



DINNER MENU

AVAILABLE 4PM - 9.30PM | LAST FOOD ORDERS AT 8.45PM

BAR SNACKS

ONION RINGS	\$8
CHEESY GARLIC BREAD	\$9
CHIPS & GRAVY	\$11
POTATO WEDGES	\$12

TO START

BUFFALO CAULIFLOWER WINGS (V, Vo) Crispy fried served with house made buffalo sauce	\$10
SPICED CALAMARI Tossed in spiced salt, served with house salad & chilli lemon aioli	\$14
CHICKEN WINGS Crispy fried served with house salad & your choice of sauce (blue cheese, buffalo or peri peri)	\$15
CHILLI GARLIC PRAWNS (GF) Served with chilli mango salsa	\$18

SALADS & PASTAS

PUMPKIN SALAD (NF, V, VO) Baked pumpkin, feta, pomegranate, caramelised onion with balsamic reduction, mixed with rocket	\$19
CAESAR SALAD Crunchy cos, anchovies, poached egg, croutons, shaved parmesan, bacon & Caesar dressing Add extra: haloumi \$5 chicken \$5 prawns \$7	\$20
LAMB SALAD (GF) Yiros style lamb, onion tomato & capsicum with mesclun and a minted yoghurt dressing	\$26
PENNE PESTO PASTA (V, VO) Finished with Parmesan, served with a garlic bread stick Add extra: veg \$3 chicken \$5 prawns \$7	\$20
PRAWN & CHORIZO LINGUINE Creamy prawns & chorizo linguine with fresh rocket & Parmesan	\$30
SPAGHETTI BOLOGNESE Classic Italian delicacy of slow cooked minced beef & Parmesan	\$30

MAINS

JAMAICAN VEGGIE BURGER (V) Jerk spiced veg and lentil patty, rocket, tomato, onion served with chips	\$22
CRISPY CHICKEN BURGER Fried chicken, rocket, onion, tomato, cabbage slaw on a toasted bun served with chips	\$24
THE BEEF BURGER Grilled beef patty, melted cheese, grilled bacon, fried egg, pickled onion & rocket on a toasted bun, served with chips	\$26

CHICKEN SUPREME Grilled chicken served with mixed beans, gravy & aromatic rice	\$32
BARRAMUNDI (GF) Pan seared barramundi, chat potatoes, broccolini, salsa sauce & grilled lemon	\$35
PORK BELLY Crispy pork belly served with Asian greens charred pear creamy mash & chilli caramel reduction	\$35

BEEF CHEEKS Slow braised beef cheek with creamy mashed potato herb salad & red wine jus	\$35
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FROM THE GRILL

RANGER'S VALLEY RUMP (GF) (300g)	\$38
PORTERHOUSE (GF) (300g) Our steaks are served on a bed of creamy mash, steamed vegetables with a choice of sauce from the selection: peppercorn/mushroom/red wine jus	\$38

SIDES

STEAMED VEGETABLES	\$8
CREAMY MASHED POTATOES	\$8
BOWL OF CHIPS	\$9
CHAT POTATOES	\$8
SAUTED MUSHROOMS	\$8

DESSERTS

CHOCOLATE FONDANT With mix berry coulis & vanilla ice cream	\$14
MANGO COCONUT PANNA COTTA With pistachio soil, mango mint salsa & mango ice cream	\$14
PAVLOVA With mix berries, Chantilly cream & pistachio soil	\$12
APPLE CRUMBLE With rhubarb sauce & vanilla ice cream	\$14
CHEESE BOARD Chef's assorted cheeses & crackers	\$18
FRUIT BOWL Seasonal cut fruits with passion fruit coulis & vanilla ice cream	\$10

GF - gluten free V - vegetarian
NF - nuts free VO - vegan option

Surcharge of 20% applies on Public Holidays