a saffron cream and finished with prosciutto crumbs</i>	<i>\$28.00</i>
<i>Chicken Risotto: Italian rice cooked with chicken, broad beans and lemon. Finished with pesto & feta</i>	<i>\$26.00</i>

Pizzas, Burgers, Salads

Italian Style Thin Crust Pizza

<i>Margherita: napoli, buffalo mozzarella & topped with fresh basil (v)</i>	\$19.50
<i>Sicilian: napoli, hot salami, chilli, red onion, jalapenos and buffalo mozzarella</i>	\$23.00
<i>Vegetarian: pesto, red pepper, olives, artichoke and buffalo mozzarella (v)</i>	\$23.00
<i>Salmon: napoli, smoked salmon, red onion, capers and topped with goats cheese</i>	\$24.00

Burgers

All burgers are served with seasoned chips

<i>Wagyu Beef : 200gm beef patty, bacon, lettuce, tomato, pickle, melted cheese, aioli and house relish</i>	\$22.00
<i>Chilli Burger: 200gm beef patty, jalapeno chilli, onion, cheese, bacon, coz lettuce and habanero mayo</i>	\$23.00
<i>Southern Chicken: house made southern fried buttermilk chicken with slaw and honey mustard mayo</i>	\$22.00
<i>Pulled Pork Taco's: 2 soft shell taco's with pulled pork, pickled cabbage, roasted corn, chorizo, avocado, chipotle mayo and served with sweet potato fries.</i>	\$20.00
<i>Falafel: chickpea falafel, grilled vegetables, red pepper salsa, yoghurt sauce served on turkish bread with sweet potato chips (v)</i>	\$20.00

Salads

<i>Lamb Salad: shredded lamb with warm freekah, roasted beets, pickled cauliflower, pomegranate, coriander & topped with crumbled feta.</i>	\$25.00
<i>Caesar: baby cos lettuce, crispy bacon, parmesan cheese, croutons & a soft egg. anchovies optional</i>	\$19.90
<i>With grilled herb & garlic chicken</i>	\$24.00
<i>Vietnamese Chicken Salad: chicken, wombok, carrot, cucumber, mint, chilli, coriander and peanuts topped with crispy noodles</i>	\$24.00
<i>Prawn Salad: frizze lettuce with avocado, orange, chilli, tiger prawn cutlets and a lemongrass & lime dressing</i>	\$26.00

Teens & Desserts

Dava designed for the 'InbeTEENers' 12-16years

All Teen Mains

\$15.00

Loaded Wedges: potato wedges topped with bacon, cheese, sour cream and chilli sauce

Calamari: lightly floured and fried, then tossed with sesame seeds & black pepper. Served with seasoned chips and house tartare

Southern Fried Chicken: house made southern fried buttermilk chicken. Served with seasoned chips.

Beef Burger: beef patty, cheese, bacon, lettuce, tomato & aioli. Served with seasoned chips.

Fish & Chips: fried or grilled fish served with garden salad & aioli.

Pasta Bolognese: House made bolognese sauce tossed through pasta and topped with fresh parmesan cheese.

Chicken Parmigiana: freshly crumbed chicken breast topped with Virginian ham, napoli & cheese, served with seasoned chips & garden salad.

9 Inch Pizza:

Hawaiian - napoli, ham, mozzarella cheese and pineapple

Ham & Cheese - napoli, ham and mozzarella cheese

Margherita - napoli, mozzarella cheese and topped with fresh basil (v)

Desserts & Drinks

Churro's - crispy, golden and covered in cinnamon sugar. Served with dipping chocolate and vanilla ice cream

\$6.00

Ice cream Sundaes - creamy vanilla ice cream, strawberries, Persian fairy floss, wafer, whipped cream and your choice of toppings

\$6.00

Flavours available: chocolate, strawberry, vanilla, caramel

Toppings available: mini m&m's, 100's & 1000's

Ice cream - choose from our range. Available in a cup or waffle cone

1 scoop \$4.00

2 scoops \$6.00

Milkshakes - choose from chocolate, vanilla, strawberry or caramel

\$4.50

Coke Float - creamy vanilla ice cream with icy cold Coca-Cola

\$5.00

Old School Spiders - ice cream topped with lime, lemonade or creaming soda soft drink

\$5.00

Soft Drink - lemon squash, pepsi, pepsi max, lemonade or creaming soda

Kids & Sides

Kids

All Kids Meals

\$7.50*

Fish & chips

Pasta Bolognaise

Ham & Cheese Pizza & chips

Bowl of seasoned chips with tomato sauce

House made Chicken Nuggets & chips

Junior Burger & chips

Roast of The Day & vegetables

Kids menu options are suitable for children aged 12 and under.

**One free child's meal will be deducted when ordered in the same transaction as one adults main meal.*

Please note: not available on weekends, public holidays, school holidays and festive days.

Sides

Garden Salad \$7.50

Bowl of Seasoned Chips \$10.90

Bowl of Vegetables \$8.00

DIETARY REQUIREMENTS

Please stipulate any dietary intolerance at the time of ordering. Within the premises we

handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products.

We will do our utmost to accommodate your requirements, however the decision to consume a meal is the responsibility of the diner.

DINING TOGETHER

If you wish to dine together please order at the same time & ensure all meals are recorded on the same docket when you quote your table number.

Seniors

2 Course \$21.00

3 Course \$23.00

ENTRÉE

Soup of the day served in a soup cup with crusty ciabatta bread

MAINS

Roast of the Day: served with roasted potatoes and vegetables & rich gravy

Fish & Chips: fried or grilled fish served with garden salad & house tartare

Caesar Salad: baby cos lettuce, crispy bacon, parmesan cheese, croutons & a soft egg. anchovies optional Add Chicken \$3.00

Calamari: lightly floured and fried then tossed with sesame seeds and black pepper. Served with shaved fennel, rocket and house tartare

Twice Cooked Pork Belly: crispy pork belly with a ginger & carrot puree, shiitake mushrooms and a tamarind & honey glaze

Potato Gnocchi: gnocchi tossed with a wild mushroom ragout in a creamy garlic, sage & white wine sauce. Topped with fresh parmesan (v)

Chicken Parmigiana: freshly crumbed chicken breast topped with Virginian ham, napoli & cheese, served with seasoned chips & garden salad

Lamb Salad: shredded lamb with warm freekah, roasted beets, pickled cauliflower, pomegranate, coriander & topped with crumbled feta

Smoked Salmon Pizza: napoli, smoked salmon, red onion, capers and topped with goats cheese

Vietnamese Chicken Salad: chicken, wombok, carrot, cucumber, mint, chilli, coriander and peanuts topped with crispy noodles

Garlic Prawns: pan seared tiger prawn cutlets tossed with garlic white wine, cream and parsley. Served with steamed rice.

Chicken Risotto: Italian rice cooked with chicken, broad beans and lemon. Finished with pesto & feta

200gm Porterhouse: served with chips & garden salad or creamy mash & green beans. Your choice of soup or dessert.

DESSERT

Choose from the seniors selection at the Dessert Bar in the Deli