ENTREE	
Garlic Bread or Herb Bread (Cheese Optional) (V) Four pieces of oven baked ciabatta bread liberally spread with your choice of either Herb or garlic butter.	\$9.00
Deluxe Wedges Wedges combined with bacon, spring onions and mozzarella cheese served with sweet chilli sauce & sour cream	\$12.00
Bruschetta (V) A combination of Spanish onions, tomatoes and pesto, drizzled with a balsamic glaze	\$12.00
Cauliflower, Potato & Leek Soup (G.F option available) Simmered and then blended with cream, for a velvety white soup served with dinner rolls	\$12.00
Grilled Haloumi (G.F) (V) Semi-Hard Greek cheese served with rocket & balsamic glaze	\$14.00
Salt & Pepper Calamari Lightly floured Salt and Pepper calamari served with lemon wedge and tatare sauce	\$15.00
Cheese Arancini Balls (V) (3 pieces) Rice stuffed with mozzarella cheese, mushrooms, peas & Napoli sauce served with rocket and aioli	\$12.00
Grilled Lamb Marinated lamb strips served with rocket and a lemon wedge	\$15.00
MAINS	
MAINS Prime Rib Eye Steak 300g (G.F) Cooked to your liking, truffle mash potato with seasonal greens & finished with your choice of sauce	\$43.00
Prime Rib Eye Steak 300g (G.F) Cooked to your liking, truffle mash potato with seasonal greens & finished with your choice of sauce Porterhouse Cooked to your liking, served with chips & salad finished with your choice of sauce Please select sauce:	\$43.00 \$37.00
Prime Rib Eye Steak 300g (G.F) Cooked to your liking, truffle mash potato with seasonal greens & finished with your choice of sauce Porterhouse Cooked to your liking, served with chips & salad finished with your choice of sauce	·
Prime Rib Eye Steak 300g (G.F) Cooked to your liking, truffle mash potato with seasonal greens & finished with your choice of sauce Porterhouse Cooked to your liking, served with chips & salad finished with your choice of sauce Please select sauce: -Red Wine Jus -Mushroom Sauce (GF) -Peppercorn Sauce Atlantic Salmon	\$37.00
Prime Rib Eye Steak 300g (G.F) Cooked to your liking, truffle mash potato with seasonal greens & finished with your choice of sauce Porterhouse Cooked to your liking, served with chips & salad finished with your choice of sauce Please select sauce: -Red Wine Jus -Mushroom Sauce (GF) -Peppercorn Sauce Atlantic Salmon Grilled Salmon accompanied with a sweet potato puree, cherry tomatoes & broccolini Slow Cooked Pork Belly Cooked well done served with chat potatoes, broccolini, roasted carrots and corn, topped with	\$37.00 \$30.00
Prime Rib Eye Steak 300g (G.F) Cooked to your liking, truffle mash potato with seasonal greens & finished with your choice of sauce Porterhouse Cooked to your liking, served with chips & salad finished with your choice of sauce Please select sauce: -Red Wine Jus -Mushroom Sauce (GF) -Peppercorn Sauce Atlantic Salmon Grilled Salmon accompanied with a sweet potato puree, cherry tomatoes & broccolini Slow Cooked Pork Belly Cooked well done served with chat potatoes, broccolini, roasted carrots and corn, topped with red wine jus Lemon Pepper Barramundi Fillet	\$37.00 \$30.00 \$30.00

\$25.00

Chicken ParmigianaCrumbed chicken with Napoli sauce and cheese served with steak fries & salad

