

D N E M

LUNCH

Salt & Pepper Squid Salad [GFA] | \$20

Salt & pepper squid served on rocket, tomato, red onion, feta, balsamic glaze & aioli.

Steak Sandwich | \$20

Grilled porterhouse steak, crispy bacon, tomato, egg, cheese, iceberg lettuce, bbq sauce & aioli, served with chips & aioli.

Bada Bing Wrap | \$20

Light crispy chicken, bacon, tomato, cheese, lettuce avocado & bbq sauce, served with chips & aioli.

Chicken Parmigiana [GFA] | \$20

Chicken schnitzel layered with premium shredded ham, napoli sauce and a two cheese blend, served with your choice of sides.

Burger Of The Day | \$20

See specials board for details.

Schweine Schnitzel [GF] | \$20

Pork schnitzel served on a bed of sweet potato, spinach, leek & fresh herb hash, topped with a rocket, caramelized onion, cashews, Maffra cheddar & apple salad, drizzled with seeded mustard aioli.

Slow Cooked Braised Lamb [GF] | \$20

Mashed potato, braised red cabbage & mushy peas topped with slow cooked braised lamb and red wine jus.

Smashed Avocado | \$20

Two poached eggs, grilled bacon & halloumi served on toasted Turkish bread and your choice of house made traditional or sriracha hollandaise sauce.

Warm Southern Fried Chicken Salad | \$20

Crispy southern fried chicken served with blistered heirloom tomatoes, pan fried broccolini, corn, asparagus, spinach & Spanish onion cooked in chipotle butter, topped with kewpie mayo, sriracha sauce & crispy rice noodles.

Slow Cooked Pork Belly [GF] | \$20

Served with pan fried broccolini & smashed potato cooked in local Snowy River black garlic butter, braised red cabbage & apple puree with a side of muscat jus.

Cheese Burger | \$20

Grilled beef patty topped with grilled Maffra Cheddar, pickles, Spanish onion, Dijon mustard & tomato sauce, served with a side of chips & aioli.

COMPLIMENTARY

RECEIVE A COMPLIMENTARY GLASS OF HOUSE WINE, BEER OR SOFT DRINK WITH ANY MEAL FROM THE LUNCH MENU.

SENIORS

Beer Battered Fish Of The Day | \$18

Fried until golden served with tartare sauce, a lemon wedge with your choice of sides.

Roast of the Day [GFA] | \$18

Steamed greens & roasted vegetables & gravy.

Slow Cooked Beef Cheeks [GF] | \$18

Seared then slow cooked in an aromatic sweet beef & red wine reduction. Served on potato mash with your choice of sides.

Grilled Barramundi [GF] | \$18

Served with a lemon wedge with your choice of sides.

Risotto of the Day | \$18

Prepared traditionally, see specials board for details.

Chicken Schnitzel [GFA] | \$18

Served with your choice of sides and sauce: gravy, mushroom gravy, pepper-corn gravy, dianne gravy, red wine jus, hollandaise sauce, creamy garlic sauce or garlic butter. (Seafood sauce \$6 extra)

Thai Beef Salad [GFA] | \$18

Thai style marinated beef mixed with spinach, heirloom tomatoes, carrot & cucumber ribbons, cashews, crispy hokkien noodles & sweet soy dressing.

Lambs Fry & Bacon [GFA] | \$18

Traditional and cooked to perfection served with gravy & your choice of sides.

COMPLIMENTARY

PRESENT YOUR SENIORS CARD FOR LUNCH OR DINNER AND RECEIVE A COMPLIMENTARY HOUSE BEER, WINE OR SOFT DRINK WITH EVERY SENIORS MEAL PURCHASED.

KIDS

CHILDREN 12 YEARS AND UNDER

Fettuccine Carbonara with cheese \$13

Roast of the Day with vegetables \$13

Battered Fish with chips \$13

Chicken Schnitzel with chips \$13

Nuggets with chips \$13

Chicken Parmigiana with chips \$15

Nachos \$13

INCLUDES

ALL KIDS MEALS INCLUDE A FREE SOFT DRINK AND A FREE CHOC WEDGE OR FROG IN THE POND.

VEGAN

Bruchetta Duo | \$15

A selection of 2 toppings on toasted turkish bread. One topped with smashed avocado, pan fried mushrooms, caramelised onion & vegan cashew cheese. The other topped with smashed avocado, heirloom tomatoes, caramelised onion & vegan cashew cheese.

Oven Baked Cauliflower Steak [gf] | \$25

Oven baked herb seasoned cauliflower topped with cashew nut & herb crumb, served with a sweet potato, spinach & leek hash & blistered heirloom tomatoes. With a side of cauliflower Alfredo sauce.

