

Seniors

2 Courses \$22.00 - 3 Courses \$24.00

ENTRÉE

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

MAINS

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

Caesar Salad: baby cos lettuce, crispy bacon, parmesan cheese, croutons and a soft egg. anchovies optional add chicken \$25.00
add salmon \$28.00

Salt & Pepper Calamari: lightly floured and fried strips. Served with chips, garden salad, harissa aioli and lemon

Roast of the day: Available Sunday Lunch served with roasted vegetables and gravy

Chicken Parmigiana: freshly crumbed chicken breast topped with virginian ham, napoli sauce and cheese, served with seasoned chips and garden salad

Spinach & Ricotta Ravioli: tossed through burnt butter pesto, goats cheese and topped with almonds (v)

Vegan Biryani: summer vegetables, chickpeas, spices and dates, finished with coconut yoghurt (v)

Vietnamese Chicken Salad: poached chicken tossed through vermicelli noodles, snow peas, carrot, red peppers, coriander, vietnamese mint & spring onion with a light soy dressing

Roast Pumpkin Salad: with falafel, hummus, pickled beet relish, fresh apple, pepitas and almonds add salmon \$28.00
add chicken \$25.00

Margherita Pizza: napoli sauce, mozzarella topped with buffalo mozzarella & fresh basil

200gm Porterhouse: served with chips & garden salad or roasted garlic & rosemary potato and greens plus your choice of soup or dessert.

Sauces: mushroom, creamy pepper, garlic butter, gravy \$25.00

SENIORS DESSERT

Please choose from the seniors selection of cakes at the dessert bar in the deli

Low Gluten

ENTRÉE

Soup of the day served in a soup cup

Garlic & Cheese Pizza (v) gf base

Salt & Pepper Calamari: lightly floured and fried strips, served with a garnish of fresh herbs, harissa aioli & lemon **E M**

Trio of Oysters

1/2 Dozen Oysters

Dozen Oysters

Styles: Natural | Kilpatrick | Ginger, Chilli & Lime

MAINS

250gm 100% Grass Fed Eye Fillet: char grilled and served with chips & garden salad or roasted garlic & rosemary potato & greens

300gm Red Gum Creek Porterhouse: char grilled and served with chips & garden salad or roasted garlic & rosemary potato & greens

Sauces: mushroom, creamy pepper, garlic butter, gravy

Roast of the day: Available Sunday Lunch served with roasted vegetables & gravy

Salmon Fillet: grilled with chimichurri sauce, buttered chats, mixed herb salad and grilled lemon

Vegan Biryani: summer vegetables, chickpeas, spices and dates, finished with coconut yoghurt (v)

Vietnamese Chicken Salad: poached chicken tossed through vermicelli noodles, snow peas, carrot, red peppers, coriander, Vietnamese mint & spring onion with a light soy dressing

Roast Pumpkin Salad: with falafel, hummus, pickled beet relish, fresh apple, pepitas and almonds.

with salmon
with grilled chicken

Vegetarian/Vegan

ENTRÉE

\$8.90 Herb & Garlic Cobb (v) \$9.90

\$16.90 Baked Cobb Loaf (v) \$9.90

\$22.50 with extra virgin olive oil, balsamic & Murray river pink salt

\$33.00 Garlic & Cheese Pizza (v) \$13.90

\$12.00 Cauliflower Pakora: spiced fried cauliflower fritters \$21.00

\$22.50 served with coriander chutney (v)

\$44.00

MAINS

\$41.00 Spinach & Ricotta Ravioli: tossed through burnt butter pesto, goats cheese and topped with almonds (v) \$28.00

\$38.00 Margherita: Napoli sauce, mozzarella and topped with buffalo mozzarella & fresh basil (v) \$19.50

Vegan Biryani: summer vegetables, chickpeas, spices and dates, finished with coconut yoghurt (v)

\$25.50 Vegan Calzoni: filled with Napoli sauce, roasted mediterranean vegetables, vegan cheese & olives \$23.00

\$34.00 Vegan Beef Burger: soy based burger, lettuce, beetroot, vegan mayo on a beetroot bun served with onion rings (v)

\$28.00 Roast Pumpkin Salad: with falafel, hummus, pickled beets, fresh apple, feta, cos hearts, pepitas and \$23.00

\$26.00

SIDES all Gluten Free & Vegetarian

Garden Salad \$7.50

\$23.00 Bowl of Seasoned Chips \$10.90

\$29.00 Bowl of Vegetables \$8.00

\$27.00 Bowl of Sweet Potato Fries \$11.90

Whilst we are pleased to offer a variety of low gluten menu options, we are not a dedicated Gluten Free kitchen and cannot guarantee that any item is completely free of allergens.

