

\$35 SET MENU PER PERSON

ENTRÉE

SHARED MIXED PLATTER WITH OUR FAVOURITES:

- Signature Buffalo wings (G)
- Popcorn chicken
- Chilli squid
- Crispy pork belly
- Mozzarella and Napoli arancini balls (V)
Stuffed with mozzarella and served with mayo.

DRINKS

CHOOSE TWO PER PERSON:

- Bowler Beer
- Monteith's Crushed Apple Cider
- Morgan's Bay Red / White / Sparkling
- Soft Drink / Juice

MAIN

CHOOSE ONE PER PERSON:

Rump steak (G) (D)

200g aged Black Angus steak, cooked medium-rare, served with potato wedges and garlic aioli.

Classic parma (G)

Chicken breast fillet, breaded with corn flakes, topped with a house made Napoli sauce and mozzarella cheese. Served with fries.

Fish 'n' chips (G) (D+)

New Zealand Blue Whiting coated in a rosemary and ginger beer batter. Served with a side of fries and tartare sauce.

Fried chicken burger (G+)

Crispy buttermilk chicken thigh with jalapeño pepper coleslaw and Dijonnaise. Served with fries.

Beef and honey burger* (G+) (D+)

MSA graded char-grilled Black Angus beef patty marinated in honey, topped with bacon, a fried egg, tasty cheese, lettuce, tomato, BBQ sauce and Vegemite mayo. Served with fries.

*For gluten free option, Vegemite mayo can be removed.

Zucchini and macadamia burger* (V) (V+) (G+) (N)

A hand made zucchini and macadamia nut patty served with oozing melted Brie cheese, tomato, cos lettuce and a house made beetroot chutney. Served with fries.

*For vegan option, Brie cheese can be removed.

Quinoa, halloumi, black rice and roasted vegetable salad (V) (G) (V+) (D)

Grilled halloumi, char-grilled red capsicum, zucchini ribbons, cherry tomatoes, beetroot, roasted pumpkin, raisins and marinated goats cheese tossed with quinoa grains, black rice and fresh basil with hummus dressing.

DESSERT

CHOOSE ONE PER PERSON:

Peanut butter cheesecake (V) (N)

Salted caramel and popcorn panna cotta

(V) VEGETARIAN
(V+) CAN BE MADE VEGAN
(G) GLUTEN FREE
(G+) CAN BE MADE GLUTEN FREE
(N) CONTAINS NUTS
(D) DAIRY FREE
(D+) CAN BE MADE DAIRY FREE

All fried gluten free items are cooked in their very own fryers, however please note we have a shared kitchen so cross contamination can occur. All our dishes may contain traces of soy, gluten and nuts.

