



open lunch Monday | closed Tuesday/Wednesday | open lunch & dinner Thursday – Sunday
*all day food Saturday & Sunday

feeling pekish

garlic bread \$8

cheesy garlic bread \$10

dips \$16

beetroot & fetta | tzatziki | babaganoush | warm bread

soup of the day \$9

olives | crusty warm bread \$9

chips \$10

tomato sauce

naughty chips \$13

melted cheese | bacon | gravy

ham croquettes | chipotle aioli \$14

herb crumbed zucchini & eggplant ^{veg} \$14

romesco sauce

pumpkin & semi dried tomato arancini \$14

burnt butter

pekish calamari \$15

paw paw | lime | ginger | coriander salsa

spanish meatballs \$14

beef | chorizo | sugo | Turkish bread

antipasto board \$34

cured meats | pickles | olives | chargrilled vegetables | tasty cheese
olive oil & balsamic | bread | crackers

pekish pizzas

gf bases available

tomato | mozzarella | basil ^{veg} \$17

chicken | bacon | cheese | bbq sauce \$19

pumpkin | goats cheese | chili | basil ^{veg} \$17

spicy salami | cheese | tomato \$18

mushroom | tomato | prosciutto | cheese | truffle \$19



something more

roast of the day ^{gf} \$24 ^{snr}
roast veg | condiments | gravy

pekish signature salad ^{veg} | ^{gf} \$23
semi dried tomato | asparagus | pine nuts | parmesan | red onion
roasted pumpkin | mixed leaf | lemon oregano dressing
add chicken \$4 | chorizo \$4 | prawns \$6

seafood risotto ^{gf} \$27
scallops | calamari | prawns | mussels | barramundi | confit tomatoes
white wine | chilli | garlic | basil | ½ moreton bay bug

calamari \$25 ^{snr}
moroccan spice | chips | salad

barramundi battered or grilled \$25 ^{snr}
chips | salad | tartare

roasted pumpkin wedge ^{veg} | ^{gf} \$24
goats cheese | pomegranate | pine nuts
add chicken \$4 | chorizo \$4 | prawns \$6

chicken scaloppini ^{gf} \$28 ^{snr}
chicken breast | mushrooms | cream | spring onion | garlic | mash

chicken burger \$24
grilled chicken | bacon | tasty cheese | mixed leaf
beetroot | grain mustard aioli | sweet potato fries

chicken parma \$25 ^{snr}
chicken breast | crumbed in house
napoli | ham | cheese | chips | salad

chicken schnitzel \$25 ^{snr}
chicken breast | crumbed in house | chips | salad | gravy

beef burger \$24
beef patty | bacon | fried egg | caramelised onion
tasty cheese | mixed leaf | tomato relish

bbq pork spare ribs ½ rack \$21 | full \$32
chips | onion rings | salad

300g porterhouse ^{gf} \$32
baked potato | sour cream | spring onion | swiss brown mushrooms
prosciutto wrapped asparagus | jus

on the side

seasonal veg \$7
parisian mash \$5

sweet potato chips \$7
garden salad \$6

^{snr} seniors serve available \$19



something sweet

devonshire tea \$14

scones | preserves | double cream

sorbet trio \$12

peach | passionfruit | mango

pavolva \$12

double cream | mixed berry coulis

sticky date pudding \$13

butterscotch sauce | vanilla ice cream

chocolate crème brulee \$14

peach | saffron sorbet

kids **2** **course** **menu** under 13 yrs \$15 fish | chips

cheese pizza | chips

penne napoli | parmesan

crumbed chicken schnitzel or parma | chips

vanilla ice cream

chocolate topping | strawberry topping | caramel topping

Winter Grand Dining Room Menu

Open Friday & Saturday 5.30 – 8pm

3 Course Menu \$65pp

2 Course Menu (main and dessert) \$52pp

ENTRÉE

served with warm crusty baked rolls and butter

french onion soup | gruyere cheese on crusty bread

salted fish croquettes | house made lemon aioli | roquette _{gf available}

confit duck tartlets | chilli jam | orange zest

warm potato salad | almond tarragon pesto | cashew sauce _{gf & vegan}

MAIN COURSE

crispy skin salmon | potato mash | chorizo cream reduction | green peas _{gf}

300g aged porterhouse (cooked to your liking) freekeh | pomegranate | cumin roasted artichoke & corn | chimichurri sauce _{gf}

chicken breast stuffed w crab, chilli, garlic, lemon zest | roasted leek, parsnip, tomato | soy, orange & mustard sauce _{gf}

duck breast | burnt chicory | potato dauphinoise | duck jus _{gf}

rose harissa slow cooked lamb | pappardelle pasta | freshly shaved parmesan

orecchiette pasta | truffle oil | egg yolk | green peas | broccoli pesto _{vegetarian}

DESSERT

eton mess | strawberry coulis _{gf}

white chocolate & cardamom mousse | pistachio sponge

apple, rhubarb, pomegranate crumble | vanilla ice cream

ADDITIONAL SIDES \$6.90 each

minted green peas | chorizo _{gf}

broccolini | almond flakes _{gf}

roasted artichokes | hazelnut butter _{gf}

maple glazed chat potatoes | crispy maple bacon _{gf}

honey and cumin roasted baby carrots | rosemary _{gf}

Vue Grand