

# LUNCH

## Salt & Pepper Squid Salad [GFA] | \$21.50

Salt & pepper squid served on rocket, tomato, Spanish onion & feta, topped with balsamic glaze & aioli.

## Steak Sandwich | \$21.50

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

## Bada Bing Wrap | \$21.50

Southern fried chicken, bacon, tomato, cheese, lettuce avocado & bbq sauce, served with chips & aioli.

## Chicken Parmigiana [GFA] | \$21.50

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

## Pork Porchetta | 21.50

Twice cooked pork porchetta stuffed with macadamia nut & apricot stuffing served with sweet potato hash & celeriac puree, topped with mustard jus.

## Slow Cooked Braised Lamb [GF] | \$21.50

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

## Brunch Bruchetta | \$21.50

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

## Slow Cooked Pork Belly [GF] | \$21.50

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.

## American Style Fried Chicken | \$21.50

Southern fried chicken topped with mac & cheese, on a bed of smashed pumpkin, caramelized onion, corn & potato gems, with a lime wedge on the side.

## Cheese Burger | \$21.50

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

## Pork Belly Sliders | \$21.50

Slaw & Maffra cheddar.x2 sliders served with chips & aioli.

## Salt & Pepper Squid Sliders| \$21.50

Rocket, tomato, Spanish onion, feta, balsamic glaze & aioli. x2 sliders served with chips & aioli.

## Southern Fried Chicken Sliders | \$21.50

lettuce, roast capsicum, grilled cheese, jalapenos & kewpie mayo. x2 sliders served with 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 | \$19.50

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

## Roast of the Day [GFA] | \$19.50

Steamed greens & roasted vegetables & gravy.

## Slow Cooked Beef Cheeks [GF] | \$19.50

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

## Grilled Barramundi [GF] | \$19.50

Served with a lemon wedge, with your choice of sides.

## Risotto of the Day | \$19.50

Prepared traditionally, see specials board for details.

## Chicken Schnitzel [GFA] | \$19.50

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 \$6.50 extra)

## Thai Beef Salad [GFA] | \$19.50

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

## Lambs Fry & Bacon [GFA] | \$19.50

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 \$14

Roast of the Day with vegetables \$14

Battered Fish with chips or potato gems \$14

Chicken Schnitzel with chips or potato gems \$14

Nuggets with chips or potato gems \$14

Chicken Parmigiana with chips or potato gems \$16

Nachos \$14

## INCLUDES

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

# VEGAN

## Bruchetta Duo | \$16

A selection of 2 toppings on toasted Turkish bread. One topped with smashed avocado, pan fried mushrooms & caramelized onion. The other topped with smashed avocado, heirloom tomatoes & caramelized onion.

## Oven Baked Cauliflower Steak [GF] | \$26.50

Oven baked herb seasoned cauliflower topped with cashew nut & herb crumb, served with a sweet potato, spinach, leek hash & blistered heirloom tomatoes, on a bed of pumpkin puree.

## Oven Roasted Pumpkin Salad [GF] | \$26.50

Oven roasted herb seasoned pumpkin wedge, served on a bed of pan fried Snowy River black garlic, spinach, roasted capsicum, broccolini, caramelized onion, mushrooms & braised cabbage. Topped with a mixed nut crumb.

## Cauliflower Alfredo Pasta [GFA] E| \$19 M| \$25.50

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| \$19 M| \$25.50

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

# DESSERTS

## Traditional Apple Crumble | \$10.50

House made apple crumble served with caramel sauce and ice cream.

## New York Baked Cheesecake | \$10.50

## Strawberry & Vanilla Mousse | \$10.50

## Sticky Date Pudding [GF] | \$ 10.50

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

## Lemon Meringue Pie [GF] | \$10.50

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

LET'S TALK LOCAL

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



SCAN HERE TO REGISTER FOR COVID TRACKING

# D I N E M

## ENTREES

### Arancini Balls [v] | 3pc \$15

Maffra cheddar, bocconcini, parmesan & basil pesto served on tomato relish. *(contains nuts)*

### Crumbed Halloumi [v] | 11

Served with lemon & chive yoghurt dressing.

### Creamy Pumpkin Soup [V] [GFA] | \$11

Creamy pumpkin soup served with toasted garlic bread.

### Soup of the Day [GFA] | \$11

Served with toasted garlic bread. See specials board for details.

### Tasting Plate | \$26

Bruschetta, grilled pork belly with caramelized apple puree & pork crackle, 2 arancini balls & crumbed halloumi served on lemon & chive yoghurt.

### Garlic Bread [V] | 2pc \$10 | 4pc \$12

Add cheese for \$1.50

### Bruschetta [V] | 2pc \$11 | 4pc \$14

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

### Bowl of Wedges [V] | \$11

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

### Bowl of Chips [GF] [V] \$9

Seasoned chips served with a side of aioli.

## FROM THE GRILL

### Mixed Grill [GF] | \$40

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

### 300g Wagyu Rump | \$44.50

Cooked to your liking, with your choice of sauce & sides.

### 300g Porterhouse 'Reef & Beef' [GF] | \$41.50

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

### 300g High Country Porterhouse [GFA] | \$37

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 | \$6.50

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

## STAR CLASSICS

### Chicken Parmigiana [GFA] | \$29.50

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

### Chicken Schnitzel [GFA] | \$27.50

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] | \$32

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] | \$26.50

Steamed greens and mixed roasted vegetables & gravy.

### Beer Battered Fish of the Day | \$27.50

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

### Star Swiss Chicken | \$29.50

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] | \$31

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.

## PASTAS & NOODLES

### Cha Siu BBQ Pork Singapore Noodles E| \$21.50 M| \$29.50

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| \$19 M| \$25.50

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| \$21.50 M| \$28.50

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

### Cauliflower Alfredo Pasta [VEGAN] E| \$19 M| \$25.50

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| \$21.50 M| \$26.50

Prepared traditionally, see specials board for details.

## CHEFS SPECIALS

### Baked Mediterranean Salmon [GF] | \$32

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.

### Thai Red Prawn Curry | \$32

Prawns, broccolini, pumpkin & carrots cooked through a mild red curry sauce. Served on a bed of jasmine rice, topped with fried shallots.

### Pork Porchetta [GF] | \$32

Twice cooked pork porchetta stuffed with macadamia & apricot stuffing served with sweet potato hash & celeriac puree. Topped with mustard jus.

### Slow Cooked Beef Cheeks [GF] | \$29.50

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] | \$31

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

### American Style Fried Chicken | \$31

Southern fried chicken topped with mac & cheese, on a bed of smashed pumpkin, caramelized onion, corn & potato gems. With a lime wedge on the side.

### Schnitzel of the Week | \$29.50

See specials board for details.

### Burger of the Week | \$23

See specials board for details.

## SALADS

### Salt & Pepper Squid [GFA] E| \$20 M| \$28.50

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

### Thai Beef Salad [GFA] E| \$21.50 M| \$29.50

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

### Warm Pan Fried Gnocchi Salad Of The Day [VA] E| \$21.50 M| \$29.50

Not your traditional gnocchi. Delicious Chef creations served as a salad. 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.

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