



Bistro Menu

Garlic or Herb Bread	\$7.50
Trio of Dips	\$12.50
Soup of the Moment	\$9.50

KIDS MENU (includes dessert) \$12.00

Fish & Chips

Nuggets & Chips

Spaghetti Bolognese

Schnitzel & Chips

DESSERTS - Frog in Pond or Snake's Alive & Ice Cream

ENTRÉE SIZE MENU \$15.00

Entrée Prawns *in a creamy wine sauce*

Entrée Curried Scallops

Spaghetti Marinara *in a creamy wine & roasted garlic sauce*

Scallop, Prawn & Mussel Risotto

Bacon & Mushroom Penne *in a creamy wine & roasted garlic sauce*

Vegetarian Penne *with our own roasted roma tomato sauce*

Vegetarian Risotto *with our own roasted roma tomato sauce*

Meat Lovers Penne - *ham, salami, beef, bacon & chicken in a roma tomato sauce*

MAIN MENU \$20.00

Meat Lovers Penne - *ham, salami, beef, bacon & chicken in a roma tomato sauce*

Fried Flake - *fresh local fish served with salad & chips*

Bacon & Mushroom Pasta - *the pasta favourite of locals, in a creamy wine sauce*

Chicken Schnitzel - *large chicken breast schnitzel with chips, salad & gravy*

Braised Beef - *prime aged beef slowly braised over 8 hours in a red wine & beef stock reduction, served with creamy mash & veg*

Mild Curried Sausages - *served with mash & veg*

Vegetarian Risotto - *with our own roasted roma tomato sauce*

Vegetarian Penne - *with our own roasted roma tomato sauce*



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THE ULTIMATE MENU \$25.00

Seafood Platter - *fried fresh flake, panko crumbed calamari & prawns*

Scotch Fillet - *cooked to your liking with your choice of sauce, mushroom, pepper, gravy or garlic*

Porterhouse Steak - *cooked to your liking with your choice of sauce, mushroom, pepper, gravy or garlic*

Garlic Prawns - *king prawns pan fried then tossed in white wine & roasted garlic, cream sauce. Presented on a bed of rice with a side of your choice*

Curried Scallops - *large Japanese scallops pan fried then tossed in creamy curried sauce. Presented on a bed of rice with a side of your choice*

Baked Chicken Breast - *chicken breast stuffed with sundried tomato, spinach, pinenuts & our own herb infused crumbing mix. Presented on a bed of rice & smothered with fresh pesto sauce*

Scallop, Prawn & Mussel Risotto - *a seafood combination in aborio rice with a seafood reduction stock. Complimented with a side of garden salad*

Fried Whiting - *fresh local king george whiting fried in a light tempura batter*

Spaghetti Marinara - *our own mix of seafood in a roasted garlic & white wine sauce*

Battered Flathead - *fresh local flathead fried in a light crispy batter*

Seafood Chicken Parmi - *chicken breast schnitzel topped with prawns, shrimp, Napoli & cheese*

CHEF'S SIGNATURE DISH \$33.00

Reef & Beef - *400g scotch fillet topped with king prawns in a creamy roasted garlic & white wine sauce*

A surcharge will apply on week ends and public holidays.