



Entrees / Light Bites

Turkish bread (V) \$8 Golden toasted Augusta Bakery Turkish bread with home made dukka, Vasse Virgin olive oil and balsamic reduction

S&P Calamari \$14 Hand cut calamari, dusted with salt and pepper flour served with homemade aioli

Pork Belly (gf) \$12.5 Slow cooked pork belly, caramelised in a master stock reduction on fresh rocket, dusted with grated parmesan with toasted pine nuts

Soup of the Day \$10 Fresh homemade soup served with toasted Augusta Bakery Turkish bread

Crab Cakes \$14 Blue swimmer crab backs served in the shell made with finely chopped Herbs and vegetables - Served with sweet chilli sauce and sour cream

Margaret's house salad (V) (gf) \$12 Freshly prepared salad of mixed leaves, roasted pine nuts & pistachios, beetroot, red & spring onion, parmesan cheese and house salad dressing.

Mains

Pork belly (gf) \$33 Slow cooked pork belly, caramelised in a master stock reduction served on golden chat potatoes with our house salad

Fish & Chips \$22 Salt water Barramundi fillets either coated with crispy beer batter or grilled without batter, fries, house salad and home-made tartare sauce

Porterhouse Steak (gf) \$36 Riverina porterhouse steak (300g) cooked to your liking served with Fries, broccolini and jus

Add calamari \$5

Chicken parmigiana (gf) \$29 Whole crumbed chicken breast cooked until golden with fresh tomato sauce, shaved ham and mozzarella cheese served with house salad and potato fries

Vegetable curry (V) \$21 Home made chick pea & butternut curry served with steamed rice, freshly fried poppadums, sambals, pickled chilli and cool mint yoghurt

Bangers & Mash \$19 Locally farmed and handmade Lamb, Beef or Venison sausages on sweet potato & butternut mash with a rich 3 day jus reduction

Please note there is a 10% surcharge on public holidays



Dessert

Sticky date pudding (V) (gf) \$9 Homemade sticky date pudding smothered in hot caramel sauce served with a scoop of Simmo's vanilla ice cream

Brownie (V) (gf) \$9 Triple chocolate and nut brownie served warm with Simmo's Swiss chocolate and nougat ice cream

Walnut and pear tart (V) (gf) \$9 Poached pear & walnut tart served on vanilla cream

Passionfruit cheesecake (V) (gf) \$9 Cool and creamy passionfruit cheesecake served with passionfruit coulis

Simmo's Ice cream (V)(gf) \$9
Vanilla bean, Swiss chocolate & nougat

Junior

Main **\$10.5**

Sausage (Beef or Lamb) with sweet potato mash or chips & green beans

Fish (Grilled or Battered) with chips or mash & steamed greens

Pasta, sauce, grated cheese

Chicken nuggets & chips

Dessert **\$4.50**

Ice cream selection

Chocolate brownie Sundae with chocolate sauce

Pancakes with maple syrup and ice cream

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Breakfast Menu

Continental Breakfast

Cereals, fresh fruit, yoghurt, toasting breads & condiments, fresh juices, coffee & tea \$15

Hot Meals

Big Breakfast

Eggs your way, bacon, grilled tomato, mushrooms, chipolatas, hash browns, toast \$15

Eggs Benedict

Poached eggs, hollandaise, ham \$13

Vegetarian Omelette

Tomato, cheese \$13

French Toast

Maple syrup & Bacon \$13

Or
Grated cheese & tomato sauce \$10

Eggs your way

Eggs your way on toast \$9

Extras your way

Bacon, eggs, chipolatas, mushrooms, tomatoes, spinach \$3.5

Espresso Machine

Espresso, long macchiato, short macchiato \$3

Flat white, latte, cappuccino, long black, hot chocolate \$3

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