15% SURCHARGE ON FOOD APPLIES ON PUBLIC HOLIDAYS

Snack, Graze, Share

Soup of the day <i>served in a soup cup with crusty ciabatta bread</i>	\$8.90
Herb & Garlic Cobb (v)	\$9.90
Baked Cobb Loaf (v) <i>with extra virgin olive oil, balsamic & Murray river pink salt</i>	\$9.90
Garlic & Cheese Pizza (v) <i>(gf) pizza base add \$3.00</i>	\$13.90
Tasting Plate: <i>assorted dips, olives and cheese, accompanied by drumettes, fritters & calamari</i>	\$27.00
Trio of Oysters	\$12.00
1/2 Dozen Oysters	\$22.50
Dozen Oysters	\$44.00
Styles: <i>Natural, Kilpatrick, or Ginger, chilli & lime</i>	
Loaded Wedges: <i>potato wedges topped with crispy bacon, melted cheese, sour cream and chilli sauce</i>	\$16.50
Cauliflower Pakora: <i>spiced fried cauliflower fritters served with coriander chutney (v)</i>	\$21.00
Salt & Pepper Calamari: <i>lightly floured and fried strips. Served with a garnish of fresh herbs, harissa aioli and lemon</i>	E \$22.50 M \$33.00
Thai Prawn Spring Rolls: <i>Served with chilli & ginger dipping sauce</i>	\$22.00
Southern Fried Chicken Drumettes: <i>with chipotle mayo</i>	\$21.00

DIETARY REQUIREMENTS

Please stipulate any dietary intolerances 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 and ensure all meals are recorded on the same docket when you quote your table number.

Mains & Sides

250gm 100% Grass Fed Eye Fillet: <i>Char grilled and served with chips & garden salad or roasted garlic & rosemary potato and greens</i>	\$41.00
300gm Red Gum Creek Porterhouse: <i>Char grilled and served with chips & garden salad or roasted garlic & rosemary potato and greens</i>	\$38.00
Sauces: <i>mushroom, creamy pepper, garlic butter, gravy</i> Allow a minimum of 30 minutes, for well done steaks	
Roast of the day: Available Sunday Lunch <i>served with roasted vegetables & gravy</i>	\$25.50
Salmon Fillet: <i>grilled with chimichurri sauce, buttered chats, mixed herb salad and grilled lemon</i>	\$34.00
Chicken Parmigiana: <i>freshly crumbed chicken breast topped with Virginian ham, Napoli & cheese, served with seasoned chips & garden salad</i>	\$27.50
Steamed Mussels: <i>served in a laksa coconut curry with roti bread</i>	\$29.00
Fish and Chips: <i>fried or grilled, served with garden salad and house tartare</i>	\$28.00
Linguine Marinara: <i>selection of fresh seafood tossed through garlic, chilli, olive oil & parsley</i>	\$28.00
Spinach & Ricotta Ravioli: <i>tossed through burnt butter pesto, goats cheese and topped with almonds (v)</i>	\$27.00
Vegan Biryani: <i>summer vegetables, chickpeas, spices and dates, finished with coconut yoghurt (v)</i>	\$27.00

Sides all Gluten Free & Vegetarian

Garden Salad	\$7.50
Bowl of Seasoned Chips	\$10.90
Rocket, Parmesan & Pear Salad	\$7.50
Bowl of Vegetables	\$8.00
Bowl of Sweet Potato Fries	\$11.90

Pizzas, Burgers, Salads

Italian Style Thin Crust Pizza

Margherita: <i>Napoli sauce, mozzarella and topped with buffalo mozzarella & fresh basil (v)</i>	\$19.50
Sicilian: <i>Napoli sauce, hot salami, chilli, red onion, jalapenos and buffalo mozzarella</i>	\$23.00
Capricciosa: <i>Napoli sauce, smoked ham, mushroom, olives and buffalo mozzarella</i>	\$23.00
Vegan Calzoni: <i>filled with Napoli sauce, roasted mediterranean vegetables, vegan cheese & olives (v)</i>	\$24.50
Prawn: <i>Napoli sauce, prawns, mozzarella, red pepper, spinach & red onion topped with goats cheese</i>	\$25.00

Gluten Free Base

add 3.00

Burgers & Tacos

Wagyu Beef Burger: <i>200g beef patty, bacon, lettuce, tomato, melted cheese, aioli & house relish, served with seasoned chips</i>	\$24.00
Dava Chicken Burger: <i>marinated in lemon & thyme; chargrilled with bacon, lettuce, swiss cheese, tomato & garlic aioli. Served with seasoned chips</i>	\$25.00
Vegan Beef Burger: <i>soy based burger, lettuce, beetroot, vegan mayo on a beetroot bun served with onion rings (v)</i>	\$22.00
Fish Tacos: <i>two soft tortillas filled with fried fish, Asian slaw, sweet chilli mayo & coriander. Served with sweet potato fries.</i>	\$24.00

Salads

Vietnamese Chicken Salad: <i>poached chicken tossed through vermicelli noodles, snow peas, carrot, red peppers, coriander, Vietnamese mint & spring onion with a light soy dressing</i>	\$26.00
Caesar Salad: <i>baby cos lettuce, crispy bacon, parmesan cheese, croutons, poached egg, topped with creamy dressing, anchovies optional</i>	\$23.00
	with grilled chicken \$27.00
	with salmon \$29.00
Roast Pumpkin Salad: <i>with falafel, hummus, pickled beets, fresh apple, feta, cos hearts, pepitas and almonds. (v)</i>	\$23.00
	with salmon \$29.00
	with grilled chicken \$27.00

