

STARTERS (SOMETHING SMALL)

Garlic Bread – Plain \$7

Toasted Turkish roll with our house made garlic butter.

Garlic Bread – Cheesy \$10

Garlic bread topped with melted cheese.

Garlic Bread – The WORKS \$12

Cheesy garlic bread loaded with bacon bits.

→ Add jalapeños +\$1

→ Add diced onion +\$1

→ Top with crumbled feta +\$2

→ Make it a Pulled Pork Garlic Bread +\$5

Wedges \$10

Crispy potato wedges served with sour cream and sweet chilli.

→ MAKE IT LOADED - Add cheese & bacon for +\$5

Onion Rings \$12

10 Golden battered onion rings with dipping sauce.

Chicken Tenders (3) \$10

Crispy (in-house crumbed) chicken tenders with ranch dipping sauce.

Salt & Pepper Squid \$12

Small serve of lightly dusted squid, flash-fried and served with aioli.

BBQ Pulled Pork Sliders (3) \$15

House made pulled pork, slaw, and BBQ sauce on soft slider buns.



Crumbed Tenders

Signature Beef Burger

THE BURGER BAR

Signature Beef Burger \$22

Grilled beef pattie with tomato relish, crispy bacon, fresh tomato, onion, melted cheese, aioli and lettuce, served on a toasted bun with a side of chips.

→ Add fried egg +\$2

→ Add beetroot slices +\$1

BBQ Cheeseburger \$18

Grilled beef pattie with BBQ sauce, double cheese, onion and burger pickles, served on a toasted bun with chips.

Spicy Chook Burger \$22

In-house crumbed chicken tenders with Sriracha mayo, jalapeños, fresh tomato, onion, lettuce and cheese, served on a toasted bun with chips.

→ Add crispy bacon +\$3

Battered Fish Burger \$17

Crispy battered fish bites with lettuce, tomato, and tartare sauce, served on a toasted bun with chips.

→ Add melted cheese +\$1



Plain Garlic Bread

Ranch Salad

SALADS THAT SATISFY

Ranch Salad \$18

Sliced crumbed chicken tenders with crispy wedges, carrot, cheese, tomato and fresh lettuce, topped with ranch dressing and crispy bacon pieces.

Grilled Chicken & Honey Mustard \$23

Grilled chicken tenders over crisp lettuce, cucumber, carrot, red onion, tomato, and capsicum, topped with crumbled feta and finished with our house-made honey mustard dressing made with locally sourced honey, Dijon, wholegrain mustard, olive oil and apple cider vinegar.

→ Add extra feta +\$2

→ Add crispy bacon +\$3

BBQ Pulled Pork Salad \$18

House made pulled pork from locally sourced pork with sweet corn, black beans, tomato and crisp lettuce. Finished with a smoky BBQ ranch drizzle.

FRESH & FILLING

Taco Bowl \$20

Seasoned beef mince over rice, black beans, corn, fresh lettuce, tomato, onion, capsicum, topped with cheese, salsa, corn chips and a dollop of sour cream.

Optional Extras:

→ Add guacamole +\$3

→ Add extra cheese +\$2

→ Add jalapeños +\$1

→ Add hot sauce drizzle +\$1

Aromatic Garden Vegan Bowl \$35

Flavour-packed vegan patty served over roasted seasonal vegetables, pickled onions, fluffy brown rice, creamy hummus and a lemon tahini drizzle.

Wholesome, hearty, and full of garden goodness.

Yiros – Chicken \$15

– Lamb \$18

Flatbread wrap with lettuce, onion, tomato, garlic sauce & cheese. Served with chips

KIDS MEALS, DESSERTS, GLUTEN FREE, VEGAN & VEGETARIAN OPTIONS AVAILABLE SEPARATELY

PLEASE INFORM US OF ANY SERIOUS ALLERGIES!

While we take great care to prevent cross-contamination, there's always a small chance of it. By informing us, we can ensure your meal is prepared safely and with your needs in mind.

ALL MAIN MEALS INCLUDE THE HELP-YOURSELF SALAD BAR IN THE DINING ROOM



Chicken Schnitzel



Beef Schnitzel

LOCAL LEGENDS (Your Schnitzel Heroes)

In-house Crumbed Chicken Schnitzel \$24

Fresh chicken breast butterflied and tenderised in-house, then hand-crumbed for a light, crispy finish. Served with chips and a salad garnish (Top it with your choice of topping or gravy)

In-house Crumbed Pork Schnitzel \$26

Succulent pork loin, hand-crumbed with our special seasoning blend. Crispy on the outside, juicy on the inside. Comes with chips and a salad garnish (Top it with your choice of topping or gravy)

In-house Crumbed Beef (Large) Schnitzel \$28

Thinly sliced topside beef, hand-crumbed in-house for a traditional, hearty schnitzel. Served with chips and a salad garnish (Top it with your choice of topping or gravy)

PARMIGIANA \$3

House-made Neapolitan sauce & cheese
(ADD HAM for an extra \$1)

