



DINNER MENU

STARTERS

Cajan spiced squid with Louisiana slaw and chipotle mayonnaise	\$16
Garlic bread with cheese	\$15
Prawn twisters with sweet chilli Sauce	\$14
Sweet potato wedges served with Japanese curry Sauce (V)	\$12
Nachos (V & GF) Add brisket	\$18 \$28
Bowl of chips	\$10

MAINS

Beef enchiladas served with fresh tomato salas, guacamole, sour cream, pecorino Cheese and lime wedge (GF)	\$28
Chicken schnitzel served with chips and salad	\$27
Chicken parmigiana served with chips and salad	\$30
Beef schnitzel served with chips and salad	\$27
Beef parmigiana served with chips and salad	\$30
Creamy garlic prawns served on a bed of rice, creamy garlic sauce, spinach & cherry tomatoes (GF)	\$30

MAINS

Lakes Entrance gummy shark served with chips & salad, homemade tartare sauce and lemon (GFO)	1PC \$23 2PC \$29
350g Scotch fillet , cooked to your preference, served with chips and salad(GFO)	\$42
Slow-cooked lamb shoulder served with garlic greens, mash and lamb jus	\$38
SAUCES All sauces gluten free Aioli, gravy, mushroom gravy, pepper gravy	\$3
Prawn toppers	\$8

KIDS

Chicken nuggets & chips	\$12
Fish & chips	\$12
Ham & pineapple pizza	\$12

DESSERT

Sticky date pudding served with butterscotch sauce and ice-cream	\$12
Apple & rhubarb crumble served with ice-cream	\$12
Bowl of ice-cream (GF) Topping: chocolate, strawberry or caramel	\$5