

*Entree*

Soup of the Day \$10.50  
Please ask the waiter/waitress

Duo dips with toasted bread \$7.50

Toasted garlic cheese bread \$7.50

Nachos \$13.50  
With tasty and mozzarella cheese, tomato salsa, guacamole and sour cream

Three pulled pork soft shell tacos \$14.50  
BBQ chipotle marinated pulled pork with slaw, coriander and chipotle mayo

Bruschetta \$13.50  
With tomato, Spanish onion, basil and olive oil finished with a balsamic reduction

*Salad*

Cajun Chicken Salad \$16.50  
Marinated Cajun chicken fillets with Greek salad

Roast Pumpkin Salad \$15.50  
Roast pumpkin, feta cheese, chickpeas, spinach, Spanish onion and roast walnut in balsamic dressing

Chicken Caesar Salad \$16.50  
Marinated chicken, baby cos, shaved parmesan, bacon, poached egg, croutons with a creamy Caesar dressing

Thai Prawn Salad \$18.50  
Mixed salad, capsicum, coriander, chilli, Spanish onion, cucumber and crispy shallots with a Thai dressing

Warm Beef Salad \$17.50  
Cooked in balsamic and a hint of chilli with mixed salad, roast pumpkin, chat potatoes, chickpea and roast capsicum with a balsamic dressing

Smoked Salmon Salad \$18.50  
Mixed salad, tomato, Spanish onion, cucumber, avocado, and peanut crumble with a lemon vinaigrette

*Pasta Gourmet*

Mushroom and cream tortellini \$15.50  
Cooked in a cream and wine stock

Fettucine carbonara \$15.50  
Cooked in a cream based sauce with bacon, onion, mushroom and egg

Spaghetti bolognese \$15.50  
House made bolognese sauce

Spinach and Ricotta Agnolotti \$16.50  
Cooked in a tomato and cream based sauce with mushrooms

Spaghetti Chilli Prawns \$17.50  
Cooked with garlic, fresh tomato, roquette and EVO

Spaghetti with prawns and mussels \$17.50  
Cooked in a tomato base sauce with onion, garlic and fresh herbs

Gnocchi Lamb Ragù \$16.50  
House made lamb ragù with crumbled feta and croutons

Spaghetti amatriciana \$16.50  
Cooked in a tomato base sauce with bacon, garlic, roasted red capsicum, with a hint of chilli

Gnocchi Fantasia \$17.50  
Cooked in a curry cream sauce with chicken, spinach, almonds, roast capsicums, sundried tomatoes

Chicken, mushroom and avocado fettuccine \$16.50  
Cooked in a cream and wine stock

Napolitana \$14.50  
Rich tomato sauce with any pasta of your choice

(All our pasta dishes are finished with Parmesan cheese except seafood)

*Mains*

Garlic Prawns \$16.50  
Sautéed prawns with garlic, fresh herbs and cream sauce with steamed rice

Chilli Prawns \$16.50  
Sautéed prawns with fresh chilli, herbs and Napoli sauce with steamed rice

Beef Lasagne \$15.50  
Fresh Lasagne sheets baked with rich Bolognese and creamy Béchamel and Napoli sauce

Lamb Cutlets \$19.50  
3 lamb cutlets with Greek salad and Tzatziki sauce

Chicken Parmigiana \$16.50  
Freshly crumbled chicken breast cooked with Napoli and Italian mozzarella cheese served with roast vegies  
Add Virginian ham: \$3

Barramundi Fillet \$18.50  
Barramundi fillet pan-fried finished with a lemon butter sauce and roast vegies

Chicken supreme \$21.50  
Served with a rocket, red onion, bacon, chat potatoes with sour cream finished with a creamy champagne sauce

*Risotto*

Bacon and mushroom risotto \$16.00  
Cooked in a cream base

Chicken and mushroom risotto \$16.00  
Cooked in a cream base

Vegetarian Risotto \$16.00

Seafood Risotto \$17.00

*Today's Special*

Please ask the waiter/waitress for today's specials

Our sandwich bar provides an array of fresh and convenient lunches ranging from sandwiches, focaccias, rolls and wraps filled with fresh ingredients to suit all taste buds.