



STARTERS

baguette crusts - perfect to share	
garlic and parmesan baguette crusts	5.5
seeded mustard, garlic & mozzarella cheese baguette crusts	7.5
soup of the day	see special board
our soup is made daily & served with a warm roll	
seasoned wedges	8.5
seasoned potato wedges served with sweet chilli and sour cream	
turkish bread & dip plate	14.5
trio of chefs choice dips served with grilled turkish bread	
extra bread - 2.5	
stuffed red capsicum gf	e 13.9
oven roasted filled with sundried tomato, red onion, pine nuts & fetta cheese	m 18.9
finished with basil pesto	
garlic cream prawns gf	14.9
king prawns simmered in a light garlic and white wine cream sauce	
served with jasmine rice	
scallops gf	15.9
succulent scallops in a lemongrass and green curry coconut cream sauce	
served with jasmine rice	
american pork ribs	e 15.9
oven baked pork ribs baked in ginger, cinnamon, cayenne pepper, garlic, tomato and barbeque sauce	
main served with roasted herb potato, roma tomato and open mushroom	m 26.9
coffin bay oysters - natural or kilpatrick	
half dozen	n 11.9 k 14.9
dozen	18.9 23.9

OLD PUB FAVOURITES

beef or chicken schnitzel	16.9
crumbed beef or breast of chicken topped with your choice of gravy, creamy pepper, dianne or mushroom sauce served with chips and a fresh garden salad	
hawaiian – ham, cheese and pineapple	19.9
parmigiana – napolitana sauce and cheese	18.9
italian – sundried tomato, black olive, mushroom and cheese	19.9

roast of the day **see todays specials board**
roast topped with gravy and served with sour cream potato & seasonal vegetables

curry of the day **see todays special board**
chefs choice of daily curry served with jasmine rice, raita and a pappadum

chefs winter pie of the day **see daily special board**
chefs special filling on a bed of mash potato with a puff pastry lid and seasonal vegetables on the side

coopers beer battered flathead **19.9**
fillet strips of flathead coated in a coopers pale ale beer batter served with homemade tartare sauce, chips and a fresh garden salad

VEGETARIAN

herb and chilli polenta **19.9**
grilled polenta served with rocket salad, sundried tomato, spring onion and black olives finished with a chilli, cumin, coriander and tumeric sauce

SIDES

bowl of fries served with tomato sauce **5.0**

bowl of seasoned wedges **8.5**
served with sweet chilli sauce and sour cream

chefs seasonal salad with dressing single serve **4.5** for two **7.5**

bowl of fresh seasonal vegetables single serve **4.5** for two **7.5**

FROM THE SEA

salmon gf 26.9
salmon steak on a bed of roast pumpkin, capsicum and mushroom with slivered almonds topped with prawns and finished with a garlic cream sauce

prawn leek & mushroom crepe 26.9
king prawn simmered in a rich leek, mushroom and garlic cream sauce encased in a light crepe served with a side salad

salt and pepper squid 19.9
salt and pepper squid served on a greek salad – gourmet lettuce, sundried tomato, black olives, fetta cheese, spanish onion and cucumber finished with a light honey mustard dressing

ocean catch 24.9
coopers beer battered flathead fillet, tempura prawns, crumbed scallops and salt and pepper squid served with homemade tartare, chips and a fresh garden salad

OFF THE LAND

beef wellington 29.9
scotch fillet with pate topped with mushroom duxelle and encased in puff pastry served on creamy mash potato with oven roasted shallots with a light shiraz jus

surf and turf gf 32.9
300g msa scotch fillet, cooked to your liking, topped with prawns, squid and scallops served on roasted shallot mash potato finished with a light white wine and garlic cream sauce

kangaroo fillet gf 26.9
kangaroo fillet marinated in garlic, chilli, red wine & olive oil, grilled to medium rare, served on a bed of sweet potato mash, grilled zucchini and capsicum finished with a rich plum and cabernet reduction

swiss chicken 27.9
oven roasted chicken breast filled with ham and swiss cheese served on gourmet lettuce and sweet potato wedges finished with a mustard garlic cream sauce

rolled lamb loin gf 29.9
oven roasted lamb saddle filled with spinach, cashews, brandied dates wrapped in smokey bacon served on a sweet potato rosti topped with pan fried cherry tomato finished with a red wine jus

PIZZA

SMALL **12.0**

LARGE **17.0**

hawaiian

tomato, cheese, ham and pineapple

meatlovers

tomato, cheese, ham, pepperoni and bacon

supreme

tomato, cheese, ham, onion, mushroom, capsicum, pineapple, pepperoni olives and anchovies

mexican

tomato, cheese, ham, pepperoni, jalapeno chilli, onion, capsicum and olive

grants special

tomato, cheese, ham, pepperoni, pineapple and anchovy

margarita

napoli sauce, cheese and basil with sliced tomato

GOURMET PIZZA

SMALL **16.0**

LARGE **22.0**

seafood

creamy garlic sauce, prawn, scallop, calamari, onion, tomato and parsley

bbq chicken

bbq sauce, cheese, bbq chicken, mushroom, onion and bacon

greek lamb

tomato, cheese, yiros seasoned lamb, kalamata olives, onion and fetta finished with tzatziki

gourmet vegetarian

tomato, cheese, mediterranean vegetables and mushroom

gluten free pizzas available – add \$3 per pizza – must specify at time of ordering
all ingredients are gluten free except the bbq and creamy garlic sauce

KIDS MENU (12 YEARS AND UNDER)

INCLUDES A KIDS SOFT DRINK & DIXIE CUP WITH TOPPING **9.9**

battered fish & chips
chicken nuggets & chips
kids schnitzel and chips
vegetables and mash
kiddies roast of the day

DESSERTS

nut sundae **7.9**
ice cream with topping (chocolate, strawberry or caramel)
topped with crushed nuts and chocolate wafer

tia maria icecream **8.9**
a generous scoop of golden north tia maria icecream topped with chocolate shards

pavlova **7.9**
mini pavlova topped with strawberries and passion fruit coulis

chocolate pudding **7.9**
individual chocolate pudding served with cream or icecream add extra \$1 for both

cheese platter for two **24.9**
chefs choice of cheeses served with water crackers, dried fruit and nuts

please note a \$1 surcharge applies to all payments by EFTPOS or credit card