BBQ'D \$4

Pineapple, capsicum, ham, smokey BBQ sauce & cheese

MEXICAN \$5

Salsa, guacamole, jalapenos, cheese & topped with sour cream

PORKARELLA \$6

Ham, bacon, salami, chorizo, napoli sauce & cheese

THE OUTLAW \$5

Smokey BBQ sauce, beer battered onion rings, cheese & a drizzle of Sriracha mayo

FAR KEN OT \$6

Spicy Chorizo, chilli nap sauce, capsicum, jalapenos, chilli flakes & cheese

THE TORPEDO \$5

Bacon, sweet chilli sauce, cheese & topped with sour cream

RANCH ATTACK \$4

Wedges, tomato slices, onion, ranch dressing and cheese

THE IRISH STACK \$6

Mashed potato, bacon, onion, cheese & a drizzle of gravy

SURF N TURF \$9

Pan fried prawns, bacon & creamy garlic sauce

THE BUTCHER'S BLOCK

300g Rump Steak \$30

Cooked just how you like it, served with chips and a salad garnish
Top it with your favourite topping or gravy

Mixed Grill Plate \$38

The works! = Steak, lamb loin, beef sausage, chicken tender, beef rissole, bacon, fried egg, chips & a salad garnish (add a jug of gravy)

Slow Cooked Lamb Shank \$37

Tender Aussie lamb shank in a rich red wine and rosemary sauce, paired with our creamy mash and house-braised hearty veggies

Loaded Steak Sanga \$22

BBQ marinated steak, fresh salad (lettuce, tomato, onion), melty cheese and served with golden chips.

→ Add crispy bacon +\$3

→ Add a fried egg +\$2

→ Add both bacon & egg +\$4

Grilled Chicken Breast \$17

Fresh chicken breast butterflied and tenderised in-house then grilled. Served with chips and a salad garnish (Top it with your choice of topping or gravy)

Try it with our basil pesto cream!

SEAFOOD SELECTIONS

Salt & Pepper Squid \$18

Tender squid lightly battered and seasoned with sea salt and cracked pepper, served with golden fries and a fresh salad garnish.

Battered Fish - 1 piece \$15

- 2 pieces \$20

A perfectly crispy, golden fillet of hake, dipped in a rich pale ale batter and fried to perfection. Served with crunchy fries, zesty tartare sauce and a fresh salad garnish.

****An option to GRILL is available****

Creamy Prawns with Rice \$19

Succulent prawns in your choice of CREAMY SWEET CHILLI or CREAMY GARLIC SAUCE, served on a bed of fragrant rice.

Marinara Linguine \$18

Tender linguine tossed with a flavorful marinara mix, featuring a medley of fresh seafood in a rich, aromatic napoli sauce.

PERFECT PAIRINGS

Plain \$2

Pepper \$3

Dianne \$3

Mushroom \$4

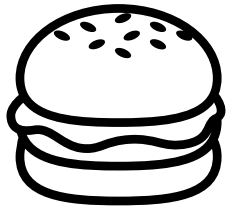
Caramelised Onion \$4

Creamy Garlic \$4

Basil Pesto Cream \$4

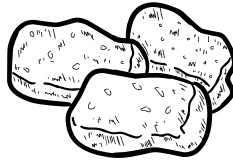
Creamy Sweet Chilli \$4

KIDS' MENU



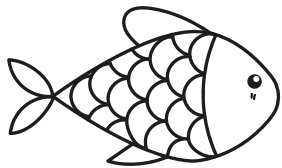
KIDS CHEESEBURGER

SIMPLE BEEF BURGER WITH TOMATO SAUCE
& CHEESE (OPTIONAL PICKLES &/OR ONIONS)
- SERVED WITH CHIPS & TOMATO SAUCE



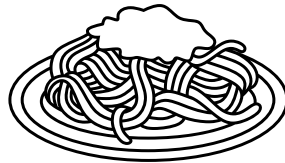
CHICKEN NUGGETS (6)

IN-HOUSE MADE & CRUMBED SERVED
WITH CHIPS & TOMATO SAUCE



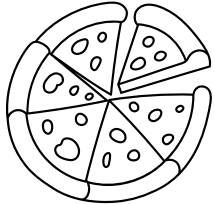
FISH BITES (5)

FISH PIECES SERVED WITH
CHIPS & TOMATO SAUCE



SPAGHETTI BOLOGNAISE

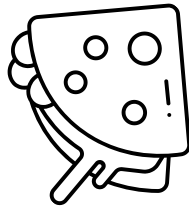
WINNIE'S SPECIALLY MADE MEAT
SAUCE - NOT TOO SAUCY



HAM & CHEESE MINI PIZZA

HOUSE MADE & SERVED WITH CHIPS &
TOMATO SAUCE

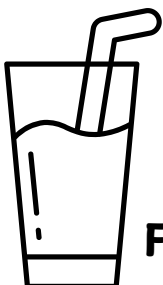
**ALL
FOR
ONLY \$12**



MINI CHEESE QUESADILLA

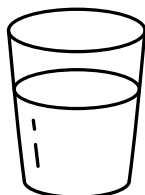
GRILLED TORTILLA WITH MELTED
CHEESE (EASY TO HOLD AND DIP -
SERVED WITH CHIPS & TOMATO
SALSA

