

Starters

- GF SOUP OF THE DAY House-made with market fresh ingredients \$6.00
- ✔ GARLIC BREAD Thick crusty bread topped with garlic butter \$6.90

BRUSCHETTA

Garlic rubbed Ciabatta topped with diced tomato, Spanish onion and fresh basil finished with shaved parmesan and a balsamic glaze \$11.90

TEMPURA PRAWNS Served with sweet chilli mayonnaise and a side salad \$15.90

BUFFALO WINGS Spicy marinated chicken wings served with a sweet chilli sauce and a side salad \$9.90

LEMON PEPPER CALAMARI Served with garlic aioli, lemon wedge and a side salad \$15.90

v Bowl of Crispy Chips

Freshly cooked and seasoned steak fries served with garlic aioli \$8.90

BOWL OF SPICY WEDGES

Cajun spiced wedges served with a side of sour cream and sweet chilli sauce \$8.90 Topped with Bacon and Melted Cheese ~ Extra \$4.00

v Cob Loaf

Served with cold pressed olive oil, dukkah and butter \$6.00

Light Meals

Warramunga Club Sandwich

Tasty club sandwich filled with grilled chicken, bacon, lettuce, tomato, garlic aioli and chips \$19.90

TANDOORI CHICKEN SALAD

Marinated chicken tenderloins grilled and served with tomato, cucumber, olives, Spanish onion & lettuce with a side of tzatziki \$19.90

gf Spicy Cajun Beef Salad

Tender slices of spiced eye fillet grilled and tossed with cherry tomatoes, cos lettuce, baby spinach, cucumber, coriander and sweet chilli dressing \$21.90

CAESER SALAD

Bacon pieces, croutons, anchovies & cos lettuce topped with our own Caesar salad dressing and a lightly poached egg \$19.90 With Chicken ~ Extra \$4.00 With Avocado ~ Extra \$4.00

${\bf v}$ Honey Roasted Pumpkin Salad

Honey roasted pumpkin served with cherry tomatoes, cos lettuce, baby spinach, cucumber and honey mustard dressing \$18.90

v Garden Salad

Mixed lettuce, tomato, cucumber and Spanish onion \$12.50 With Chicken ~ Extra \$4.00



Pasta & Risotto

- CREAMY MUSTARD RISOTTO Mushrooms, spinach and spring onions pan fried with Arborio rice and a seeded mustard cream sauce \$21.90 With Chicken ~ Extra \$4.00
- **v** Asian Noodle Stir Fry

Tasty Hokkien noodles pan fried and tossed with Asian vegetables and cashews, seasoned with sweet chilli and ABC sauce \$21.90 With Prawns ~ Extra \$4.00 With Chicken ~ Extra \$4.00 With Marinated Beef ~ Extra \$4.00

SPAGHETTI SEAFOOD MARINARA
Mussels, prawns, salmon & chorizo tossed with cherry tomatoes, basil & chilli.
Topped with shaved parmesan \$27.90
Risotto Option Also Available

Steak

All steaks are grilled to your liking and served with your choice of chips or mash and salad or vegetables

* Gluten free available on request

GF* ANGUS SCOTCH FILLET
300gm tender grass-fed portland
scotch fillet \$34.90

GF# EYE FILLET MIGNON 200gm centre-cut grass-fed portland eye fillet medallion wrapped in bacon \$37.90

gf₩ Porterhouse

300gm prime cut grass-fed Portland sirloin \$29.90

GF¥ WAYGU RUMP 400gm premium Waygu with a marble score of 8 \$42.90

SAUCES \$2.90 Gravy Mushroom

Garlic Butter Béarnaise Pepper Red Wine Jus Hollandaise Gluten Free Gravy



Sides

Served as an accompaniment to your starter or main meal \$4.50

 $\ensuremath{\mathsf{gf}}\ensuremath{\,\mathsf{v}}$ Roast Potatoes and Pumpkin

- gf v House-made mash
- ${\bf v}$ Garden salad with french dressing $~{\bf v}$ Coleslaw
- **v** Garden vegetables

▼ HOT CHIPS OR SPICY WEDGES

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Mains

MOROCCAN CHICKEN & PRAWNS

Oven baked chicken breast seasoned with moroccan spices and served with skewered prawns, house-made mashed potato, a side salad and hollandaise sauce \$27.90

gf**∗** Roast of the Day

Daily roasted meat served with roast potatoes, pumpkin, seasonal vegetables and gravy. *Gluten free on request \$23.90

CHICKEN SCHNITZEL

Crumbed chicken breast served with crispy chips and a fresh garden salad with a side of rich gravy \$21.90

Crumbed chicken breast topped with house-made Napoli sauce, ham, mozzarella cheese and served with chips and salad \$23.90

Nasi Goreng

CHICKEN PARMIGIANA

Prawns, chicken, chilli bean paste, soy sauce, carrots and snow peas tossed through Basmati rice topped with dried shallots and a fried egg \$24.90

Panko Calamari

Golden brown Japanese crumbed calamari served with chips, salad and a house-made tartare sauce \$25.90