Stir Fry Pork Noodles (Vegetarian option available) Hokkien noodles cooked with seasonal vegetables, a touch of hoi sin sauce and finished with fresh herb	\$23.00
Chicken Mushroom Tenderloins cooked in a creamy mushroom sauce with broccolini, cherry tomatoes & chat potatoes	\$26.00
Salt & Pepper Calamari Main Lightly floured Salt and Pepper calamari served with steak fries and salad	\$27.00
Beer Battered Fish & Chips Beer Battered fish served with steak fries & salad	\$23.00
PASTA/RISOTTO	\$28.00
Chicken Risotto (Vegetarian option available) (G.F) Luxurious risotto simmered in chicken stock, spring onions, mixed mushrooms, diced chicken topped with black sesame & parmesan	\$28.00
Chicken Gnocchi (Vegetarian option available) Cooked in Napoli sauce with bacon, chicken & mushrooms finished with herbs and parmesan	\$28.00
Spaghetti Marinara Combination of fresh seafood, scallops, prawns, calamari, fish & mussels cooked in white wine and garlic sauce finished with fresh herbs	\$30.00
Spaghetti Bolognese Classic Italian favourite with homemade tomato and ground beef sauce topped with parmesan	\$25.00
Penne Carbonara Creamy sauce with a touch of white wine, bacon, finished with herbs & parmesan - Add Chicken \$5.50	\$23.00
PK'S Special Spaghetti with Chicken, cooked in Napoli & cream sauce with avocado, basil pesto, finished with fresh herbs & parmesan	\$28.00
SALADS	
Greek Lamb Salad Lamb tenderloins with cos lettuce, tomato, fetta, olives, Spanish onion, capsicum and lemon oregano dressing	\$18.00
Beef Salad Beef Strips cooked in hoisin sauce with mixed lettuce, semi-dried tomatoes, red onion & grilled capsicum, topped with crispy sweet potato	\$20.00
Caesar Salad (G.F Option Available) Cos lettuce with our home-made Caesar dressing, garlic parmesan croutons, crispy bacon, anchovies and a soft poached egg topped with parmesan cheese	\$18.00
Garden Salad (G.F) Fresh mix lettuce with cucumber, tomatoes, Spanish onions tossed in house dressing	\$10.00

SIDES

Steak Fries with aioli	\$8.00	Steamed Vegetables	\$8.00
Broccolini	\$9.00	Sweet Potato Mash	\$6.00
Mashed Potatoes	\$6.00	Potato Wedges	\$9.50
Bread Rolls (2 per serve	\$5.00	Served with sweet chilli sauce and	sour cream

DESSERTS

Sticky Date Pudding Our light sticky date pudding, served piping hot and coated with a butterscotch sauce accompanied with vanilla ice cream	\$12.00
Galliano Banana Pancakes Lightly caramelised sliced banana deglazed with vanilla Galliano served on a two fluffy pancakes served with vanilla ice cream	\$12.00
Vanilla Panna-Cotta (G.F) Served with almond bread with berry sauce	\$12.00
Vanilla Ice Cream (3 Scoops) For the young at heart with your choice of topping and wafers	\$10.00

Butterscotch SauceChocolate ToppingBerry Topping

KIDS MENU (Kids 12 and under only)

Calamari and Chips	\$12.50
Chicken Nuggets and Chips	\$12.50
Spaghetti Bolognese	\$14.00
Kids Steaks Fries	\$5.00

BEVERAGE LIST		
	Glass	Bottle
Sparkling: Aurelia Presecco 200ml Bottle Hardy's the Riddle Brut Reserve NV	N/A N/A	\$9 \$22
White Wine: Amberly Kiss & Tell Moscato Hardy's the Riddle Sauvignon Blanc Chain of Fire Semillion Sauvignon Blanc Wild Oats Sauvignon Blanc Hardy's the Riddle Chardonnay Robert Oatley Signature Chardonnay	\$9 \$8 N/A \$9 \$8 \$11	\$22 \$22 \$22 \$22 \$22 \$22 \$26
Red Wine: Hardy's the Riddle Merlot Chain of Fire Merlot Hardy's the Riddle Shiraz Wild Oats Shiraz Robert Oatley Signature Shiraz Tintara McLaren Vale Shiraz Pepper Jack Cabernet Sauvignon	\$8 N/A \$8 \$9 \$11 N/A N/A	\$22 \$22 \$22 \$22 \$26 \$36 \$33
Local Beers (Bottle Only): VB Carlton Draught Crown Lager James Boags Premium Coopers Pale Ale Pure Blonde Carlton Dry Great Northern Hahn Premium Light XXXXX Gold		\$6 \$6 \$7 \$7 \$7 \$7 \$7 \$7 \$6 \$6
Imported Beers (Bottle Only): Corona Heineken Asahi Stella Artois		\$8 \$8 \$8 \$8
Ciders/RTDs: Somersby Apple Rekorderlig Strawberry-Lime Jim Beam & Cola Jack Daniels & Cola Canadian Club Dry Smirnoff Ice White Claw Seltzer		\$9 \$10 \$10 \$10 \$10 \$10 \$10
Selections of Coffee's & Freshly Brewed Tea's Juices/Soft Drinks		From \$4.50 From \$3.50