DRINKS



FRUIT JUICE

ORANGE OR
PINEAPPLE



FLAVOURED MILK (+\$3)
CHOCOLATE OR STRAWBERRY

DESSERTS



ICE CREAM CUP

WITH TOPPING (CHOCOLATE,
CARAMEL OR STRAWBERRY)
AND SPRINKLES



MINI CHOCOCULATE BROWNIE (+\$3)

SERVED WARM AND WITH
ICE CREAM



GLUTEN FREE

PTO FOR VEGAN & VEGETARIAN

PLEASE INFORM US OF ANY SERIOUS ALLERGIES!

While we take great care to prevent cross-contamination, there's always a small chance of it. By informing us, we can ensure your meal is prepared safely and with your needs in mind.

Our chips and cooking oil may contain traces of gluten, as the oil is used to cook items coated in breadcrumbs and other gluten-containing ingredients.

Grilled Chicken Tenders (3) \$10

Juicy, lightly seasoned chicken tenders served with ranch dipping sauce.

300g Rump Steak \$30

Cooked just how you like it. Served with rice and a salad garnish
Top it with your favourite gluten free topping or gravy

→ Add crispy bacon +\$3

→ Add a fried egg +\$2 → Add both bacon & egg +\$4

Grilled Chicken Breast \$17

Fresh chicken breast butterflied and tenderised in-house then grilled.
Served with rice and a salad garnish (Top it with your choice of gluten free topping or gravy) **Try it with our basil pesto cream!**

Bun-less Grilled Chook Burger \$22

Grilled chicken tenders laid out with crispy bacon, fresh tomato, onion, lettuce, American cheese, a fried egg and beetroot slices. Served with a side of aioli

Grilled Fish – 1 piece \$15 – 2 pieces \$20

A golden fillet of hake, gently sprayed with olive oil and grilled to perfection. Served with in-house made creamy mashed potato, zesty tartare sauce and a fresh salad garnish.

Napoli Marinara \$18

A flavorful marinara mix, featuring a medley of fresh seafood tossed in a rich, aromatic napoli sauce. Served over steamed rice

Creamy Prawns with Rice \$19

Succulent prawns in your choice of CREAMY SWEET CHILLI **or** CREAMY GARLIC SAUCE, served on a bed of fragrant rice.

Taco Bowl \$20

Seasoned beef mince over rice, black beans, corn, fresh lettuce, tomato, onion, capsicum, topped with cheese, salsa, corn chips and a dollop of sour cream.

Optional Extras:

→ Add guacamole +\$3

→ Add extra cheese +\$2

→ Add jalapeños +\$1

→ Add hot sauce drizzle +\$1

PERFECT PAIRINGS

Creamy Garlic \$4

Basil Pesto Cream \$4

Creamy Sweet Chilli \$4

Lamb Yiros SALAD PLATE \$18

Marinated lamb strips on a bed of lettuce, tomato, cucumber, red onion and grated cheese. Topped with tzatziki

Chicken Yiros SALAD PLATE \$16

Marinated lamb strips on a bed of lettuce, tomato, cucumber, red onion and grated cheese. Topped with tzatziki

Grilled Chicken & Honey Mustard \$23

Grilled chicken tenders over crisp lettuce, cucumber, carrot, red onion, tomato, and capsicum, topped with crumbled feta and finished with our house-made honey mustard dressing made with locally sourced honey, Dijon, wholegrain mustard, olive oil and apple cider vinegar.

→ Add extra feta +\$2

→ Add crispy bacon +\$3

BBQ Pulled Pork Salad \$18

House made pulled pork from locally sourced pork with sweet corn, black beans, tomato and crisp lettuce. Finished with a smoky BBQ ranch drizzle.

Aromatic Garden Vegan Bowl \$39

Flavour-packed vegan patty served over roasted seasonal vegetables, pickled onions, fluffy brown rice, creamy hummus and a lemon tahini drizzle.

Wholesome, hearty, and full of garden goodness.

PARMIGIANA \$3

House-made Neapolitan sauce & cheese
(ADD HAM for an extra \$1)

MEXICAN \$5

Salsa, guacamole, jalapenos, cheese & topped with sour cream

BBQ'D \$4

Pineapple, capsicum, ham, smokey BBQ sauce & cheese

PORKARELLA \$6

Ham, bacon, salami, chorizo, napoli sauce & cheese

THE IRISH STACK \$6

Mashed potato, bacon, onion, cheese & a drizzle of creamy garlic

FAR KEN OT \$6

Spicy Chorizo, chilli nap sauce, capsicum, jalapenos, chilli flakes & cheese

THE TORPEDO \$5

Bacon, sweet chilli sauce, cheese & topped with sour cream

SURF N TURF \$9

Pan fried prawns, bacon & creamy garlic sauce