

## ENTRÉES

	M	NM
<b>GARLIC BREAD</b> (V)	9.3	12.3
<i>Add cheese</i>	13.5	16.5
<i>Add bacon &amp; cheese</i>	15.5	18.5
<b>THAI STYLE PRAWN SPRING ROLLS (4)</b> (I) (DF)	15.5	18.5
<i>With plum dipping sauce</i>		
<b>PORCINI &amp; MUSHROOM ARANCINI</b> (V)	16.5	19.5
<i>Creamy risotto rice balls filled with mozzarella cheese, breaded &amp; deep -fried to a golden brown with roasted capsicum &amp; tomato sauce</i>		
<b>BRUSCHETTA</b> (V) (DF)	19	22
<i>Fresh diced tomato, red onion, garlic, olive oil, with basil on top of a garlic baguette finished with balsamic glaze</i>		
<i>Add fetta +2.5</i>		
<b>BUFFALO WINGS</b>	21	24
<i>½ kg crispy golden fried chicken wings tossed in a classic Buffalo hot sauce &amp; a side of ranch dipping sauce.</i>		
<b>KOREAN WINGS</b> (DF)	21	24
<i>½ kg crispy golden fried chicken wings tossed in a classic Korean style sauce, garnished with sesame seed &amp; shallots</i>		
<b>CHAMPAGNE BAKED SCALLOPS (3)</b> (I)	25	28
<i>Scallops in a rich, velvety champagne reduction sauce topped with zesty herb &amp; parmesan toasted bread crumbs</i>		
<b>STREET EATS</b>		
<b>TACOS (3)</b>	22	25
<i>Served on 6-inch flour tortillas</i>		
<b>Fish</b> (I)(DF)		
<i>Beer battered fish fillet, slaw, topped with tomato salsa, guacamole, sriracha aioli, garnished with lime &amp; coriander</i>		
<b>Chicken</b>		
<i>Southern fried chicken tenders, slaw, topped with tomato salsa, guacamole, sriracha aioli, garnished with lime &amp; coriander</i>		
<b>Prawns</b> (I)(DF)		
<i>Beer battered prawns, slaw, topped with tomato salsa, guacamole, sriracha aioli, garnished with lime &amp; coriander</i>		
<b>LOADED BEEF NACHOS</b> (GF)	26	29
<i>Corn chips topped with mild spiced ground beef, jalapeños, melted cheese, shredded lettuce, tomato salsa, guacamole, sour cream &amp; chipotle mayo</i>		

## FROM THE CHAR GRILL

	M	NM
<i>With your choice of 2 sides &amp; sauce</i>		
<b>GRILLED CHICKEN BREAST</b>	26	27
<b>BLACK ANGUS RUMP MB2+</b>	33	36
<b>SALMON FILLET (I)</b>	33	36
<b>SCOTCH FILLET</b>	41	44

### CHOOSE YOUR SIDES

Sides	Something Extra
<i>Steak cut fries (DF)</i>	<i>Sauce +\$3</i>
<i>Creamy mash (GF)</i>	<i>Avocado +\$4.5</i>
<i>Seasonal vegetables (V) (DF) (GF)</i>	<i>Prawns (I) +\$6.5</i>
<i>Garden salad (V) (DF) (GF)</i>	

### Sauces

*Gravy (DF) (GF) | Mushroom (GF) | Dianne (GF) | Peppercorn (GF) | Bearnaise (GF)*

## CLASSICS

<b>SOUP OF THE DAY</b>	15	18
<i>Ask our friendly staff for today's selection served with toasted sourdough</i>		
<b>ROAST PORK</b> (GF) (DF)	21	24
<i>Baked &amp; steamed vegetables with gravy</i>		
<b>BEER BATTERED NZ HOKI</b> (I)(DF)	21	24
<i>House-made tartare sauce, lemon, chips &amp; salad</i>		
<b>CHICKEN SCHNITZEL</b>	21	24
<i>Hand-crumbed buttermilk chicken schnitzel, chips &amp; salad or mash &amp; vegetables with choice of sauce</i>		
<b>BEEF SAUSAGES</b>	23	26
<i>House-made beef sausages, with mashed potatoes, peas &amp; gravy</i>		
<b>CHICKEN &amp; HERB SAUSAGES</b>	23	26
<i>House-made lean chicken &amp; herb sausages with mashed potatoes, peas &amp; gravy</i>		
<b>PIE OF THE DAY</b>	23	26
<i>House-made pie with chips &amp; salad</i>		
<i>Ask our friendly staff for today's selection</i>		
<b>SALT &amp; PEPPER SQUID</b>	24	27
<i>House-made salt &amp; pepper squid with chips, salad, lemon &amp; lemon aioli</i>		
<b>GRILLED BARRAMUNDI</b> (I)	26	29
<i>House-made tartare, lemon, chips &amp; salad</i>		
<b>CHICKEN PARMI</b>	26	29
<i>Hand-crumbed buttermilk chicken schnitzel topped with leg ham, Napoli sauce &amp; tasty cheese with choice of chips &amp; salad, mash &amp; vegetables</i>		
<b>SEAFOOD BASKET</b>	30	33
<i>Fish cocktail, prawn cutlets, salt &amp; pepper squid, fresh prawns, steak fries &amp; salad with house-made tartare &amp; lemon</i>		
<b>CRUMBED LAMB CUTLETS (2)</b>	33.5	36.5
<i>Mash &amp; seasonal vegetables, with choice of sauce</i>		
<i>Add cutlet</i>	12.5	15.5

