

STARTERS & ENTREES

Garlic Bread (V) | \$13

Topped with garlic butter then toasted

Cheese & Bacon Pull Apart | \$15

Delicious pull apart loaf flavoured with cheese & bacon served with garlic butter & chilli butter, locally supplied by McCarthys bread lounge

Soup of the Day | \$14

Please check today's specials board

Served with a slice of garlic bread

Potato Skins (GF) | \$19.5

Crispy fried potato skins, filled with onion, bacon & mozzarella, topped with sour cream & a side of sweet chilli

Pulled Pork Tacos | \$21.5

Two toasted tortillas filled with spicy pulled pork and tangy slaw. Served with guacamole and sour cream

Chilli Plum Chicken | \$21.5

Battered tender chicken pieces tossed in a spicy plum sauce, served with Jasmin rice

MAINS

Roast of the Day (GFO) | Half - \$24.5 | Full - \$29

Please check the specials board for today's offering or ask one of our friendly staff

The roast of the day served with roasted potato, roasted pumpkin, steamed vegetables & pan gravy

Steak Sandwich | \$29 *

150gram scotch fillet, lettuce, cheese, bacon, tomato, caramelized onion & BBQ sauce in a toasted Turkish roll served with chips

Angus Beef Burger | \$28 *

Angus beef pattie, lettuce, cheese, bacon, tomato, coleslaw, & caramelized onion in a toasted brioche bun served with chips

Lamb Shank | \$37.5 (GF) *

Tender slow braised lamb shank, in a vegetable & herb ragout, served with creamy potato mash

Crispy Pork Belly (GF) | \$38 *

Locally sourced pork belly cooked in apple cider, served on a butternut pumpkin & chickpea mash with steamed broccolini

Chicken Schnitzel | Half - \$25 | Full - \$31

Succulent chicken breast lightly crumbed served with your choice of sauce

Chicken Parmigiana | Half - \$26 | Full - \$33

Our chicken schnitzel topped with Napoli sauce, ham, & melted mozzarella

MAINS

Vegetable Korma Curry (V, VVO) | \$26 *

Authentic house made vegetable Korma Curry, served with naan bread and steamed Jasmin rice
Add chicken or prawns | \$10

Linguini Carbonara (GFO) | \$28 *

Sauteed bacon, onion and garlic in a creamy sauce, topped with shaved parmesan
Add Chicken or Prawns | \$10
Gluten free option | \$4

Stuffed Chicken Breast (GF) | \$34.5 *

Succulent chicken breast filled with cheese, spinach, bacon, and semi dried tomatoes. Cooked in a brandy forest mushroom sauce nestled on a creamy potato mash

Vegetable Stir-fry (V) | \$29 *

Mixed vegetables & hokkien noodles in an Asian inspired sauce
Add Chicken or Prawns | \$10

GRILL

Scotch Fillet 300g (GFO) | \$49.5

Char grilled to your liking & served with your choice of sauce

Twin Mignon (GFO) | \$49

150g Tender eye fillet wrapped in bacon char grilled to your liking, paired with a 150g chicken mignon. Served with your choice of sauce

Mixed Grill | \$49.5

150gram scotch fillet, chipolatas, house made rissole, marinated chicken, bacon, tomato, baked mushroom, and a fried egg served with your choice of sauce

SAUCES

Pan Gravy | Creamy Mushroom | Peppercorn | Creamy Garlic | \$4 (GF)

Seafood Topper | \$13 (GF)

SIDES

Bowl of Chips | \$12

Wedges | \$18

Served with sour cream & sweet chilli

Bowl of Onion Rings | \$12

Garden Salad | 12

Bowl of Steamed Vegetables (GF, V) | \$12

Creamy Mash | \$12

Sweet Potato Fries | \$13

EXTRAS

Fried Egg | \$4

Bacon | \$4

Mushrooms | \$5

Side Salad | \$4

Side Chips | \$4

Chips Upgraded | \$4

Sweet Potato, Wedges, Mash OR Onion Rings

SEAFOOD

Salt & Pepper Calamari | Half - \$26.5 | Full - \$35 (GF)

Tender calamari pieces lightly dusted in salt & cracked pepper rice flour served with house made tartare & lemon wedge

Tasmanian Scallops | Half - \$28 | Full - \$38 (Seasonal)

Crumbed: Lightly panko crumbed Tasmanian scallops served with house made tartare, lemon wedge & choice of sides

Curried (GF) *: Served with Jasmin rice

Sweet Chilli (GF) *: Served with Jasmin rice

Prawns (GF) | Half - \$26 | Full - \$34 *

Your choice of prawns cooked in creamy garlic sauce, mild curry sauce OR creamy sweet chilli sauce. Served with Jasmine rice & steamed broccolini

Seafood Mornay (GF) | \$36 *

Fresh Tasmanian Atlantic salmon, gummy, scallops and prawns served in a creamy mornay sauce, served with steamed broccoli & potato mash

Beer Battered Gummy Shark | Half - \$28 | Full - \$35.5

Locally caught Gummy shark freshly beer battered, served with house made tartare & lemon wedge

Crispy Skin Tasmanian Atlantic Salmon (GF) | \$37

Fresh Tasmanian sourced salmon served with house made tartare & lemon wedge

Seafood Platter | \$44

Hot & cold locally sourced seasonal seafood crumbed scallops, beer battered gummy, salt & pepper calamari, crumbed prawns, marinated warm cocktail prawns & smoked salmon slices with house made tartare & lemon wedge



SENIORS CARD

PRESENT YOUR SENIORS CARD

With any main meal purchase receive a complimentary
10oz Tap Beer, 150ml House Wine or 10oz Soft Drink
Conditions Apply

DESSERTS

Pavlova (GF) | \$15.5

Pavlova stack served with fresh strawberries and cream

Sticky Date Pudding | \$15.5

Warm house made sticky date pudding served with a toffee sauce, ice cream and cream

House made Cheesecake | \$15.5

Please see our special board or ask our friendly staff for today's flavour

Hot Fudge Sundae | \$15.5

Ice-cream topped with warm chocolate OR caramel fudge, wafers, choc chip biscuit, marshmallows, crushed roasted nuts and whipped cream

Seasonal Fruit Pot Pie | \$15.5

Stewed seasonal fruit, topped with puff pastry. Served with ice cream, and whipped cream

KIDS

12 years & under, kids meals come with a soft drink, juice or frog in the pond & an activity pack

Dino Nuggets | \$15

Dino nuggets served with chips & tomato sauce

Kids Sausages | \$15

Chipolata's served with chips & tomato sauce

Fish & Chips | \$15

Battered flathead served with chips & tomato sauce

Kids Roast (GFO) | \$15

Please check the specials board for today's offering or ask one of our friendly staff

The roast of the day served with roasted potato, roasted pumpkin, steamed vegetables & pan gravy

Ice Cream & Topping | \$5

Vanilla ice cream with sprinkles & topping (Chocolate, Strawberry, Banana, Caramel, Lime)

Frog in The Pond | \$5

Jelly cup with whipped cream, sprinkles and a chocolate frog