

### Let's Start

Garlic & herb bread (V) (GFA) • \$10 / \$12

Cheesy garlic & herb bread (V) (GFA) • \$12 / \$14

**Bruschetta** (V) (GFA) • \$14 / \$16 vine ripened tomato, red onion, lemon feta, basil & balsamic glaze

House-mix warm marinated olives (GFA) • \$18 / \$20 lemon, chilli & feta cheese

Sticky pork belly bite with chips • \$24 / \$26

Scallops in Shells (5pcs) (GF) (DF) • \$26 / \$28 tomato, avocado salsa, lemon & house salad

# **Local Holberts Oysters**

Natural / kilpatrick / mignonette (GF) (DF)
mixed platter available on request

Half Doz \$25 / \$28 • Full Doz \$42 / \$45

# Salads Chef's Way

Caesar salad (GFA) (DFA) • \$20 / \$22 crispy cos lettuce, soft boiled egg, grated parmesan, garlic croutons, bacon & house made Caesar dressing add chicken \$6 • add prawns \$10

Moroccan spiced chicken, roast pumpkin & chorizo salad • \$26 / \$28 (GFA) (DFA) (contains sesame seeds)

Moroccan spiced roasted chicken & pumpkin, sliced red onion, chorizo, cherry tomato, arugula leaves, compressed apple & tahini dressing

Salt n pepper dusted squid • \$26 / \$28

flash fried salt n pepper dusted squid with young lettuce salad, cherry tomatoes, schezwan pepper, hoisin & char siu sauce

Pan fried tiger prawn salad (DF) • \$28 / \$30 cherry tomatoes, Spanish onions, rocket leaves, avocado, miso & soy dressing

Grilled haloumi & avocado salad • \$20 / \$22 grilled haloumi, mix lettuce, cherry tomato, onion, pepita seeds, sumac & balsamic dressing

## **Fish**

Market fish of the day (GFA) (DFA) • \$36 / \$40 paired with your choice of one of the following: salad with zatar spiced hummus, roast pumpkin, avocado salad with mediterranean salsa OR chips, salad, tartare sauce OR mash, brocollini & hollandaise sauce

Catch of the day (GFA) (DFA) • \$36 / \$40 seasonal roasted vegetables, lemon & your choice of gravy or bernaise sauce\*

(\*bernaise sauce contains gluten and dairy)

# **Sharing is Caring**

Hot seafood platter for two • \$110 / \$120 a medley of finest Australian & local seafood. Grilled tiger prawns, salt n pepper squid, garlic & herbs scallops, ½ doz kilpatrick oysters, ½ lobster mornay, cider battered barramundi, house salad, assorted dips & chips

Ribs & wings • \$58 / \$60 cripsy fried buffalo wings, spiced rubbed slow cooked pork belly ribs, sticky rib sauce, house salad, assorted dips, chips & beer battered onion rings

ly  $\gg$ 





### **Burgers**

All the burgers are served with super crunch chips

Beef & bun • \$25 / \$28

wagyu beef patty, sliced Bega cheese, sliced tomato, thick cut slow cooked pork belly, cos lettuce, liquid cheese, sliced beetroot, onion jam & chef's secret special sauce add extra patty \$5

Meet the clucker • \$25 / \$28 (contains sesame seeds and walnuts)

char grilled Cajun spiced chicken breast, smashed avocado, cos lettuce, sliced tomato, slice Bega cheese, bacon, Romesco sauce, liquid cheese & fried hash

I am melting (V) • \$25 / \$28

grilled halloumi cheese, onion jam, cos lettuce, sliced tomato, walnut & red pepper sauce, fried hash, smashed avocado & liquid cheese

## **Seniors \$15 Lunch**

add choice of in-house sauce \$2

Chicken schnitzel with chips & salad or mash & brocollini

Chicken parmigiana with chips & salad or mash & brocollini

**Beer battered barramundi** with chips & salad or mash & brocollini

Wagyu beef bolognaise with parmesan

Minute steak 150gms with chips & salad or mash & brocollini

#### **Our Bowlos Fav's**

Panko crumbed 300g chicken schnitzel • \$25 / \$28 house salad & chips or mash & broccolini add bacon \$2 • add prawn topper \$10 • add avocado \$2

Panko crumbed 300g chicken schnitzel parmigiana • \$28 / \$30 house salad & chips or mash & broccolini

Cider battered barramundi • \$25 / \$28 house salad, chips & tartare sauce or mash & broccolini

Pork ribs

half rack \$32 / \$35 • full rack \$42 / \$45

slow braised pork ribs with mild hot bbq sauce, salad & chips

Roast of the day (GFA) (DFA) • \$20 / \$24 with roasted vegetables, greens, gravy & condiments

The yummo steak sanga • \$26 / \$28

200gms black Angus steak, sliced Bega cheese, sliced tomato, beetroot, in house bbq sauce, aioli, liquid cheese, bacon on Turkish bread

Bangers & mash (GF) (DFA) • \$16 / \$18 with onion gravy, broccolini

Crumbed lamb cutlets (3) • \$28 / \$30

with mash, broccolini & your choice of in-house sauce add extra lamb cutlet \$8

Half lobster mornay • \$42 / \$45 with chips & salad or mash & broccolini

Slow cooked marinated chicken breast (DFA) (GFA) • \$26 / \$28 with chips & salad or mash & broccolini

### **Sides**

Creamy mash potato (GF) • \$10 / \$12

Steamed brocollini (GF) (V) • \$10 / \$12

**Salted Fries** • \$10 / \$12

Garden salad (V) (GF) (DF) • \$10 / \$12 with house made dressing

#### From The Grill

300g Riverine scotch steak (GFA) (DFA) • \$40 / \$44 300g Riverine rump steak (GFA) (DFA) • \$38 / \$42

All steaks are premium grade & cooked to your liking with the side of creamy mash potato & steamed brocollini or chips & house salad with the choice of house made sauce

house gravy / mushroom sauce pepper sauce / diane sauce bernaise sauce (contains gluten & dairy)

#### **Pasta**

Linguini pasta • \$30 / \$34 tossed tiger prawns with garlic, baby spinach, freshly grated parmesan, tomato fondue & chilli

Spaghetti pasta • \$26 / \$28 wagyu mince beef bolognaise, freshly grated parmesan & soft herbs

Ravioli • \$22 / \$24 sweet potato & goats cheese ravioli,

## **Kids \$12 Meals**

cherry tomato sauce, pine seeds & feta cheese

kids under 12 years only

Kids meal includes an ice cream with a choice of one of the following meals

Nuggets with chips Fish & chips Cheeseburger Pasta bolognaise

#### **Dessert**

See our daily blackboard specials • \$12 / \$15

