

## entree

<b>warm bread roll</b> <small>gf free available add \$1.50</small>	<b>\$1<sup>.50</sup></b>
<b>garlic bread</b> <small>gf free available add \$1.50</small> crusty warm bread   garlic butter   herbs	<b>\$6<sup>.50</sup></b>
<b>cheesy garlic bread</b> <small>gf free available add \$1.50</small> crusty warm bread   garlic butter   herbs   gratinated tasty cheese	<b>\$7<sup>.50</sup></b>
<b>soup of the day</b> homemade soup   warm roll   butter	<b>snr \$5<sup>.90</sup>   \$8<sup>.90</sup></b>
<b>share dips</b> turkish bread   babaganoush   beetroot   red romesco	<b>\$13<sup>.90</sup></b>
<b>salt and pepper calamari</b> <small>gf available</small> calamari   roquette   paw paw   lime   ginger   coriander	<b>\$13<sup>.90</sup></b>
<b>pan fried scallops</b> <small>gf</small> scallops   fresh apple   watercress   coriander salad	<b>\$15<sup>.90</sup></b>
<b>chicken tikka skewers</b> <small>gf</small> served w mint + coriander yoghurt	<b>\$14<sup>.90</sup></b>
<b>fully loaded potato skins</b> bacon   spring onion   potato   cheese   creamy garlic + wild mushroom sauce	<b>\$14<sup>.90</sup></b>
<b>mexican chilli bowl</b> <small>gf available</small> chilli con carne   sour cream   guacamole   jalapenos   corn chips	<b>\$15<sup>.90</sup></b>
<b>roast vegetable bruschetta</b> <small>v / gf bread available \$1.50</small> chargrilled + marinated   pumpkin   zucchini   capsicum   semi dried tomato   roquette   feta	<b>\$12<sup>.90</sup></b>
<b>mango chilli prawns</b> <small>gf</small> mixed leaves   chilli   coriander   capsicum   zesty lime dressing	<b>\$15<sup>.90</sup></b>
<b>parmesan + herb crumbed eggplant + zucchini chips</b> served w romesco	<b>\$10<sup>.90</sup></b>

# prime cuts

please note that medium well + well-done steaks take up to 35-40 minutes

## scotch fillet steak

300g | 90 day aged | prime yearling | ralphs, vic

\$32.<sup>90</sup>

## grain fed porterhouse steak

300g | 90 day aged | free range yearling | red gum creek, vic

\$31.<sup>90</sup>

## grain fed eye fillet steak

250g | 90 day aged | great southern, vic

\$35.<sup>90</sup>

all grilled dishes are garnished + served w one sauce + one side from the list below  
please note that medium well + well-done steaks take up to 35-40 minutes

### sides

beer battered chips  
garden salad  
traditional greek salad  
roquette & parmesan salad  
creamy mash potato  
pan fried chat potatoes  
steamed vegetables  
beer battered onion rings

*additional sides \$3.90 each*

### saucés

creamy peppercorn  
creamy garlic + wild mushroom  
mushroom gravy  
traditional gravy  
pepperjack shiraz jus  
garlic butter  
caramelised onion gravy

*additional sauces \$1.90 each*

## beef + reef <sup>gf</sup>

300g scotch fillet steak | mash | seasonal veg | pan fried prawns | barramundi  
calamari | mussels | scallops | ½ moreton bay bug | garlic cream sauce

\$39.<sup>90</sup>

## chook + reef <sup>gf</sup>

grain fed chicken fillet | mash | seasonal veg | pan fried prawns | barramundi  
calamari | mussels | scallops | ½ moreton bay bug | creamy garlic sauce

