



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** <sup>veg</sup> \$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** <sup>veg</sup> \$17

**chicken | bacon | cheese | bbq sauce** \$19

**pumpkin | goats cheese | chili | basil** <sup>veg</sup> \$17

**spicy salami | cheese | tomato** \$18

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



# something more

**roast of the day** <sup>gf</sup> \$24 <sup>snr</sup>  
roast veg | condiments | gravy

**pekish signature salad** <sup>veg</sup> | <sup>gf</sup> \$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** <sup>gf</sup> \$27  
scallops | calamari | prawns | mussels | barramundi | confit tomatoes  
white wine | chilli | garlic | basil | ½ moreton bay bug

**calamari** \$25 <sup>snr</sup>  
moroccan spice | chips | salad

**barramundi battered or grilled** \$25 <sup>snr</sup>  
chips | salad | tartare

**roasted pumpkin wedge** <sup>veg</sup> | <sup>gf</sup> \$24  
goats cheese | pomegranate | pine nuts  
add chicken \$4 | chorizo \$4 | prawns \$6

**chicken scaloppini** <sup>gf</sup> \$28 <sup>snr</sup>  
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 <sup>snr</sup>  
chicken breast | crumbed in house  
napoli | ham | cheese | chips | salad

**chicken schnitzel** \$25 <sup>snr</sup>  
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** <sup>gf</sup> \$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

<sup>snr</sup> 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 <sub>gf available</sub>

confit duck tartlets | chilli jam | orange zest

warm potato salad | almond tarragon pesto | cashew sauce <sub>gf & vegan</sub>

## MAIN COURSE

crispy skin salmon | potato mash | chorizo cream reduction | green peas <sub>gf</sub>

300g aged porterhouse (cooked to your liking) freekeh | pomegranate | cumin roasted artichoke & corn | chimichurri sauce <sub>gf</sub>

chicken breast stuffed w crab, chilli, garlic, lemon zest | roasted leek, parsnip, tomato | soy, orange & mustard sauce <sub>gf</sub>

duck breast | burnt chicory | potato dauphinoise | duck jus <sub>gf</sub>

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

orecchiette pasta | truffle oil | egg yolk | green peas | broccoli pesto <sub>vegetarian</sub>

## DESSERT

eton mess | strawberry coulis <sub>gf</sub>

white chocolate & cardamom mousse | pistachio sponge

apple, rhubarb, pomegranate crumble | vanilla ice cream

## ADDITIONAL SIDES \$6.90 each

minted green peas | chorizo <sub>gf</sub>

broccolini | almond flakes <sub>gf</sub>

roasted artichokes | hazelnut butter <sub>gf</sub>

maple glazed chat potatoes | crispy maple bacon <sub>gf</sub>

honey and cumin roasted baby carrots | rosemary <sub>gf</sub>

Vue Grand