

ENTREES

GARLIC BREAD • 6.50

four thick baguette style garlic slices

COCKTAIL SPRING ROLLS • 12.50

six golden fried beef and vegetable spring rolls served on a bed of salad with sweet chilli sauce

WEDGES • 12.00

golden brown seasoned wedges served with sour cream and sweet chilli sauce

SALT & PEPPER CALAMARI

scored calamari served with a green salad drizzled with a balsamic and olive oil dressing

ENTREE • 14.00 MAIN • 22.00

KALE NOODLE BROTH SOUP (VGN) • 10.00

rice noodles and vegetables served in kale broth

BEETROOT TARTE TATIN WITH FETA (V) • 10.00

rolled puff pastry with beetroot served with feta salad and drizzled with balsamic vinegar

SOUP OF THE DAY (SEE BLACKBOARD) SERVED WITH GARLIC BREAD • 10.00

DIETARY INFORMATION

(V) Vegetarian (VGN) Vegan

Allergy statement: Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with a manager.

MAINS

THE FAMOUS "NULLAR-BURGER" • 24.00

250g Angus beef rissole open burger, with egg, bacon, cheese, lettuce, tomato, beetroot and bush tomato chutney

PORK LOIN CHOPS • 26.00

two grilled chops topped with a tasty plum sauce served with seasonal roasted vegetables

PASTA OF THE DAY (SEE BLACKBOARD) • 26.00

KING GEORGE CRUMBED WHITING • 30.00

lightly fried local fillets, served with lemon butter sauce and roasted vegetables

CHICKEN SCHNITZEL • 26.00

lightly fried and served with gravy, chips and salad

MSA SCOTCH FILLET (300g) • 34.00

cooked to order and served with chips, salad and gravy

BANGERS & WINTER VEG MASH • 24.00

thick beef sausages on a bed of creamy mash potato served with grilled onions and gravy

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MAINS

SATAY SWEET POTATO CURRY (VGN) • 22.00

peanut curry with sweet potato in coconut milk sauce

BEEF & VEG CASSEROLE • 22.00

traditional beef stew served with seasonal vegetables

TUSCAN CHICKEN SKILLET • 24.00

chicken tenders, bacon, plum tomatoes served with fettuccine & parmesan

WARM CHICKEN SALAD • 22.00

*fresh garden salad topped with grilled chicken tenderloins, pine nuts
and ranch dressing*

THAI GREEN CURRY (V) • 26.00

classic Thai green curry, cooked in coconut milk served with new potatoes and green beans

CAESAR SALAD

crisp cos lettuce, bacon, egg, croutons and caesar dressing

- with chicken tenderloins • 24.00

- with anchovies prawns • 19.50

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DESSERTS

BREAD & BUTTER PUDDING • 8.00

TRIFLE • 8.00

STICKY DATE PUDDING • 8.00

LEMON CHEESECAKE • 8.00

BERRY MOUSSE • 8.00

CHOCOLATE BROWNIE WITH CHOCOLATE GANACHE • 8.00

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CHILDREN'S MENU

CHICKEN NUGGETS • 13.50

*Eight golden crumbed nuggets served with *chips and tomato sauce*

FISH AND CHIPS • 13.50

*Battered fish fillet served with *chips and tartar sauce*

CHEESEBURGER AND CHIPS • 13.50

*Meat pattie, cheese and *chips*

PASTA OF THE DAY (SEE BLACKBOARD) • 13.50

**Chips can be changed for salad or seasonal vegetables upon request*

ICE CREAM & TOPPING • 6.00

MILKSHAKE • 6.00

THICK SHAKE • 7.00

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