\$34.<sup>90</sup>

## american style pork spare ribs <sup>gf available</sup>

4-hour slow cooked pork ribs | onion rings | chips | garden salad

\$29.<sup>90</sup>

## mains

- chicken parma or schnitzel or gluten free parma** <sup>gf</sup> **\$25<sup>.90</sup>**  
house crumbed chicken breast | napoli | smoked ham  
two cheese mix | salad | chips
- moroccan style calamari** <sup>gf available</sup> **\$26<sup>.90</sup>**  
calamari | chef's own spices | chips | garden salad | tartare
- steak sandwich** <sup>gf bread available add \$1.50</sup> **\$25<sup>.90</sup>**  
chargrilled steak | caramelised onion | iceberg lettuce | sliced tomato | bacon | beetroot |  
swiss cheese | fried egg | tangy relish mayo | chips
- chicken scaloppini** <sup>gf</sup> **\$27<sup>.90</sup>**  
chicken breast | creamy garlic & mushroom sauce | mash potato | steamed broccolini
- barramundi fillets** <sup>gf available</sup> **\$26<sup>.90</sup>**  
beer battered or grilled | chips | garden salad | tartare
- seafood linguine** <sup>gf pasta available \$1.50</sup> **\$29<sup>.90</sup>**  
scallops | calamari | prawns | mussels | barramundi | confit tomatoes | white wine  
| chilli | garlic | basil | ½ moreton bay bug
- house made potato gnocchi** <sup>gf / v</sup> **\$25<sup>.90</sup>**  
semi dried tomatoes | baby spinach | asparagus | rich creamy pesto sauce | shaved parmesan
- mushroom risotto** <sup>gf / v / vegan available</sup> **\$22<sup>.90</sup>**  
wild mushroom | creamy white wine sauce | parmesan | toasted pine nuts | roquette
- braised lamb shank** <sup>gf</sup> **\$27<sup>.90</sup>**  
braised w red wine | tomato | herbs | root vegetables | creamy mash potato | red wine jus
- pappardelle beef ragout** <sup>gf pasta available \$1.50</sup> **\$23<sup>.90</sup>**  
slow cooked beef brisket | rich tomato sugo | mixed wild mushrooms | fresh roquette |  
pappardelle
- baked salmon fillet** **\$28<sup>.90</sup>**  
lemon + dill herb crust | pan fried chat potatoes | baby spinach | green beans | citrus + herb  
butter

**crispy skin barramundi fillet** <sup>gf</sup> **\$28<sup>.90</sup>**  
pan fried zucchini | cherry tomatoes | asparagus | chat potatoes | roast pumpkin | olives |  
house made salsa verde

**36hr slow cooked beef brisket** <sup>gf</sup> **\$26<sup>.90</sup>**  
creamy spring onion mash potato | seasonal vegetables | shiraz jus

**crispy skin garlic + herb chicken breast** **\$28<sup>.90</sup>**  
chorizo mash | green beans | crispy fried leeks | creamy chive sauce

**herb crusted lamb rack** **\$38<sup>.90</sup>**  
scallop potatoes | prosciutto wrapped asparagus | rosemary shiraz jus

**thai green vegetable curry** <sup>v / add chicken \$4.00</sup> **\$23<sup>.90</sup>**  
traditional herbs + spices | coconut broth | zucchini | broccolini | capsicum | snow peas | bean  
shoots | fresh coriander | jasmine rice | warm roti bread

**lamb or chicken souvlaki** <sup>both meats \$4.00 extra</sup> **\$26<sup>.90</sup>**  
chargrilled lamb or chicken | lemon herb potatoes | pita | greek salad | tzatziki

## salads

- superfood salad** <sup>v</sup> **\$21<sup>.90</sup>**  
quinoa | brown rice | farrow | pumpkin seeds | pomegranate | fresh coriander | hazelnut & pistachio dukkha | tahini + honey lemon yoghurt
- walnut & feta salad** <sup>v</sup> **\$22<sup>.90</sup>**  
roquette | walnut | danish fetta | beetroot | lentils | house vinaigrette
- greek salad** <sup>v</sup> **\$19<sup>.90</sup>**  
tomato | cucumber | red onion | oregano | olive | fetta

