## the KITCHEN

## **LUNCH & DINNER MENU**

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TO START		KITCHEN CLASSICS Members	s \$15
Bread Roll w/ butter	\$3	Hand-Battered Fish	\$18
Garlic Bread	\$7	w/ chips, salad, fresh lemon & tartare sauce	1
Cheese Bread	\$8	Grilled Basa Fillet	\$18
Cheese & Bacon Bread	\$10	w/ chips, salad, fresh lemon & tartare sauce	
Potato Wedges (V) w/ sour cream & sweet chilli	\$10	200g Chicken Schnitzel w/ chips & salad with gravy	\$18
Bowl Of Chips	\$8	All-day Breakfast Beef sausage, fried eggs, chips, mushroom,	\$18
FROM THE GRILL		char grilled sourdough, tomato, bacon & baked b	eans
Served w/ chips & salad, or mash & vegetables		Bangers & Mash Two beef sausages, mashed potato, peas,	\$18
200g Char Grilled Rump	\$25	smothered in onion gravy	410
400g Char Grilled Rump	\$30	Classic Lasagne w/ chips & salad	\$18
250g Char Grilled Scotch Fillet	\$29	Lambs Fry & Bacon	\$18
ADD A TOPPER		Classic lamb's liver with bacon,	7.0
Prawntastic	\$9	mashed potato, peas & onion gravy	
Sautéed prawns in a garlic cream sauce		Rissoles & Mash	\$18
House Made Sauce (GF) Peppercorn, dianne, mushroom or garlic cream	\$4	Two house made rissoles, mashed potato, peas & onion gravy 	
FROM THE SEA		BURGERS (Gluten free bun available - add \$2)	
Panko Crumbed Prawns	\$25		o10
Panko crumbed prawns, chips, salad & tartare sau		Cheese & Bacon Burger  Flame grilled beef patty, tasty cheese, bacon,	\$19
Salt & Pepper Calamari Salt & pepper calamari with chips, salad,	\$20	caramelised onion, tomato relish $\mathfrak{S}$ aioli in a toasted milk bun, served with chips	
lemon & tartare sauce		Chicken Schnitzel Burger	\$20
Seafood Basket  Lemon pepper crumbed fish fillet, salt & pepper calamari, crumbed prawns, chips, salad, lemon	\$25	Chicken schnitzel, served on turkish bread with lettuce, tomato, cheese & garlic aioli, served with chips	
& tartare sauce		Veggie Schnitzel Burger (V)	\$20
Grilled Barramundi Fillet  w/ lemon and your choice of chips & salad, or mash & vegetables	\$22	Plant based chicken meat schnitzel, served on turkish bread w/ lettuce, tomato, cheese, & garlic aioli, with a side of chips	

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FRESH MADE SALADS		THE KITCHEN FAVOURITES	
Traditional Caesar Salad Cos lettuce, parmesan cheese, warm bacon, croute	\$20 ons,	Roast Pork Roast pork, served with potatoes, pumpkin & veg	\$17
Caesar dressing & topped with a boiled egg  Add Chicken	\$7	House Made Bolognaise  Fresh ground beef mince braised in a herb & tomato	
Prawn, Macadamia Nut & Mango Salad Prawns, cos lettuce, red onion, cucumber, cherry tomatoes, roasted macadamia nuts & mango tossed in a seeded mustard dressing	\$28	tossed through spaghetti & topped with parmesan cha COCONUT & Macadamia Crusted Salmon Steak Served with fragrant rice, broccolini, cherry tomatoes & a side of Thai cream	eese \$25
BY TERESA CUTTER, HEALTHY CHEF	1/\$18G	Thai Prawns  Served in a tom yum & coconut cream sauce with jasmine rice	\$20
Salmon Cakes With naturally sweet and zesty beauty salad Super Greens Pie (V) Packed with leek, ricotta & greens, served with beauty salad		Bowl of Steamed Vegetables (V) Plate of Steamed Vegetables, Potato & Pumpkin (V)	\$7 \$10
Mediterranean Spaghetti (Plant Based/V) Tempeh, tomato, & Mediterranean vegetables bolognaise and parmesan cheese		SMALL MEALS — LUNCH ONLY  Petite Battered Fish Served with chips, salad & tartare sauce	14 G
IT'S THE SCHNIT Served w/ chips & salad, or mash & vegetable	les	Petite Roast Pork Served with potato, pumpkin & vegetables Petite Chicken Tenders	
320g Crumbed Chicken Schnitzel	\$20	Served with chips, salad & gravy	
ADD A TOPPER  Parmi  Shaved ham, Napolitan sauce & cheese	\$7	FOR THE LITTLE FOLK  All kids meals are served with a drink  fun pack for kids under 12	\$12
Miss Piggy Pulled pork, BBQ sauce & cheese AUSSIC	\$9 \$8	Tempura Battered Fish Hidden Vegetable W/ chips Spaghetti (V)	
Cheese, bacon, BBQ sauce & fried egg Prawntastic Sautéed prawns in a garlic cream sauce	\$9	Spaghetti Bolognaise Veggie Nuggets Tempura Chicken W/ Chips (V) Nuggets w/ chips	
House Made Sauce (GF)	\$4		

Peppercorn, dianne, mushroom or garlic cream