

———— BREADS ———		SALADS	
GARLIC BREAD GFO V	\$8	COBB SALAD GF	\$19
Creamy butter & confit garlic		Cos lettuce, bacon, egg, avocado, blue cheese,	
Add cheese	<i>\$2</i>	cherry tomato, chives topped with dijonaise	
Add bacon	<i>\$2</i>	POACHED PEAR & FENNEL	\$18
Add house made chilli sauce	\$2	DFO GF V VEO	\$10
BRUSCHETTA DFO GFO V Toasted sourdough topped with tomato, Spanish onion, garlic, basil, fetta & a balsamic glaze	\$11	Mixed lettuce, slithered almonds, fresh herbs & fetta	
COB LOAF TO SHARE Bacon, spinach & cheesy cob loaf with crisp garlic bread	\$19	BURRITO BOWL GF V	\$16
		Lime & garlic rice, grilled corn, blanched	
		green beans, pico de gallo with jalapeno &	
Сълатто		cilantro sauce	
———— SMALLS ———		CAESAR GFO	\$16
PIL PIL PRAWNS DFO GFO	\$19	Cos lettuce, bacon, parmesan cheese, croutons	
Pan fried prawns in chilli & garlic served with toasted sourdough		with fried egg	
SEARED SCALLOPS (6) GF Fresh seared Hervey Bay scallops served on a bed of pea & lettuce sauce	\$22	- Add a protein -	
		Pulled pork	\$6
ARANCINI (5) v	\$14	Grilled chicken	\$6
Mixed mushrooms, three cheese & garlic	р1 4	Prawns	\$8
arancini served with herbed mayo			,
CRISPY SQUID DF	\$17	——— PASTA ———	
Paprika dusted squid served with spicy aioli dipping sauce		All served on linguine	
	\$ 15	Swap to GF pasta \$3	
		BOSCCAIOLA	\$18
TACOS —		Bacon, onion, mushroom in a garlic cream	
\$6 each or 4 for \$20		sauce topped with parmesan	
\$6 each or 4 for \$20		CITILLED ANNI OF CD AD	+ - (
SELECT YOUR BASE		CHILLI PRAWN & CRAB	\$26
House slaw, tomato & chipotle mayo OR Grilled corn, shredded cabbage & jalapeno sauce		Pan fried prawns & crab cooked in chilli, garlic, lemon butter, tossed with cherry tomatoes,	
		spinach & white wine topped with pangritata	
SELECT YOUR PROTEIN		spinaen & wince wine topped with pangittata	
Pulled Pork		SUMMER VEGIE MEDLEY V VEO	\$20
Lime and Chilli Chicken		Roasted vegetables & crisp summer greens in	

