



Entrees

Garlic Baguette (VEG)

Oven baked baguette with house made garlic butter

6.50

Cheese & Bacon Baguette

Oven baked baguette, topped with mozzarella, tasty cheddar, parmesan cheese and smoked bacon

8.50

Soup of the Day (G/F)

House made soup. Please ask staff for details

8

Lemon Pepper Calamari

Tender calamari dusted in lemon pepper seasoning, cooked until golden. Served with a red onion, roquette salad. Topped with garlic aioli

12

Cherry Tomato Bruschetta

Fresh cherry tomatoes, Spanish onion, basil and golden croutons. Served with a white balsamic dressing and parmesan crisp

12

Crumbed Scallops

Panko crumbed scallops. Served with roquette, Spanish onion, a lemon wedge and garlic aioli

13

Tasting Plate

A share plate consisting of lemon pepper calamari, crumbed scallops, garlic bread, and a cherry tomato, Spanish onion, basil and crouton salad

26



Mains

Nasi Goreng

Chicken, Asian vegetables, egg and jasmine rice wok tossed with satay spices. Served with
crispy shallots

(Vegetarian Option Available)

20

Chicken & Mushroom Risotto (G/F)

Sautéed chicken, mushrooms, arborio rice, garlic, parsley, spring onion, white wine and
parmesan cheese. Finished in a cream sauce.

(Vegetarian Option Available)

19

Spaghetti Bolognese

Spaghetti, tossed through a rich meat, tomato, and basil sauce. Topped with parmesan cheese

19

Veal scaloppini (G/F)

Sautéed bobby veal, mushroom, garlic, parsley, spring onion and white wine. Finished in a
cream reduction

26

Linguini Di Mare

Sautéed mussels, prawns, calamari, pippies, and barramundi, with parsley, olive oil white wine,
and chili. Served with a lemon wedge

26

Lambs Fry & Bacon

Grilled slices of lamb's liver and bacon with a rich gravy. Served on mash potato

20

All Meals except for pasta's and risotto are served with chips & salad or
potato & seasonal vegetables



Mains cont.

Chicken Schnitzel

Panko crumbed chicken breast cooked until golden. Served with a lemon wedge

21

Chicken Parmigiana

Chicken breast cooked until golden. Topped with hickory smoked ham, Napoli, Mozzarella, tasty cheddar, parmesan cheese, oven baked

24

Bayview Chicken Supreme (G/F)

Chicken breast filled with feta, and fire roasted capsicum. Oven baked until golden. Served with a tomato and basil sauce

28

Pie of the Day

Please ask one staff for details.

23

Roast of the Day (G/F)

Please ask staff for details.

20

All meals are served with chips & salad or potato & seasonal vegetables



From the Ocean

Beer Battered Fish & Chips

Beer battered flathead fillets cooked until golden. Served with a potato cake, pickled onion, a lemon wedge and tartare sauce

23

Fisherman's feast

Battered flathead tails, crumbed scallops, panko prawns, lemon pepper calamari, crab stick, potato cake, pickled onion, lemon and tartare sauce

29

Grilled Barramundi (G/F)

Wild caught, grilled barramundi fillet. Served with a lemon wedge and garlic aioli

30

Garlic Prawns (G/F)

Sautéed prawns in butter, fresh garlic, white wine, parsley, spring onion and finished in cream. Served on steamed jasmine rice

28

Chili Prawns (G/F)

Sautéed prawns in butter, chili, garlic, white wine, parsley, spring onion and Napoli sauce. Served on top of steamed jasmine rice

28

Lemon Pepper Calamari

Tender calamari dusted in lemon pepper seasoning cooked until golden. Served with a potato cake, pickled onion, a lemon wedge and a side of garlic aioli

22

All meals except prawns are served with chips & salad or potato & seasonal vegetables



Between the Buns

Beef Burger

180g Char-grilled beef patty, bacon, lettuce, tomato, Spanish onion, pickles, jack cheddar, relish & mustard served on a toasted milk bun.

22

Steak Sandwich

150g Scotch fillet char-grilled, bacon, roquette, tomato, Spanish onion, pickles, jack cheddar, tomato relish and mustard. Served on a toasted sesame plait roll.

22

Pulled Pork Burger

Slow smoked pork shoulder with a honey whiskey BBQ sauce, crunchy slaw and pickles. Served on a toasted milk bun.

