

Menu

Entree

GARLIC BREAD (V) 8 / 10

+ Cheese 10 / 11

+ Cheese & bacon 12 / 13

ARANCINI TRUFFLED PORCINI BALLS \$12 / \$14

With truffle aioli

SEED CRUSTED TUNA (GFV+DF) \$15 / 17

With miso sesame sauce & pickled onion

HALF SHELL SEARED SCALLOPS (GF) \$14 / \$15

With lemon & caper butter

HONEY SOY CHICKEN WINGS (GF + DF) \$15 / 16

PEKING DUCK SPRING ROLLS (DF) \$15 / \$17

Fried with hoisin sauce

Light Meals

THAI BEEF SALAD (GF + DF) 20 / 22

Cherry tomatoes, red onion, cucumber, coriander, mint, shallots & Nam Jim sauce. Ask about our veg option.

HERBED CHICKEN SALAD (GF + DF) 21 / 23

Succulent grilled chicken, cucumber, cherry tomatoes, capsicum, mesclun, green goddess dressing

PULLED PORK BURGER 15 / 17

Smokey BBQ pulled pork, with crunchy coleslaw on a slightly toasted brioche bun & a side of chips

CHICKEN NACHOS (GF) 22 / 25

Mexican spiced chicken, corn chips, guacamole, sour cream, tomato & corn salsa, sweet chilli sauce with melted 3-blend cheese

ROBINA SUPREME PIZZA \$26 / \$28

Salami, ham, pepperoni, red onion, olives, capsicum, spinach, pineapple, 3-blend cheese, Napoli sauce

ROASTED SWEET POTATO &

HALLOUMI SALAD (V + VGO + GF) \$22 / \$25

Spiced chickpeas, grilled halloumi, broccolini, roasted sweet potato, cucumber, mixed green leaves, cherry tomatoes

Mains

HERB CRUSTED SALMON 26 / 29

Atlantic salmon topped with house-made herb crust, creamy mash, crispy capers, lemon spiked hollandaise and broccolini

HONEY MUSTARD CHICKEN 24 / 26

Char-grilled butterflied chicken breast, steamed seasonal vegetables, creamy mash, honey mustard sauce

BARKERS CREEK KING

PORK CUTLET (GF) \$26 / \$29

Creamy mash, blanched greens, house made red wine jus, apple sauce

NAM JIM PRAWN STIR-FRY (GF + DF) 24 / 26

Seared prawns with garlic, mixed vegetables, steamed jasmine rice

LAMB RAGU 25 / 27

Slow-cooked lamb in a red wine & tomato-based sauce, kalamata olives, spinach, fettuccine pasta, topped with feta

TERIYAKI STIR FRY, HOKKIEN NOODLE

(V + DF) \$23 / \$25

Hokkien noodles, broccoli, carrots, Spanish onion, cabbage, teriyaki sauce topped with fried shallots



V - Vegetarian | GF - Gluten Free | VG - Vegan
GFO - Gluten Free Option | VGO - Vegan Option

Gluten-friendly options may come in contact with gluten-containing items. While precautions are taken, we can't guarantee no cross contaminations. Please ask a team member about our gluten-friendly options.

Menu

Classics

CHICKEN SCHNITZEL 21 / 23

Crumbed chicken breast lightly fried until golden, served with your choice of sauce, served with chips & salad (DF)

CHICKEN PARMIGIANA 25 / 27

Topped with ham, Napoli and three cheese blend, served with chips & salad

SALT AND PEPPER CALAMARI (GF + DF) 22 / 24

Tenderised calamari strips, house-seasoned with chips, salad, fresh lemon & tartare sauce

GRILLED BARRAMUNDI (GF) 23 / 25

Seasoned with salt and pepper served with chips, salad, fresh lemon & tartare sauce

BATTERED FLATHEAD 20 / 22

Lightly battered flathead fillets served with chips, salad, fresh lemon & tartare sauce

Sides & Toppers

PRAWN TOPPER 8 / 10

GARDEN SIDE SALAD 5 / 6

ONION RINGS 6 / 8

CALAMARI TOPPERS 8 / 10

BOWL OF CHIPS 8 / 10

WEDGES 10 / 12

FRIED EGG 2.50

Kids Menu

10 | 12

GRILLED CHICKEN

MINI HAM & PINEAPPLE PIZZA

CHICKEN NUGGETS

CREAMY GARLIC & BACON PASTA

Add \$3 to your kid's meal purchase and receive a small soft drink and ice cream.

Steaks

250G RUMP 24 / 26

100 day grain fed, served with chips, salad and choice of sauce (GF)

300G PORTERHOUSE 28 / 30

Lightly marbled, 100 day grain fed, served with chips, salad and choice of sauce (GF)

200G EYE FILLET \$33 / \$36

Lightly marbled, 100 day grain fed, served with chips, salad and choice of sauce (GF)

With your choice of sauce:

Gravy, Peppercorn, Creamy Garlic, Dianne, Mushroom, Hollandaise

All extra sauces are \$2 each

Lunch Specials

15 | 17

Wednesday - Sunday lunch service only

SALT & PEPPER CALAMARI (GF + DF)

BANGERS & MASH (GF)

HONEY SOY CHICKEN WITH RICE (DF)

BATTERED FISH

CRISPY CHICKEN BURGER