Oven Roasted Pumpkin Salad [gf] | \$25

Oven roasted herb seasoned pumpkin wedge, served on a bed of pan fried Snowy River black garlic, spinach, and broccolini with a caramelised onion puree, & vegan cashew cheese. Topped with crispy sage, blistered heirloom tomatoes & a mixed nut crumb.

Cauliflower Alfredo Pasta [gfa] E| \$18 M| \$24

Pan-fried mushrooms, Spanish onion, peas, roast capsicum & spinach. topped with blistered heirloom tomatoes, crispy sage & a mixed nut crumb. With your choice of Spaghetti or Zucchini noodles.

Vegan Singapore Noodles [gf] E| \$18 M| \$24

Pan fried marinated char siu tofu, Singapore noodles, broccolini, spanish onion, red capsicum & carrot.

DESSERTS

Smoers | \$9.90

Marshmallow, caramel & chocolate sauce, served on a chocolate biscuit base topped with coconut.

Strawberry & Cream Jumbo Chocolate Brownie Cookie | \$9.90

Rolled in 100s of 1000s, topped with fairy floss.

Caramel, Coffee, Kahlua & Bounty Mousse | \$9.90

White Chocolate Mango & Passionfruit Cheesecake | \$9.90

Sticky Date Pudding | \$ 9.90

House made delicious classic date pudding topped with warm butterscotch sauce served with a side vanilla ice cream

Lemon Meringue Pie | \$9.90

Sweet lemon curd filling topped with flamed meringue served with whipped cream



WE UTILIZE AS MUCH LOCAL PRODUCE AS POSSIBLE. IF YOU HAVE ANY SUGGESTIONS OF OTHER LOCAL PRODUCE WE WOULD LOVE TO HEAR FROM YOU.

GF | GLUTEN FREE GFA | GLUTEN FREE AVAILABLE (ASK STAFF WHEN ORDERING) V | VEGETARIAN VA | VEGETARIAN AVAILABLE (ASK STAFF WHEN ORDERING)

PLEASE INFORM STAFF OF ANY DIETRY REQUIREMENTS & ALLERGIES WITH ORDERING

DINE HERE

ENTREES

Arancini Balls [v] | 3pc \$12

Sundried tomatoes, onion, ricotta, peas, fresh herbs & parmesan cheese, with a hint of lemon.

Grazing Platter | \$25

Prosciutto, salami, pickles, olives, pickled turmeric cauliflower, sundried tomatoes, feta stuffed bell peppers, Maffra cheddar, French onion dip & crisp breads.

Satay Chicken Skewers | 3pc \$15

Grilled chicken tenderloin skewers lathered with a rich house made satay sauce, served on a bed of rice.

Creamy Pumpkin Soup [V] [GFA] | \$10

Creamy pumpkin soup served with toasted garlic bread.

Soup of the Day [GFA] | \$10

Served with toasted garlic bread. See specials board for details

Tasting Plate | \$20

Grilled garlic prawn skewers, 2 arancini balls, 2 steamed prawn & ginger dumplings & bruschetta served with a side of sweet chilli dipping sauce & aioli.

Garlic Bread [V] | 2pc \$5.50 | 4pc \$9

Add cheese for \$1

Bruschetta [V] | 2pc \$8 | 4pc \$14

Tomato, red onion, fresh basil pesto, feta cheese & balsamic glaze.

Bowl of Wedges [V] | \$10

Served with a side of sour cream & sweet chilli sauce.

Bowl of Chips [GF] [V] \$8

Seasoned chips served with a side of aioli.

FROM THE GRILL

Mixed Grill [GF] | \$34

180g porterhouse, lamb cutlet, 2 sausages, bacon, grilled onion, fried egg, served with your choice of sides.

Grilled Eye Fillet Medallions [GFA] | \$38

Three eye fillet medallions wrapped in prosciutto, cooked to your liking, with your choice of sauce & sides.

300 gram Porterhouse 'Reef & Beef' [GF] | \$39

Topped with creamy seafood sauce, cooked to your liking with your choice of sides.

300 gram High Country Porterhouse [GFA] | \$33

Cooked to your liking, served with your choice of sides and sauce.

Sauces

gravy, mushroom gravy, pepper-corn gravy, dianne gravy, red wine jus, hollandaise sauce, creamy garlic sauce or garlic butter.

Creamy Seafood Sauce | \$6

A rich garlic & cream sauce packed with pan fried prawns, squid & fish.

STAR CLASSICS

Chicken Parmigiana [GFA] | \$27

Chicken schnitzel layered with premium shredded ham, napoli sauce and a two cheese blend, served with your choice of sides.