## BURGER BAR

	M	NM
<i>Served on a milk bun + steak fries</i>		
<b>THE HALI CLASSIC</b>	20	23
<i>House-made 100% Black Angus beef pattie, lettuce, tomato, burger cheese, fried onion &amp; BBQ sauce</i>		
<b>THE VEGO</b> (V)	20	23
<i>Crumbed veggie pattie with lettuce, tomato, Swiss cheese &amp; garlic aioli</i>		
<b>DIRTY BIRD</b>	22	25
<i>Crispy southern fried chicken breast, fresh slaw, pickles, burger cheese &amp; sriracha mayo</i>		
<b>PHILLY STEAK SUB</b>	25	28
<i>Black Angus steak strips, fried onion &amp; capsicum with melted cheese served on a garlic sub topped with American mustard &amp; garlic aioli</i>		
<b>STEAK SANDWICH</b>	27	30
<i>Scotch fillet steak, lettuce, tomato, beetroot relish, fried onion, Swiss cheese, BBQ sauce on Turkish bread</i>		
<b>BURGER ADD ON</b>		
<i>Add 5 wings +9.5</i>		
<i>Egg   Cheese   Pineapple   Beetroot   Bacon</i>	3	9
<i>Beef pattie</i>		
<b>WOK &amp; PANS</b>		
<b>STIR-FRY VEGETABLES</b> (DF)	20	23
<i>Stir-fry onion, carrot, capsicum, broccoli, bok choy with choice of oyster sauce or chilli jam, served with jasmine rice</i>		
<i>Add protein (chicken/prawn (I)/pork belly)</i>	8	11
<b>NASI GORENG</b> (DF)	23	26
<i>Indonesian style fried rice, with chicken satay skewers, satay sauce, garnished with prawn crackers</i>		
<b>CHICKEN BOSCAIOLA LINGUINE</b>	26	29
<i>Chicken, bacon, mushroom &amp; garlic in a white wine creamy sauce, topped with parsley &amp; shaved parmesan</i>		
<b>CHILLI CURRY</b> (DF)	29	32
<i>Choice of chicken, prawns or pork belly, served with jasmine rice</i>		
<b>GARLIC &amp; CHILLI PRAWN LINGUINE</b>	30	33
<i>Prawns, cherry tomatoes, baby spinach, garlic, chilli in a white wine &amp; butter sauce</i>		
<b>SALAD</b>		
<b>CHICKEN RANCH SALAD</b>	26	29
<i>Mixed lettuce, bacon, onion, smoked corn, crumbed chicken, fried tortillas, guacamole &amp; ranch dressing</i>		
<b>OPTIONAL EXTRAS</b>		
<i>Avocado (DF)(GF)</i>	4.5	
<i>Grilled chicken tenders (DF)(GF)</i>	7.5	
<i>Crispy fried chicken tenders</i>	7.5	
<i>Grilled prawns (I)(DF)(GF)</i>	11.5	

## CHEF'S SELECTION

	M	NM
<b>CRISPY, SWEET &amp; SPICY SEAFOOD</b> (I)	30	33
<i>Crispy golden fried prawns, squid &amp; baby octopus tossed in our signature sweet &amp; spicy sauce with rice &amp; kewpie mayonnaise garnished with sesame seeds &amp; shallots</i>		
<b>COZZE AL POMODORO</b> (I)	33	36
<b>(TOMATO &amp; GARLIC NZ MUSSELS)</b>		
<i>Mediterranean style black mussels, simmered in a robust, fresh tomato &amp; garlic broth with fragrant herbs &amp; a touch of chilli served with crusty sourdough</i>		
<b>BRAISED LAMB SHANK</b> (GF)	35	38
<i>Tender slow-braised lamb shank in a rich &amp; velvety red wine &amp; aromatic herb reduction served over creamed potatoes &amp; peas</i>		
<b>FOOTY FEAST</b> (SERVES 2-3 PPL)	50	60
<i>Platter of loaded nachos, steak fries, ½ kg crispy wings, chicken tenders, served with sides of Buffalo sauce &amp; ranch</i>		

## KIDS

	M	NM
<i>For Under 12s Only. All kids meals come with a Drink and an Ice Cream voucher</i>		
<b>CHICKEN NUGGETS (6)</b>	13	16
<i>Served with chips</i>		
<b>CHEESEBURGER</b>	13	16
<i>Served with chips</i>		
<b>KIDS BOLOGNESE</b>	13	16
<b>KIDS FISH &amp; CHIPS</b> (I) (DF)	13	16
<b>KIDS SCHNITZEL</b>	14	17
<i>Served with chips &amp; gravy</i>		

## SIDES

<b>BOWL OF STEAK FRIES</b> (DF)(V)	8.3	11.3
<b>BOWL OF VEGETABLES</b> (V)(DF)(GF)	8.3	11.3
<b>BOWL OF SWEET POTATO FRIES</b> (DF)(V)	13.5	16.5

## SOMETHING SWEET

<b>BOWL OF ICE CREAM</b>	5.5	8.5
<i>With your choice of topping</i>		
<b>CRÈME CARAMEL</b>	12	15
<i>A smooth, velvety &amp; delicate custard with fresh berries &amp; toasted almonds</i>		
<b>CLASSIC STICKY DATE PUDDING</b>	13	16
<i>Rich date sponge smothered in house made butterscotch sauce, with vanilla ice cream</i>		
<b>BELGIAN CHOCOLATE PUDDING</b>	16	19
<i>Decadent pudding with vanilla ice cream &amp; berry compote</i>		