

# weekday menu

## sides & snacks

(#80) bowl of shoestring fries, spicy mayo. \$6.50

(#81) bowl of beer battered wedges, spicy mayo. \$7.50

(#82) side of lightly steamed seasonal vegetables. \$7.50

(#83) crispy herb & garlic pizza bread. \$7.50

(#84) 3 dips - spicy capsicum, beetroot, tzatziki, crispy pizza slice dippers. \$12.50

(#85) tex mex wedges - beer battered wedges, salsa, melted mozzarella, sour cream. \$14.50

(#86) ranch nachos - corn chips, mozzarella, salsa, guacamole, sliced jalapeños. \$14.50

(#87) pan fried haloumi. \$14.50

**Join us every friday night  
happy hour 5pm-7pm  
and live music til late!**

## main

(#51) ploughmans lunch - a shared platter of assorted dips, cured meats, cheeses, chutney, hard boiled egg, snakebite pocket, cold meat balls, pickles, bread & sliced pear. \$29.50

(#52) big sur cheese burger - big bun, oversize grilled beef pattie, caramelised onion, american cheese, whole lettuce leaf, fresh thick cut tomato, american mustard & ketchup. fat chips. whole dill pickle on the side. \$19.50

(#53) pumpkin risotto - toasted pine nuts, semi dried tomatoes, fetta & baby spinach. (V) (GF) \$22.50 - with grilled chicken breast. \$26.50

(#54) wild mushroom & dill risotto - vegetarian risotto, mushroom & dill stock, topped with pan fried wild mushrooms. (V) (vegan) \$22.50 - with grilled chicken breast. \$26.50

(#55) linguini marinara - seasonal seafood, chopped parsley, garlic infused Italian olive oil, fresh mild chilli, dash of white wine, topped with fresh parmesan \$28.50

(#56) linguini carbonara - grilled & shredded ham, poached chicken, fresh spinach leaf, white wine, onion, garlic & cream sauce, topped with fresh parmesan (choose your pasta). \$26.50

(#57) crispy skin salmon - oven baked salmon fillet, garlic crushed potatoes, asparagus, dill cream sauce. \$28.50

(#58) traditional chicken parmigiana - 300g pan cooked chicken schnitzel, grilled ham, grilled mozzarella, served with fat beer battered chips & homestyle coleslaw. \$26.50

(#59) rib eye steak - 350gm grass fed beef rib eye, char grilled, shoestring fries, coleslaw, served with a creamy homemade green peppercorn sauce side. \$34.50

(#60) gippsland beef - 220gm grain fed scotch fillet, caramelised veg, cole salad, homestyle onion gravy \$32.50

(#61) island spiced calamari, sweet caribbean salad \$24.50

(#62) khēk plā - thai fish cakes, crispy vietnamese salad, home made sweet chilli relish. \$22.50

(#63) fish of the day. market price.

## salads

(#70) beetroot salad - baby beetroot, lettuce, roquette, diced walnuts, spanish onions, goats cheese, orange & honey dressing. \$8.50 (V)

(#71) quinoa salad - quinoa, asparagus, baby beans, red capsicum, fetta, lettuce, dressing side. \$8.50 (V)

(#72) almond salad - lightly toasted & diced almonds, green beans, confit shallots, cherry tomatoes, farmers organic egg (soft boiled), citrus oil drizzle. \$8.50 (GF)

(#73) cole salad - thick cut red, green & white cabbage, home-made ranch dressing, diced mint. \$8.50 (V)

(#74) greek salad - salty fetta, pipped whole black olives, diced tomato, spanish onion, chopped parsley, olive oil, apple cider vinaigrette. \$8.50 (V)

(#75) garden salad - seasonal lettuce mix, diced tomato, spanish onion rings, mustard vinaigrette. \$8.50 (V)

(#76) cucumber salad - diced continental cucumber, dill, olive oil & white wine vinegar dressing. \$8.50 (V) (GF)

(#77) pear salad - roquette, parmesan, pear, toasted walnuts, apple cider vinaigrette. \$8.50 (V) (GF)