Chicken Schnitzel [GFA] | \$26

Served with your choice of sides and sauce: gravy, mushroom gravy, pepper-corn gravy, dianne gravy, red wine jus, hollandaise sauce, creamy garlic sauce or garlic butter. (Seafood sauce \$6 extra)

Chicken Avocado [GF] | \$29

Baked chicken breast topped with creamy bacon curry sauce & avocado, served on a bed of jasmine rice, with your choice of sides.

Roast of the Day [GFA] | \$25

Steamed greens and mixed roasted vegetables & gravy.

Beer Battered Fish of the Day | \$25

Fried until golden served with tartare sauce & a lemon wedge with your choice of sides.

Star Swiss Chicken | \$28

Chicken breast filled with mozzarella & tasty cheese, shredded ham & seeded mustard topped with creamy garlic sauce with your choice of sides.

Slow Cooked Pork Belly [GF] | \$28

Served with pan fried broccolini & smashed potato cooked in local Snowy River black garlic butter, braised red cabbage & apple puree with a side of muscat jus.

CHEFS SPECIALS

Baked Mediterranean Salmon [GF] | \$29

Oven baked salmon on a leafy green salad of rocket, Spanish onion, green beans, roasted red capsicum, feta, roasted pumpkin, roasted macadamia nuts & chick peas. Drizzled with citrus dill aioli.

Schweine Schnitzel [GF] | \$28

Pork schnitzel served on a bed of sweet potato, spinach, leek & fresh herb hash, topped with a rocket, caramelized onion, cashews, Maffra cheddar & apple salad, drizzled with seeded mustard aioli.

Slow Cooked Beef Cheeks [GF] | \$28

Seared beef cheeks then slow cooked in an aromatic sweet beef & red wine reduction, served on potato mash with your choice of sides.

Slow Cooked Braised Lamb [GF] | \$28

Mashed potato, braised red cabbage & mushy peas topped with slow cooked braised lamb and red wine jus.

Schnitzel of the Week | \$27

See specials board for details.

Burger of the Week | \$20

See specials board for details.

SALADS

Salt & Pepper Squid [GFA] E | \$18 M | \$26

Served on rocket, tomato, red onion, feta, balsamic glaze & aioli.

Thai Beef Salad [GFA] E | \$18 M | \$26

Thai style marinated beef mixed with spinach, heirloom tomatoes, carrot, cucumber, cashews, crispy hokkien noodles & sweet soy dressing.

Prawn & Ginger Dumpling Salad

E | 4pc \$18 M | 6pc \$26

Steamed then grilled dumplings served on a bed of vermicelli noodles, fresh mint, red capsicum, julienne vegetables, spring onion, cos lettuce & nam jim dressing.

Warm Southern Fried Chicken Salad E | \$18 M | \$26

Crispy southern fried chicken served with blistered heirloom tomatoes, pan fried broccolini, corn, asparagus, spinach & Spanish onion cooked in chipotle butter topped with kewpie mayo, sriracha sauce & crispy rice noodles.

Warm Pan Fried Gnocchi Salad Of The Day [VA]

E | \$20 M | \$27

Not your traditional gnocchi. Delicious Chef creations served as a salad. See specials board for details.

PASTAS & NOODLES

Cha Siu BBQ Pork Singapore Noodles E | \$20 M | \$28

Cha siu BBQ pork, pan fried julienne zucchini & carrot, finely sliced spanish onion, red capsicum, broccolini & scrambled egg, garnished with sesame seeds and fresh julienne vegetables.

Vegetarian Singapore Noodles [V] E | \$18 M | \$24

Pan fried julienne zucchini & carrot, finely sliced spanish onion, red capsicum, broccolini & scrambled egg, garnished with sesame seeds and fresh julienne vegetables.

Fettuccine Carbonara E | \$19 M | \$25

Crisp smokey bacon & onion in a rich creamy sauce topped with parmesan cheese. Served with or without chicken.

Cauliflower Alfredo Pasta [VEGAN] E | \$18 M | \$24

Pan-fried mushrooms, Spanish onion, peas, roast capsicum & spinach, topped with blistered heirloom tomatoes, crispy sage & a mixed nut crumb. With your choice of Spaghetti or Zucchini noodles.

Risotto of the Day [GF] E | \$20 M | \$25

Prepared traditionally, see specials board for details.



OUR KITCHEN CREATES FOOD WITH PEANUTS, SOY, TREE NUTS, MILK, EGGS AND WHEAT. WHILE WE TAKE STEPS TO MINIMIZE THE RISK OF CROSS CONTAMINATION, WE CANNOT GUARANTEE ANY OF OUR PRODUCTS ARE SAFE TO CONSUME FOR PEOPLE WITH FOOD ALLERGIES.