

## Lunch Dining 12pm to 4pm

<b>B.L.T</b>	<b>9.95</b>
Grilled bacon, lettuce, tomato and aioli	
<b>Steak Sandwich</b>	<b>13.95</b>
Rib steak, char-grilled and topped with fried onions, inch thick doorstop sandwich bread, lettuce, tomato and tasty cheese	
<b>Chicken Burger</b>	<b>13.95</b>
Chicken schnitzel, grilled with cheese, tomato, lettuce, grain mustard mayo	
<b>Open Grilled Sandwiches - all served with fries</b>	<b>9.95</b>
- Ham, cheese and tomato	
- Ham and pineapple	
- Chicken, cheese and avocado	
- Bacon, Spanish onion and mushroom	

## All Day Menu 12pm to 9pm

### Entrées

<b>Garlic bread</b>	<b>5.00</b>
<b>Bruschetta</b>	<b>7.50</b>
Garlic and herb marinaded tomatoes and balsamic syrup	
<b>Soup of the Day</b>	<b>8.95</b>
Ask your waiter for today's choice.	
<b>Vegetable Spring Rolls</b>	<b>11.95</b>
Deep fried and served with Asian dipping sauce and julienne salad	
<b>Chicken Tandoori Kebabs</b>	<b>Entrée 12.95 Main 26.95</b>
With rice, pappadums and yogurt dressing	
<b>Salt and Pepper Calamari</b>	<b>Entrée 14.95 Main 23.95</b>
On julienne vegetable salad with roast garlic aioli	
<b>Garlic Chilli Prawns</b>	<b>Entrée 17.95 Main 26.95</b>
Pan-fried prawns in creamy garlic sauce with a hint of chilli on scented rice	
<b>Greek Salad</b>	<b>14.95</b>
Simple greens, tossed with tomatoes, olives, fetta, cucumbers, red onions with olivio dressing	
<b>Caesar Salad</b>	<b>14.95</b>
Cos lettuce, bacon, seasoned croutons, shaved parmesan and Caesar salad	

## All Day Menu 12pm to 9pm

### Mains

<b>Fettucine Carbonara</b>	<b>17.95</b>
Bacon, mushroom, onion and finished with garlic cream	
<b>Chicken Tuscany Pasta</b>	<b>17.95</b>
Tender chicken pieces, salami, olives, capsicum, with fresh Napoli sauce	
<b>Mushroom Risotto</b>	<b>17.95</b>
Button mushrooms sautéed in herb butter and combined with creamy Arborio rice	
<b>Hungarian Goulash</b>	<b>18.95</b>
Tender beef and vegetables braised in red wine served in an oven baked cobb loaf	
<b>Bangers and Mash</b>	<b>18.95</b>
Gourmet rump sausages with roast garlic mash and red wine onion jus	
<b>Fish and Chips</b>	<b>19.95</b>
Battered or grilled barramundi garlic herb butter, chips, salad, tartare and a wedge of lemon	
<b>Seafood Marinara</b>	<b>23.95</b>
Prawns, Barramundi and fettucine pasta tossed in a saffron cream	
<b>300g Rump Steak</b>	<b>25.95</b>
Served with chef's potato and butter tossed vegetables	
<b>Beaches Chicken</b>	<b>27.95</b>
Char-grilled chicken breast, garlic prawns, seared spinach and potato rosti with garlic cream sauce	
<b>300g Rib Steak</b>	<b>31.95</b>
Served with chef's potato and butter tossed vegetables. All steaks come with your choice of sauce: Creamy mushroom, green peppercorn, hollandaise or red wine jus	
<b>Chicken Schnitzel</b>	<b>16.95</b>
Lightly crumbed chicken schnitzel fried to a golden brown served with chips and salad	
<b>Schnitzel Parmagiana</b>	<b>18.95</b>
Ham, Napoli sauce and melted mozzarella served with chips and salad	



## Pizza 12"

**Hawaiian** 15.95  
Fresh leg ham with pineapple, tomato and cheese

**Zorba** 15.95  
Marinated lamb, fresh tomatoes, olives and Spanish onion  
Drizzled with tzatziki dressing

**Mediterranean Vegetable** 15.95  
Char-grilled eggplant, capsicum and zucchini topped  
with a semi-dried tomato pesto and crumbled fetta

**BBQ Chicken** 15.95  
Char-grilled chicken breast, bacon, Spanish onions and  
sliced mushrooms with spicy barbecue sauce

**Supreme** 15.95  
Olives, mushrooms, capsicum, onion, ham, cheese,  
pepperoni and sausage

## Sides

**House Salad** 6.00  
**Steamed Vegetables** 5.50  
**Extra Sauce Add-ons** 2.50  
**Bread Rolls** 3.00  
**Steak Fries** 5.50

## Home Made Desserts

**Sticky Date Pudding** 9.95  
**Baked Cheesecake of the Day** 9.95  
**Toblerone Chocolate Mousse** 9.95  
**Seasonal Fresh Fruit Platter** 9.95  
**Cheese Plate** 9.95  
Matured, Blue, Gouda and Brie, dry fruit and crackers

## Tea & Coffee

**Flat White** 3.00  
**Cappuccino** 3.00  
**Long Black** 3.00  
**Espresso** 3.00  
**Mocha** 3.00  
**Macchiato** 3.00  
**Selection of Twinings Teas** 3.50

Please talk to our friendly staff.

Please let us know if you have any allergies or dietary requirements.  
We are happy to look after vegetarian and other special requests.

## Beverage List

Sparkling	Per Glass / Per Bottle	
Wolf Blass Bilyara Brut	5.50	22.00
Lindamans Reserve Sparkling		29.00

White Wine		
Shades Classic White	5.00	20.00
Bethany Steinbrunch Riesling	6.50	27.00
Hugo Unwooded Chardonnay	7.50	29.00
Mount Trio Sauvignon Blanc	7.50	29.00
Hidden Creek Verdelho	7.50	29.00
Watersheds Unoaked Chardonnay	8.00	30.00
Zonte's Footsteps Pinot Grigio	8.50	32.00
The Haymaker Sauvignon Blanc	9.50	38.00

Red Wine		
Shades Classic Red	5.00	20.00
Kingston Shiraz	9.50	34.00
Rouge Homme Cabernet Sauvignon	6.50	27.00
Hidden Creek Merlot	7.50	29.00
Watersheds Rose	8.00	30.00
Leaping Lizard Cabernet Merlot	6.50	26.00
Watersheds Shades	7.50	30.00
Tgallant Juliet Pinot Noir	8.00	32.00

Local Beer	
Blue Tongue	7.00
Cascade Light	5.50
Cascade Premium	7.00
Crown Lager	7.00
Hahn Premium	7.00
Hahn Light	5.50
James Boags Premium	7.00
Carlton Draught Mid-strength	5.50
Tooheys Extra Dry	6.00
Tooheys New	6.00
Victoria Bitter	6.00
XXXX Bitter	6.00
XXXX Gold	5.50

Imported Beer	
Becks	8.00
Corona	8.00
Heineken	8.00
Peroni	8.00
Stella Artois	8.00

Pre-Mixed Drinks	
Smirnoff Red	8.00
Smirnoff Black	9.00