

## Mains

<b>Roast Of The Day</b>	<b>16.50</b>
Please check our daily special board for our roast	
<b>Chilli Con Carne Burrito</b>	<b>18.50</b>
Ground beef cooked in a sauce of chilli, tomatoes and spices wrapped in a flour tortilla filled with cheese and baked until golden brown	
<b>Lamb Shank</b>	<b>20.50</b>
Succulent minted lamb shank	
<b>Beef Lasagne</b>	<b>19.50</b>
Chefs own loaded with pasta and cheese	
<b>Vegetarian Penne</b>	<b>15.50</b>
Slow roasted seasonal vegetables tossed through a tomato based sauce and served with penne pasta	
<b>Thai Beef Salad</b>	<b>21.50</b>
Marinated beef tossed through a fresh green garden salad finished with a Thai dressing	

## Chicken

<b>Cajun Chicken</b>	<b>21.50</b>
Tender chicken breast fillet seasoned with a Cajun seasoning and served with a creamy mango sauce	
<b>Chicken Surf and Terf</b>	<b>23.50</b>
A tender chicken breast grilled and topped with scallops and prawns in a creamy garlic sauce	
<b>Chicken Wrap</b>	<b>18.50</b>
Marinated chicken in a flour tortilla loaded with lettuce, tomato, salsa, sour cream, cheese and garden salad	
<b>Chicken Parmigana</b>	<b>21.50</b>
Chicken breast schnitzel topped with a napoli sauce mozzarella cheese and grilled until golden brown	
<b>Chicken Schnitzel</b>	<b>19.50</b>
A tender chicken breast lightly fried until golden brown	
<b>Chicken Dippers</b>	<b>19.50</b>
Tender chicken pieces crumbed and lightly fried until golden brown and served with sweet chilli sauce and sour cream for your dipping pleasure	

## From The Ocean

<b>Fish Of The Day</b> Individually chosen from the Bass Strait, straight to your plate Please check our specials board	<b>23.50</b>
<b>Seafood Basket</b> A selection of crumbed and battered seafood served with tartare sauce	<b>28.00</b>
<b>Beer battered Flathead</b> Fillets of flathead deep fried in a tasty beer batter served with a traditional tartare sauce	<b>20.50</b>
<b>Parmesan-Crusted Fish</b> Trevalla fillet topped with breadcrumbs, parmesan cheese, parsley and oven baked until golden brown	<b>21.50</b>
<b>Crumbed Scallops</b> Scallops crumbed and lightly deep fried until golden brown served with tartare sauce	<b>22.50</b>
<b>Thai Red Curried Scallops</b> Scallops cooked in an aromatic red curry sauce served on a bed of rice with a garden salad	<b>22.00</b>
<b>Cajun Prawns</b> Tender prawns sprinkled with a spicy Cajun seasoning and served with rice and garden salad	<b>22.00</b>

## Hot From The Grill

<b>Scotch</b> 300g grilled to your liking	<b>24.50</b>
<b>Porterhouse</b> 300g grilled to your liking	<b>22.50</b>
<b>Surf And Turf</b> A tender scotch fillet served with scallops and prawns in a rich creamy garlic sauce	<b>27.50</b>
<b>Pork Ribs</b> <i>Tender pork ribs marinated in chefs own Smokey sauce served with potato wedges and garden salad</i>	<b>26.00</b>
<b>Sauces</b> Mushroom, Pepper, Gravy	<b>2.00</b>
<b>Butters</b> Garlic, herb	<b>2.00</b>