Beer-Battered Flathead Fillets

Beer-battered flathead fillets served with house-made tartare sauce, lemon wedge, chips and a side salad \$25.90

Seafood Plate

Crumbed calamari, scallops, prawns and battered fish served with chips, salad and house-made tartare sauce \$25.90

Garlic Prawns

Fresh prawns served in a creamy garlic and white wine sauce with Jasmine rice and a garden salad \$27.90

gf Grilled Atlantic Salmon

Grilled salmon fillet marinated in lemon and herbs, served on a bed of mashed potato with garden vegetables and a mango salsa \$27.90

Baked Barramundi

Baked barramundi fillet served with crispy chips, a side salad and house-made tartare sauce \$26.90

WARRAMUNGA BEEF BURGER

180gm beef pattie with bacon, cheese, fried egg, pickles, tomato, lettuce and beetroot served with chips and salad \$23.90

gf Braised Lamb Shanks

Two tender braised shanks served with house-made mashed potato and seasonal vegetables \$27.90

OLD FASHIONED PORK SAUSAGES

Thick pork sausages, bacon and caramelised onion served on a bed of house-made mash potato with a side of gravy and coleslaw \$24.90

VEAL SCALLOPINI

Tender veal pieces pan seared with bacon, mushrooms and spinach in a creamy white wine sauce, served with house-made mash and salad \$28.90



Desserts & Afters

Cheese & Olive Plate

A gourmet selection of soft and hard cheese accompanied by green and Kalamata olives, olive oil, grissini bread sticks and ciabatta. Perfect for sharing \$22.50

Lemon Meringue Pie

Traditional meringue pie served with strawberry coulis and double cream \$8.90 Add Ice Cream ~ Extra \$1.00

Petite Fours

Four delicious mini sweet treats \$8.90

WARM STICKY DATE PUDDING Served with our house-made butterscotch sauce and double cream \$8.90 Add Ice Cream ~ Extra \$1.00

CHOCOLATE MOUSSE

House-made creamy mousse with a hint of Cointreau and Bailey's served with double cream \$8.90 With Ice Cream ~ Extra \$1.00

CAKE OF THE DAY

See the daily specials for today's selection of cakes served with a side of double cream \$8.90 With Ice Cream ~ Extra \$1.00

Seniors' Desserts

Seniors' Ice Cream

Two scoops of creamy vanilla bean ice cream with your choice of chocolate, strawberry or caramel topping \$3.00

Seniors' Fruit Salad

Freshly cut seasonal fruit served with double cream \$3.00 With Ice Cream ~ Extra \$1.00

Seniors' Cake of the Day

Check our daily specials for today's selection, served with double cream \$3.00 WIth Ice Cream \sim Extra \$1.00



Seniors' Menu



Seniors' menu not available on Friday & Saturday night after 6pm

SENIORS' SOUP OF THE DAY House-made with market fresh ingredients \$3.00

GF* SENIORS' ROAST OF THE DAY

Daily roasted meats served with roast potatoes, pumpkin, seasonal vegetables and gravy. *Gluten free on request \$15.00

gf Seniors' Lamb Shank

Tender braised lamb shank served with house-made mashed potato and seasonal vegetables \$15.00

v Seniors' Creamy Mustard Risotto

Mushrooms, spinach and spring onions pan fried with Arborio rice and a seeded mustard sauce \$15.00 With Chicken ~ Extra \$4.00

gf Seniors' Grilled Atlantic Salmon

Grilled salmon fillet marinated in lemon and herbs and served on a bed of mashed potato with garden vegetables and a mango salsa \$15.00

v Seniors' Asian Noodle Stir Fry

Tasty Hokkien noodles pan fried and tossed with Asian vegetables seasoned with sweet chilli and ABC sauce \$15.00With Prawns ~ Extra \$4.00

With Chicken ~ Extra \$4.00 With Marinated Beef ~ Extra \$4.00

Seniors' Veal Scallopini

Tender veal pieces pan seared with bacon, mushrooms and spinach in a creamy white wine cream sauce, served with house-made mash and salad \$15.00

SENIORS' LAMB'S FRY WITH BACON

Traditional lambs fry served in rich gravy with a side of house-made mashed potato and seasonal vegetables. \$15.00

Seniors' Crumbed Lamb's Brains

Served a top a creamy white wine sauce with bacon pieces and a side of crispy chips and fresh garden salad \$15.00 $\,$

Seniors' Seafood Plate

Crumbed calamari, scallops, prawns and battered fish served with chips, salad and house-made tartare sauce \$15.00

SENIORS' FISH & CHIPS

Beer battered flathead fillets served with house-made tartare sauce, lemon wedge, crispy chips and a side salad \$15.00

Seniors' Chicken Parmigiana

Crumbed half chicken breast topped with ham, mozzarella cheese and our house-made Napoli sauce, served with crispy chips and salad \$15.00

SENIORS' CHICKEN SCHNITZEL

Crumbed half chicken breast served with crispy chips and a fresh garden salad \$15.00