22

Southern Crispy Chicken Burger

Golden crunchy chicken, lettuce, tomato, jack cheddar and jalapeno mayonnaise. Served on a toasted milk bun.

22

Beast Burger

180g beef patty, 120g pulled pork, bacon, lettuce, tomato, Spanish onion, pickles, golden hash brown, jack cheddar, relish, and honey whiskey BBQ sauce. Served on a toasted milk bun.

30

All meals served with chips & salad



From the Grill

250g Prime Rump Steak (G/F)

250g aged, grass fed rump steak, cooked to your liking. Served with mushroom sauce, red wine jus (G/F), pepper sauce or garlic butter (G/F).

26

300g Aged Porterhouse Steak

300g aged porterhouse, cooked to your liking. Served with mushroom sauce, red wine jus (G/F), pepper sauce or garlic butter (G/F).

31

Pork Ribs

Tender smoked pork ribs coated in our house made honey whiskey BBQ Sauce

26

All meals are served with chips & salad or potato & seasonal vegetables

Salads

Greek Salad (G/F) (VEG)

Mescaline salad mix, Roma tomatoes, cucumber, Spanish onion, feta, olive and balsamic dressing

20

Add Chicken – 5

Caesar Salad

Crunchy cos lettuce, bacon, croutons, egg, parmesan cheese and anchovy dressing.

20

Add Chicken – 5

Moroccan Chicken Salad

Slow cooked chicken thigh. Served with a pumpkin, pine nut, roquette, and feta salad with a white wine, balsamic dressing

22



Seniors Selection

Roast of the Day (G/F)

Please ask staff for details

15

Spaghetti Bolognese

Spaghetti tossed through rich meat, tomato, and basil sauce. Topped with parmesan cheese

15

Chicken Parmigiana

Chicken breast cooked until golden. Topped with hickory smoked ham, Napoli, mozzarella, tasty cheddar and parmesan cheese, oven baked

15

200g Prime Rump Steak

200g aged, grass fed rump steak, cooked to your liking. Served with mushroom sauce, red wine jus (G/F), pepper sauce or garlic butter (G/F).

15

Lambs Fry & Bacon

Grilled slices of lamb's liver and bacon. Served with mash potato and rich gravy

15

Moroccan Chicken Salad

Slow cooked chicken thigh. Served with a pumpkin, toasted pine nut, roquette, feta and a white balsamic dressing

15

Beer Battered Fish & Chips

Beer battered flathead fillets cooked until golden. Served with a potato cake, pickled onion, a lemon wedge and tartare sauce

15

An additional charge of \$2 for a selected Entrée (Soup)
or Dessert (Sticky Date Pudding or Chocolate Mousse)

All meals except pasta and Moroccan salad served with chips & salad or
potato & seasonal vegetables



Children's Meals

Roast of the day (G/F)

Please ask staff for details

10

Chicken Nuggets

Crumbed chicken nuggets cooked until golden

10

Spaghetti Bolognese

Spaghetti tossed through a rich beef, tomato and basil sauce

10

Mini Beef Burger

90g Beef patty, tomato sauce, and cheese on a toasted sesame roll

10

Battered Fish Bites

Battered fish bites cooked until golden

10

All meals except pasta are served with chips & salad or potato & seasonal vegetables



Sides

Chips

Potato chips cooked until golden. Served with tomato sauce

7

Wedges

Seasoned potato wedges cooked until golden. Served with sour cream and sweet chili sauce

8

Beer Battered Onion Rings

Beer battered onion rings cooked until golden. Served with garlic aioli

7

Seasonal Vegetables

Steamed seasonal vegetables. Served with whipped garlic butter

6

Mash Potato

Creamy mash potato. Served with whipped garlic butter

6

Side Salad

Mescaline salad mix, Roma tomatoes, cucumber, olives, Spanish onion and crumbed feta.

Served with a white balsamic dressing

6



Desserts

Doughnut Burger

Cinnamon doughnut filled with vanilla ice-cream, and chocolate chip cookies. Topped with hot chocolate fudge sauce and hot caramel sauce

9.5

Chocolate, Honeycomb Mousse

Chocolate mousse, Chantilly cream and honeycomb pieces. Topped with a honeycomb sauce

9.5

Sticky Date Pudding

House made sticky date pudding. Topped with a vanilla, whiskey butterscotch sauce. Served with vanilla ice-cream

9.5

Ice Cream

1 scoop 3.5

2 scoops 4.5