

TAKE AWAY MENU

CURRENT FROM
MARCH 2022

STARTERS & SNACKS

CHEESE & GARLIC BREAD (V)	\$7
DUO OF DIPS (VO) Chef's selection of house prepared dips, served with grilled flat bread.	\$12
HALLOUMI FRIES (V) Dusted in paprika seasoned rice flour, flash fried, with a peri-peri mayo.	\$10
CHICKEN SATAY SKEWERS (GF) Marinated, grilled & served on rice, drizzled with Chef's satay sauce.	\$11
BOWL OF CHIPS (V, GFO)	\$6
SEASONED POTATO WEDGES (V) With sweet chilli & sour cream.	\$10
SIDE OF VEGETABLES (V)	\$4

SALADS



CAESAR SALAD Cos lettuce, bacon, parmesan, croutons, tossed with our Chef's Caesar dressing, topped with a poached egg & anchovies.	\$18
PUMPKIN & FETA SALAD (V, GF) Honey roasted pumpkin, with roquette, ancient grains, cherry tomato, walnuts & crumbled feta, drizzled with a honey-seeded mustard dressing.	\$21
ADD GRILLED CHICKEN TENDERLOINS	\$5

PASTA & RISOTTO



BUTTERNUT PUMPKIN RISOTTO (GF, V, VG) Honey roasted pumpkin, spinach, mushrooms & pinenuts, pan tossed, & finished with a knob of butter. Topped with shaved parmesan.	\$21
LINGUINE SICILIANA With bacon, salami, olives, capsicum, sundried tomato, add chili flakes, pan tossed with olive oil.	\$22
FETTUCCINE CARBONARA Pan-fried with bacon, mushrooms & garlic, deglazed with white wine & finished in a parmesan cream.	\$21
BOLOGNESE Traditional sauce made with graded ground beef mince & roasted tomatoes. Pan tossed with pasta, topped with shaved parmesan.	\$21



FOR THE KIDS

CHICKEN NUGGETS WITH CHIPS	\$8
FISH IN BATTER WITH CHIPS	\$8
CHICKEN PARMA WITH CHIPS	\$8
PASTA BOLOGNESE	\$8



MAINS & PUB CLASSICS

ALL MAIN MEALS ARE SERVED WITH
A SIDE OF BEER BATTERED CHIPS!
VEGETABLES & SIDE SALADS ARE
AVAILABLE UPON YOUR REQUEST

CHICKEN SCHNITZEL	\$20
VEAL SCHNITZEL	\$25
CHICKEN PARMA Topped with Napoli, ham & mozzarella.	\$23
VEAL PARMA	\$28
AUSSIE PARMA Topped with ham, bacon, BBQ sauce, Napoli, mozzarella & a fried egg.	\$23
STICKY WINGS (GF) With Chef's special marinade, oven baked, sweet, sticky & delicious.	\$21
FLATHEAD FILLETS Deep-fried in a crispy beer batter prepared using "Pirate Life Pale Ale", with lemon wedge & tartare.	\$21
SALT & PEPPER CALAMARI (GF) Flash fried, with lemon wedge & garlic aioli.	\$21
MAPLE GLAZED SALMON (GF) With green pea risotto, blistered cherry tomatoes, & pea puree.	\$24
NASI GORENG (GF) An Indonesian classic, with chicken, prawns, pea's, selected Asian vegetables, wok tossed with rice. Topped with a fried egg & bean shoots.	\$23

SOMETHING SWEET

STICKY DATE PUDDING (V) House made by chefs, with a butterscotch sauce.	
CHOCOLATE MOUSSE (V) Chef's own rich double choc mousse.	
TIRAMASU Made in house, mascarpone layered with sponge fingers soaked in espresso and Kahlua liqueur.	
CAKE OF THE DAY (V) Please see staff for todays selection.	

ALL DESSERTS \$7