

menu

STARTERS

	M	NM
Garlic Bread	8	10
Garlic Bread with Cheese (V)	9	11
Thai Prawn Spring Rolls (I) With home-made nam jim dipping sauce	20	22
Tempura Prawns (I) With Asian slaw and mango cream	20	22
Salt and Pepper Squid (I) With aioli, lemon and salad	20	22
Pork Belly Bites Twice cooked pork belly bites with honey & soya glaze	20	22

SALADS

Caesar Salad (GFA) Cos, bacon, parmesan, croutons, egg and dressing	24	26
Caprese Salad (V) Cherry tomatoes, burrata, Spanish onion, rocket, olives, roasted capsicum, pizza crisps and herb and oil dressing	24	26
Add Chicken	7	9
Add Prawns (I)	9	11

CLASSICS

Beer Battered Flathead Fillets (I) With chips, salad, tartare and lemon	21	23
Chicken Schnitzel With 2 sides and sauce	24	26
Lambs Fry (GF) With bacon, mash and gravy	24	26
Roast of the Day (GF)	24	26
Chicken Schnitzel Parmigiana Chicken schnitzel topped with Napoli sauce, ham and cheese served with 2 sides and sauce	27	29
Rump Steak 250gm (GFA) With 2 sides and 1 sauce	32	34
Grilled Barramundi (A) (GFA) With 2 sides and 1 sauce	33	36

SIDES

Chips | Salad | Mash | Vegetables

SPECIALTIES

	M	NM
Lemongrass Chargrilled Chicken (GF) With jasmine rice, green papaya salad and Vietnamese dressing	28	30
Crispy Skin Salmon (I) (GF) With quinoa salad, green beans, citrus glaze	33	36
Sumac Marinated Lamb Cutlets Potato gratin, broccolini, mint jus	33	36
Beef Eye Fillet (GF) 200gm grass fed msa 2, garlic butter, roast potatoes, Asian greens	45	48

BURGERS

Gluten Free Burger Bun Available +\$3

Breakers Burger (GFA) Beef patty, bacon, caramelised onion, lettuce, beetroot, tomato, cheese, with burger sauce and fries	23	25
Chicken Schnitzel Burger Schnitzel, lettuce, tomato, bacon, aioli and fries	23	25
Steak Sandwich (GFA) 150gm scotch fillet on a toasted Turkish roll with lettuce, tomato, beetroot, caramelised onion, BBQ aioli and fries	25	27

PANS

Prawn Linguine (I) Prawns, blistered cherry tomatoes, baby spinach finished with lemon, white wine and olive oil	31	34
Pad See Ew (GF) Thick rice noodles served with egg, Asian vegetables, & your choice of chicken, prawns (I) or tofu	31	34

PIZZAS

All pizzas can be made Gluten Free +\$5

Garlic Pizza Confit garlic base topped with mozzarrella cheese	18	20
Margherita Mutti tomato base, burrata, mozzarella, basil	20	22
Hawaiian Mutti tomato base, ham, pineapple, mozzarella	23	25
Supreme Mutti tomato base, pepperoni, Italian sausage, capsicum, mushrooms, olives, red onion, mozzarella	23	25
Quattro Carne Homemade bbq sauce, mozzarella, beef brisket, pepperoni, Italian sausage, bacon, red onion	25	27
Gambero Mutti tomato base, prawns (I), garlic, chilli, cherry tomatoes, baby spinach, lemon	26	28

KIDS MEALS

	M	NM
Kids Pizza Napoli and cheese or ham and pineapple	13	15
Nuggets and Chips	13	15
Fish Cocktails and Chips (I)	13	15
Cheeseburger and Chips (GFA)	13	15
Kids Steak 150gm Scotch Fillet served with chips or mash vegetables	15	17

SIDES

Side Salad (GF) (V)	7	9
Mashed Potatoes (GF) (V)	7	9
Asian Greens (GF) (V)	9	11
Chips (V)	9	11
Steamed Vegetables (GF) (V)	9	11

SAUCES

All sauces are gluten free

Gravy	2	4
Mushroom	2	4
Pepper	2	4
Hollandaise	2	4

DESSERTS

Triple Chocolate Brownie (GF) Gluten free brownie, chocolate sauce, vanilla ice cream	12	14
Ice Cream Cookie Sandwich Homemade chocolate chip cookies filled with tiramisu gelato	12	14
Sticky Date Pudding With toffee sauce and vanilla ice cream	12	14

SEAFOOD LABELLING: (A) AUSTRALIAN | (I) IMPORTED

(GF) GLUTEN FREE | (GFA) GLUTEN FREE AVAILABLE
(V) VEGETARIAN

DIRECTORS *Deals*

MONDAY, TUESDAY
& WEDNESDAY

DINNER

\$12



**CHICKEN
SCHNITZEL**



**FISH &
CHIPS (I)**



**BECOME
A MEMBER
TODAY**

Available from 5pm. Members offer - one per member card.
Dine in only. Not available public holidays

(I) Imported

SAVE ROOM FOR **SOMETHING SWEET!**

*Indulge in our incredible selection of
house-made cakes and slices, freshly prepared
and perfect with a coffee or after your meal.*



**CAKES | \$12M
SLICES | \$8.50M**

Photo for promotional use only.

EXCITING CHANGES ARE COMING!

Thank you for your patience and understanding
while our upstairs kitchen and dining room
undergo an exciting transformation.

We're creating a fresh new space designed to
enhance your dining experience, and we can't
wait to welcome you back to enjoy it.

We look forward to revealing the incredible new
look and sharing many memorable moments
with you in our revitalised upstairs venue.