## burgers

- veggie burger** <sup>v / vegan available</sup> **\$24<sup>.90</sup>**  
brioche bun | sweet potato & veg pattie | beetroot | peppered avocado | roquette  
swiss cheese | tomato relish | beer battered chips | herb aioli
- grilled chicken burger** **\$24<sup>.90</sup>**  
marinated chicken breast | ice burg lettuce | tomato | bacon | swiss cheese | beetroot | peppered avocado | beer battered chips | peri peri aioli

### sides \$5.90

- beer battered chips
- creamy mash potato
- seasonal vegetables
- beer battered onion rings
- roquette & parmesan salad
- garden salad
- traditional greek salad

### extras

- grilled chicken \$4<sup>.90</sup>
- grilled prawns \$5<sup>.90</sup>
- calamari \$5<sup>.00</sup>
- smoked bacon \$3<sup>.00</sup>

# senior's menu

senior's menu available 7 days a week  
\$2 soup or dessert special available monday to  
friday before 6.30pm and now lunch on saturday

**soup of the day** (see specials board) \$5<sup>.90</sup>  
house made soup | warm crusty roll | butter

## classic menu

**fish and chips** gf available \$15<sup>.90</sup>  
barramundi battered or grilled | chips | garden salad | lemon | house made tartare

**chicken schnitzel** gf available \$15<sup>.90</sup>  
half chicken breast | crumbed in house | chips | salad | lemon wedge | gravy

**roast of the day** (see specials board) gf \$15<sup>.90</sup>  
roast potatoes | roast pumpkin | parsnip | peas | carrots | gravy

**penne carbonara** gf pasta available \$1.50 \$15<sup>.90</sup>  
house made traditional carbonara sauce

## gourmet menu

**salt + pepper calamari** gf available \$17<sup>.90</sup>  
calamari | chef's own spices | chips | garden salad  
house made tartare | lemon

**chicken parma** \$17<sup>.90</sup>  
half chicken breast | crumbed in house | napoli | smoked ham | cheese | chips | salad

**chicken scaloppini** gf \$17<sup>.90</sup>  
chicken breast | creamy garlic & mushroom sauce | mash potato | steamed broccolini

**lamb shank** \$17<sup>.90</sup>  
braised in fresh herb, tomato + red wine jus | creamy mash | garden peas

**seafood chowder** \$17<sup>.90</sup>  
local seafood | creamy seafood bisque | mash potato | crusty bread roll

## dessert

**house made sticky date pudding** | butterscotch sauce | ice cream \$5<sup>.90</sup>

**mixed berry pavlova** gf | berry coulis | cream \$5<sup>.90</sup>

**vanilla ice cream** | your choice of strawberry | chocolate | caramel sauce \$5<sup>.90</sup>

# children's menu

under 13 years

free classic meal available mon – fri  
5.30pm – 6.30pm

with the purchase of any full price adult meal  
excludes public holidays

## *kid's classic menu*

\$9<sup>.90</sup>

### **napoli pasta** v / gf available

penne pasta | house made napoli sauce | parmesan

### **margherita pizza** v/gf available

classic cheese pizza | chips

### **fish + chips** gf available

battered or grilled | chips

### **chicken tenders** gf available

crumbed chicken | chips | tomato sauce



## *kid's gourmet menu*

\$11<sup>.90</sup>

### **salt + pepper calamari** gf available

calamari pieces | chef's own spices | chips

### **mini koorungal golf cheeseburger**

brioche bun | chips

### **mini roast of the day** gf

today's roast | roast veg | traditional trimmings

### **mini parma or schnitzel** gf available

crumbed chicken | napoli sauce | ham | chips

### **carbonara pasta** gf pasta available \$1.50

penne pasta | creamy carbonara sauce | parmesan



## *one dessert included with all children's meals*

additional dessert \$2<sup>.50</sup>

### **vanilla ice cream** with:

strawberry | chocolate | caramel | sprinkles

### **frog in the pond**

