

## Starters

Soup of the day \* (See Special's board) - \$10

Toasted Garlic and Cheese or Herb and Cheese Bread - \$8

"Sheftalia", Traditional Greek Cyprus sausage served with village salad, Tzatziki, lemon wedge and oven warmed pita. - \$16

Pulled Pork belly sliders with house pickled cucumber and maple mustard. - \$16

Housemade Prawn and white sesame spring rolls with Nuoc cham - \$12

Belgian style Parmesan Croquettes with fried parsley and lemon wedge. - \$10

Bruschetta- Tomato, Spanish onion and Buffalo Mozzarella with fresh Basil & Olive oil - \$12

Spiced lamb filo cigars with minted yoghurt - \$12

Lightly Floured Baby Squid with Roquette Salad - \$12

## Pub Classics

Organic free range Chicken parmigiana with chips and salad - \$22

Organic free range herbed crumbed Chicken schnitzel with coleslaw, chips and lemon - \$20

Beer Battered Dory Fillets with Chips, Salad, Lemon and Tartare Sauce - \$22

"King of the Castle" Beef Burger with caramelised onions, bacon, lettuce, tomato, cheese, egg and SSS sauce. Served with chips - \$20

Steak Sandwich with bacon, egg, lettuce, tomato, cheese and SSS sauce. Served with chips - \$22

Spicy Southern style Chicken Burger with bacon, Roquette, onion, tomato, cheese & SSS Sauce served with chips - \$20

## Mains

Crispy pork belly served with a fennel and apple coleslaw with mustard pear sauce. - \$25

Smoked Spicy Baby Back Ribs with Chips and crunchy ginger coriander coleslaw - \$28

Fish of the day \*(See Special's board)

"Moules Frites" Traditional Belgian Mussels served with toasted Turkish bread, chips and house made mayonnaise - \$23

Open style Beef Souvlaki served on pita bread with Tzatziki. - \$20

## Steak

300g Porterhouse served with chips and salad - \$25

250g Black Angus Eye fillet served with Chips and Salad. - \$33

450g Grain Fed Rib eye served with Chips and Salad - \$38

All steaks served with house selection of Mustards.  
Optional sauces available: Red wine jus, gravy, mushroom, herbed and garlic butter or peppercorn sauce.

## Salads

Caesar salad, poached egg, crispy bacon, croutons, anchovies and Parmesan - \$16  
With chicken - \$20

Mediterranean Prawn salad served with a tomato salsa and toasted Turkish bread. - \$20

Spicy Thai beef salad- with green papaya, roasted peanuts and crispy fried shallots - \$20

Vegetarian salad of seasonal roast vegetables and baby spinach with a honey mustard dressing - \$16

## Pastas

House made Gnocchi, Spaghetti, Penne, Linguini or Risotto with your choice of below sauces

Roasted tomato sugo, torn basil and Parmesan - \$16

Amatriciana- Tomato sugo with salami, bacon, Spanish onion, and olives - \$16

Carbonara- Cream sauce with bacon and onion - \$16

Traditional Bolognese - \$18

Roasted Butternut Pumpkin, spinach, pine nuts, chicken \* (with Goats cheese replacing the chicken for a Vegetarian option) - \$18

Marinara- White wine, garlic and fresh chili with a selection of fresh seafood - \$20

## Sides

Bowl of Chips - \$9

Garlic Mash potato - \$9

Seasonal Vegetables - \$9

Pear roquette and toasted walnut salad with a light vincotto dressing - \$9

Potato Wedges with Sweet chilli sauce & Sour cream - \$10

## Little Ones

(Strictly for Children 12 & Under)

Penne with roasted tomato sugo, Basil, Parmesan - \$8

Chicken schnitzel with chips and salad - \$8

Chicken parma with chips and salad - \$9

Fish n' chips - \$10

Mini Burgers with tomato sauce cheddar cheese, lettuce and chips - \$9

Mini Hot dogs with chips - \$9

Pizza- Margarita, Salami or Hawaiian - \$10

Kids ice cream handcrafted vanilla ice cream with sprinkles - \$6

## Desserts

Dessert of the day \*(See Special's board)