

SENIORS MENU

SOUP OF THE DAY \$6 | GARLIC BREAD \$6 | GARLIC BREAD WITH CHEESE \$8 |
GARLIC BREAD WITH CHEESE & BACON \$10

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| ROAST OF THE DAY (GFO) | \$20 |
| Served with roast potatoes, roast pumpkin & steamed vegetables | |
| LEMON PEPPER CALAMARI | \$20 |
| Coated in semolina & lemon pepper seasoning, flash fried & served with a side salad & confit garlic aioli | |
| BATTERED OR GRILLED BARRAMUNDI (GFO) | \$20 |
| Battered or grilled barramundi, served with chips & salad or vegetables & tartare <i>Add potato cakes +\$6</i> | |
| SEAFOOD PLATE | \$27 |
| Beer battered barramundi, lemon pepper calamari & panko prawns, served with chips, salad, confit garlic aioli & tartare sauce | |
| VEGETABLE LASAGNE (V) | \$20 |
| Pumpkin, spinach, mushrooms & sweet potato layered with bechamel, Napoli & cheese, served with chips & salad or vegetables | |
| VEAL OR CHICKEN SCALOPINI (GF) | \$23/\$22 |
| Pan-seared with onion, mushrooms, garlic & seeded mustard in a creamy white wine sauce, served on buttery mashed potato with steamed broccolini | |
| EYE FILLET STEAK 200G (GFO) | \$32 |
| Cooked to your liking, served with chips & salad or vegetables and your choice of sauce | |
| CHICKEN SCHNITZEL | \$20 |
| Crumbed chicken breast cooked golden brown & served with your choice of chips & salad or vegetables | |
| OL' FAVOURITE | \$22 |
| Crumbed chicken breast cooked golden brown, topped with Napoli sauce, sliced Virginian ham & melted cheese blend, served with chips & salad or vegetables | |
| MANAGER'S FAVOURITE | \$26 |
| Crumbed chicken breast topped with bacon & fried egg served with gravy, chips & salad or vegetables | |
| 3 LITTLE PIGS PARMA | \$23 |
| Crumbed chicken breast, topped with BBQ sauce, sliced virginian ham, bacon, chorizo & melted cheese blend, served with chips & salad or vegetables | |
| HAWAIIAN PARMA | \$21 |
| Crumbed chicken breast, topped with Napoli sauce, sliced Virginian ham, pineapple & melted cheese blend, served with chips & salad or vegetables | |
| SUNRISE PARMA | \$22 |
| Crumbed chicken breast topped with sliced Virginian ham, avocado, melted cheese blend & finished with hollandaise sauce, served with chips & salad or vegetables | |
| SPAGHETTI BOLOGNESE | \$20 |
| House made bolognese in a rich tomato sugo, finished with spring onion & shaved parmesan cheese | |
| FETTUCINE CARBONARA | \$20 |
| Pan-fried onions, bacon & garlic, combined with a white wine & cream sauce, finished with egg yolk & parmesan cheese | |
| ROAST PUMPKIN GNOCCHI | \$22 |
| Pan-seared onion, garlic & pumpkin, tossed with sundried tomato & baby spinach, finished in a rose sauce & topped with feta cheese | |
| CHICKEN & MUSHROOM RISOTTO | \$21 |
| .Slow-cooked chicken thigh combined with onion, garlic & bacon, tossed with arborio rice in a creamy white wine sauce with avocado & baby spinach | |
| CREAMY GARLIC PRAWNS | \$26 |
| .Pan-fried with garlic, white wine & cream sauce, served with rice & salad | |