Vege

a fresh lemon & parsley butter sauce

MARGARITA v	\$18	CHICKEN SCHNITZEL	\$20
Napoli sauce, mozzarella & fresh basil		House crumbed chicken breast with your choice of any 2: chips, salad, mash, veg & a sauce	e e
MEAT LOVERS	\$2 I		
Smoked pork, bacon, chorizo, pepperoni,		TOPPERS —	
onion, cherry tomatoes, mozzarella on a		PARMIGIANA	\$4
Napoli base topped with BBQ sauce		House made napoili sauce topped with ham & mozzarella	
PROSCIUTTO & FETTA	\$24	GARLIC PRAWNS	\$9
With onion, anchovies, fresh rocket &		Pan seared garlic prawns in a creamy	. ,
Napoli sauce		garlic sauce	
SEAFOOD	\$24	PEDENS TOPPER	\$8
Prawns, squid, Spanish onion, cherry tomatoes,		Creamy cheese & bacon with white sauce topped with melted mozzarella	
rocket & garlic sauce		topped with meted mozzarena	
BBQ CHICKEN	\$21	EGGPLANT PARMIGIANA V VEO House crumbed eggplant, with Napoli sauce	\$22
Chicken, mozzarella, mushroom, onion &		& mozzarella served with your choice of	
smokey BBQ sauce topped with aioli		any 2: chips, salad, mash, veg	
Swap to Gluten Free Base	\$5	FISH OF THE DAY GFO	\$32
		Pan fried crispy skin fish with pea puree,	
——— BURGERS ——		braised cabbage, crispy chats topped with	
All served with chips		pangritata & lemon	
DEDENIC DEEF DUDGED		PORK BELLY DFO GF	\$34
PEDENS BEEF BURGER GFO	\$19	Crispy skin pork belly, crispy chats, seared	
Beef patty, cheese, shredded lettuce, tomato,		greens, poached pear & jus	
Spanish onion, pickles with aioli, American		BEER BATTERED KING DORY	\$2.4
mustard & tomato sauce		Crispy house battered king dory with lemon	\$24
CHICKEN SANDO	\$19	& tartare sauce served with chips & salad	
Southern fried chicken, slaw, pickles & spicy		1	
aioli served on white bread		STUFFED CHICKEN BREAST GF	\$30
		Bacon & cheese stuffed chicken breast,	
PULLED PORK BURGER GFO	\$19	grilled then baked served with broccolini, crispy chats, topped with garlic sauce	
Smoked pulled pork, slaw, cheese & BBQ sauce		crispy chais, topped with game sauce	
CORN FRITTER BURGER VEO	\$19	SPRING LAMB CUTLETS	\$30
Crispy corn fritter, hummus, roasted capsicum		House crumbed lamb cutlets (2) served	
& cos lettuce		with your choice of any 2: chips, salad,	
		mash or veg & a sauce	
Gluten Free Bun	<i>\$3</i>	Extra Cutlet	\$8

FOR PREMIUM DRY AGED —— STEAK CHECK OUT ——



THE GRILL

All served with your choice of 2: chips, salad, mash, or veg & a sauce

250g SIRLOIN DFO GFO \$28

300g SCOTCH FILLET DFO GFO \$36

400g RIB EYE ON THE BONE \$42

SAUCES

All \$2.50

GRAVY GF JUS GF

MUSHROOM GF PEPPER GF

DIANNE GF GARLIC CREAM GF

– SIDES

MASH POTATO v gf \$8

SWEET POTATO FRIES VE \$12
Served with aioli

PAN SEARED GREENS VGF \$10

With garlic & butter

BOWL OF CHIPS VE DF \$9
Served with aioli

GARDEN SALAD VE GF DF \$9

BROCCOLINI V GF DF \$13

With garlic hummus & slithered almonds

KIDS

All with a serve of ice cream for dessert
- For kids 12 years old & under -

CHICKEN NUGGETS	\$8
FISH BITES	\$8
HAM & CHEESE PIZZA	\$8
LINGUINE & MEATBALLS	\$8

DESSERTS

All \$13

CHOCOLATE BROWNIE SUNDAE

Warmed crumbled brownies topped with vanilla ice cream, whipped cream & warm chocolate sauce

ETON MESS DF GF VE

Vegan meringue, whipped coconut cream & macerated berries

VANILLA PANNA COTTA GF

Vanilla bean panna cotta served with macerated berries

WHATS ON!

Offers are dine-in only - from 6pm

MONDAY \$15 RUMP STEAK

TUESDAY
\$4 TACO NIGHT

WEDNESDAY

\$15 BURGERS

THURSDAY \$15 SCHNITZELS

Available Monday – Friday Lunch Excludes Public Holidays

CHICKEN CAESAR WRAP

Chicken breast with crispy bacon, parmesan, cos & Caesar dressing served with chips

CHICKEN SCHNITZEL

House made chicken schnitzel, served with your choice of any 2: chips, salad, mash, or veg & a sauce

CORN FRITTERS BOWL VE

Crispy corn fritters, hummus, pico de gallo, mixed lettuce & pan seared greens

RUMP STEAK GEO

200g rump served with your choice of any 2: chips, salad, mash or veg & a sauce

FISH & CHIPS

Crispy battered flathead with chips, salad, tartare sauce & lemon wedge