
TO START OFF WITH

Spinach and Feta Tart (v)	14
Baked in a shortcrust pastry shell and served with a cheese sauce	
Pumpkin, Onion and Goats Cheese Flatbread (v)	12
Housemade flatbread topped with roasted pumpkin, onions and goat's cheese	
Asparagus Prosciutto Pastry Bundles	14
Fresh asparagus wrapped in slivers of prosciutto, served on a pastry base	
Chicken Wingettes in Green Chilli Sweet Soy Sauce (gf) (df)	14
Crispy wings in a sticky soy and light chilli sauce	
Pork Belly Bites (gf) (df)	16
Twice cooked pork belly pieces tossed in fresh Asian slaw with a lightly spiced plum sauce	
Garlic Bread (v)	7
Oven toasted thick cut slices of crusty ciabatta bread slathered in garlic butter	
Soup of the Day	12
Served with a crusty roll and butter	

CHEFS DAILY SPECIALS AND VEGETARIAN DISHES OF THE DAY

Please ask staff for today's choices

PASTAS

Crispy Ravioli with Napoli Sauce (v)	24
Vegetable and cheese filled ravioli, crumbed and lightly fried served with a rich tomato based sauce	
Baked Ziti Pasta Casserole	28
Bolognese sauce and ziti pasta baked with a crispy cheese top	

SALADS

Butternut Pumpkin Salad (v)	18
Baked butternut pumpkin, goat's cheese, fennel, pomegranate seeds, sweet medjool dates and a light creamy dressing	
Broccoli Salad (v) (vegan opt)	14
Lightly steamed broccoli, apple and pecans served with a creamy yoghurt dressing	
Caesar Salad with Home Made Dressing	22
Crispy cos lettuce with bacon bits, croutons, shaved parmesan, anchovy and soft boiled egg on top	
• Add chicken	6
• Add prawns	8

(gf) gluten free (v) vegetarian (df) dairy free

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HEARTY MAINS

Honey Glazed Pork Belly (gf)	32
Slow braised pork belly, sticky chilli glaze, served with whipped potato, steamed vegetables and plum sauce	
Lamb Forequarter Chops (gf)	34
Grilled marinated lamb with garlic and rosemary, fennel honey roasted carrots and garlic whipped potatoes	
Savoury Short Ribs (gf)	34
Beef ribs simmered in a tomato red wine sauce, served with root vegetables and creamy whipped potatoes	
Chicken in Oyster Sauce (gf)	29
Marinated chicken Chinese stir fry with broccoli, mushroom and carrots and served on steamed rice	
Steak Burger	26
Grilled minute Angus steak served on toasted baby Turkish bread with tomato, lettuce caramelised onions, cheese and a barbecue sauce served with French fries	
Traditional Fish and Chips	28
Crispy flatheads, chips, salad, lemon wedges and tartare sauce	
Lamb Shank (gf)	28
Slow cooked shank, served on a bed of mashed potato and vegetables then smothered in a rich gravy made from the pan juices	
Beef, Guinness and Mushroom Pie	19
Slow braised beef cooked in Guinness, mushrooms and vegetables topped with a crispy puff pastry lid	

FROM THE GRILL

Grilled Barramundi (gf)	39
Grilled barramundi and fennel Pernod sauce served with creamed fennel, whipped potato and tomato gratin	
Scotch Fillet (gf)	39
Grass fed Scotch fillet of beef 350gms cooked to your requirements, our own special smokey baste and your choice of a sauce and a side	
• Add prawns	8
300gms Black Angus Sirloin (gf)	39
basted with our own special sauce plus your choice of a sauce and a side	
• Add prawns	8
Double Butterfly Barbecue Chicken (gf)	34
Butterflied barbecue chicken with signature Hospitality sticky basting sauce and your choice of any side	

CHOICE OF SAUCES FROM THE GRILL

Creamy garlic (gf)	
Mushroom (gf)	
Green peppercorn (gf)	
Red wine jus (df)	
Extra sauce per serve	3

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DON'T FORGET THE SIDES

(additional where not already included)

Hand cut sweet potato chips with aioli (v) (gf)	9
French fries with tomato or barbecue sauce	8
Deep fried cauliflower with pomegranate molasses (v) (gf)	9
Asian crispy green salad (v) (gf)	9
Crispy twice cooked royal blue potatoes with almond sauce (v)	10
Stir fried greens with garlic and sultanas (v)	10

FOR THE LITTLE ONES

Pasta of the day	10
Chicken nuggets and chips	10
Fish fillets and chips	10
Bowl of chips	6
Ice cream with strawberry, chocolate or caramel topping	6

THERE'S ALWAYS ROOM

Tiramisu Boozy sponge fingers, cream and chocolate	14
Chocolate Walnut Brownie Rich chocolate and walnut brownie, chocolate sauce, vanilla ice cream and caramel popcorn	12
Wild Berry Pavlova (gf) Sticky meringue, fresh wild berries, Chantilly cream and raspberry puree	14
Vanilla Ice Cream Sundae Rich vanilla ice cream, fresh seasonal berries and nut brittle	12

AND DON'T FORGET

We also have a selection of teas or coffee available as well as port and dessert wines – just ask us!

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