

## STARTERS & SHARES

### SOUTHERN FRIED CHICKEN WINGS (6) 15 | (12) 22

choice of, naked, maple butter, smokey bbq, buffalo or spicy korean (LD)

### GARLIC BREAD (V) 11

#### COWBOY COBB LOAF 20

filled with cream cheese dip (V)

### CHEESE & BACON BREAD 14

### PRAWN AND GINGER DUMPLINGS 19

CHEF'S PICK

six dumplings atop asian greens and special oyster-soy sauce (L, LD)

### CHEESY GARLIC BREAD 12

melted mozzarella (V)

### DUCK SPRING ROLLS 17

four spring rolls, sweet chilli-plum sauce (LD)

### LEMON PEPPER CALAMARI 16

lemon pepper dusted calamari, aioli, lemon (L, LD, LG)

### SOUP OF THE DAY 15

served with toasted sourdough (GFO)

### LOADED WEDGES 17

crispy battered wedges, bacon, mozzarella, sour cream, sweet chilli (LDO)

#### BOWL OF CHIPS 10

choice of sauce (LD, LG, V, VGO)

## BURGERS & SANDWICHES

### GRILLED CHICKEN BURGER 22

lettuce, tomato, fresh avo, aioli (LDO)

### SMASHED BURGER 23

cheese, lettuce, tomato, burger sauce (LDO)

### STEAK SANDWICH 28

minute sirloin steak, bacon, egg, beetroot relish, lettuce, tomato (LDO)

### PLANT BASED BURGER 21

plant based pattie, tomato relish, lettuce, tomato, Spanish onion (LDO, V, VG)

### BURGER UPGRADES

Avo +3 | Bacon +3 | Cheese +2 | Extra Pattie +6

Egg +3 | Pineapple +2

## MAINS

### BEEF BURGUNDY 34

classic slow cooked beef & veg stew, mash, rich red wine sauce (LG)

### PORK RIBS 35

half rack slow cooked ribs, smoky BBQ sauce, chips, salad (LD, LG)

#### LAMB SHANK 38

slow braised lamb shank in red wine-tomato sauce with root vegetables, served with creamy mash (LG)

### BEER BATTERED FISH & CHIPS 27

XXXX battered fish, chips, salad, lemon, tartare (A, LD, LGO)

### BUDDAH BOWL 21

rice, leafy greens, soybeans, roast pumpkin, roast capsicum, cucumber, chickpeas, avocado, special Buddha dressing (LD, LG, V, VG)

### CHICKEN BREAST SCHNITZEL 28

panko crumbed chicken breast, chips, salad, choice of gravy (LD)

### CHICKEN PARMY 33

schnitzel, Napoli, ham, cheese, chips, salad, choice of gravy (LDO)

### CRUMBED STEAK 27

panko crumbed beef rump, chips, salad, choice of gravy (LD)

### FETTUCINI CARBONARA 25

mushroom, bacon, onion, garlic cream sauce, parmesan cheese

### KARAAGE CHICKEN BOWL 23

fried chicken bites, seaweed salad, pickled ginger, edamame beans, rice, slaw, Japanese dressing, kewpie, mayo (LD)

### LASAGNE 25

beef bolognaise layered, bechamel, pasta, melted mozzarella, garden salad, chips

### LEMON PEPPER CALAMARI 24

lemon pepper dusted calamari, chips, salad, aioli, lemon (L, LD, LG)

### PRAWN & CHORIZO PASTA 36

prawn, chorizo pan fried, garlic, onion, roast capsicum, spinach, napoli sauce, penne pasta, parmesan cheese (A, LDO)

### PUMPKIN BEETROOT SALAD 20

leafy greens, roast capsicum, fetta, Spanish onion, cucumber, pumpkin, baby beetroot, cherry tomato, green goddess dressing (LDO, LG, V, VGO)

### RIBS & WINGS PLATE 41

our smoky BBQ ribs, 6 chicken wings, chips, salad (LD)

### SALMON 32

chat potatoes, steamed greens, blistered cherry tomatoes, bearnaise sauce, lemon (LG)

### SEAFOOD BASKET 35

battered barramundi, scallop, prawns, dusted calamari, chips salad, lemon, tartare (M, LD)

### THAI BARRA 34

pan fried humpty doo barramundi, rice, steamed greens, Thai green curry sauce, lime wedge (A, LD, LG)

### VEG LASAGNE 24

vegetable bolognaise layered, bechamel, pasta, melted mozzarella, garden salad & chips (V)

### LAMB KORMA 31

mild creamy curry with diced lamb served with rice and naan (LGO)

### BEEF & GUINNESS PIE 29.5

slow cooked beef, guinness pie gravy, mash, peas, onion rings, gravy

## GRILL

### 250G RUMP 36

Roma locally sourced grain feed, natural pasture beef (LD, LG)

### 500G RUMP STEAK 56

roma locally sourced grain-fed, natural pasture beef (LD, LG)

### 300G RIB FILLET 52

Roma locally sourced grain feed, natural pasture beef (LD, LG)

### 300G SIRLOIN 41

Roma locally sourced grain feed, natural pasture beef (LD, LG)

### MIXED GRILL 45

130g sirloin steak, two beef sausages, two eggs, bacon, served with chips and salad and choice of gravy (LD, LG)

### UPGRADES

Calamari +7 | Fried Egg +3 | Garlic Prawn (A) +10

Onion Rings +6 | Neptune +11 (M) | Wings +6

## SIDES 1 for 10 | 2 for 15 | 3 for 18

### BOWL OF HOUSE GARDEN SALAD

honey mustard dressing (LD, LG, V, VGO)

### BOWL OF MASH creamy mash potato (LG,V)

### BOWL OF VEGETABLES seasonal vegetables (LD, LG, V, VGO)

### ONION RINGS aioli (V)

### WEDGES sweet chilli, sour cream (LDO, V, VGO)

## DESSERT

### APPLE PIE 12

warm apple pie, ice cream (V)

### CHURROS 14

six fried Mexican donuts, cinnamon sugar, hot chocolate fudge, berry compote (V)

### STICKY DATE PUDDING 12

warm sticky date, butterscotch sauce, ice cream (V)

### WARM CHOCOLATE BROWNIE 12

warm chocolate brownie, ice cream (V)

### ICE CREAM & TOPPING | 1 scoop 3 | 2 scoops 5

toppings: chocolate, caramel, strawberry, lime (LG, V)

### COMM MILKSHAKE 7

flavours: chocolate, caramel, strawberry, lime (LG, V)



### ORDER & PAY ON YOUR PHONE

We'll bring it to you. Got The Pass App? Simply open the app & choose how to order.

LG - Low Gluten | LD - Low Dairy | V - Vegetarian | VG - Vegan | LGO - Low Gluten Option | LDO - Low Dairy Option | VO - Vegetarian Option | VGO - Vegan Option

Seafood Origin: A - Australian | I - Imported | M - Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens. Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1% + GST. EFTPOS (must insert card & select cheque or savings) is surcharge free. 10% public holiday surcharge applies.



# FOOD MENU