

## FIRST FLAVOURS

Fresh baked Ciabatta roll with garlic butter				\$ 2
Stone oven baked garlic pizza bread - mozzarella, parmesan, oregano & rock salt				\$12
Clyde River Oysters - Natural with charred lemon, champagne vinaigrette (GF)	½ doz	\$18	1 doz	\$34
Half Shell Scallops - grilled with garlic butter, bacon and a smoked tomato relish (GF)				\$18
Duck Spring Rolls (4) – served with Hoisin, plum dipping sauce				\$16
Porcini Mushroom Arancini with truffle aioli & rocket & parmesan salad (VG)				\$16
Bao Buns (2) - BBQ Pork, Asian peanut & apple slaw, Hoisin sauce				\$13

## SALADS

Tandoori Chicken Salad – Crispy egg noodles, mixed lettuces, red onion, capsicum & Satay mayonnaise	\$19
Baby Beetroot salad (VG) Feta cheese, roast capsicum, rocket leaves, orange segments, honey-balsamic dressing, caramelized chilli walnuts	\$19

## PIZZA

12 inch

<b>Meat lovers</b> , tomato base, ham, bacon, chorizo, salami, continental sausage & BBQ sauce	All \$24
<b>Margarita</b> , (VG) Neapolitan base, mozzarella & basil pesto	
<b>Tandoori Chicken</b> , tomato base, red onion, guacamole, sour cream	
<b>Vegetarian</b> , (VG) Cherry tomato, roast capsicum, olives, bocconcini, mushrooms & Spanish onion	
<b>Garlic Prawn</b> , garlic butter base, prawn cutlets, roast capsicum, red onion & Italian parsley	

## PASTA

Prawn & Bacon Linguini, garlic butter, fresh chilli, continental parsley & shredded parmesan	\$30
Mushroom Fettuccini, field, button & porcini mushrooms, white wine, cream & white truffle oil(VG)	\$25
Lamb Pappardelle, slow cooked lamb & pancetta bacon ragout with red wine, tomato & fresh herbs	\$27



## SEAFOOD

Beer Battered Fish & Chips – fresh Hoki fillet, battered to order served with Tartare sauce & chips	\$18
Barramundi Fillet-Pan roasted, citrus avocado salsa, creamed spinach, garlic confit ,potato gnocchi	\$29
Vue 180 Seafood Chowder with garlic toasted herb crouton	\$26
Salmon Fillet – grilled with minted almond pesto, smoked tomato & potato tart & buttered spinach	\$29
Scallops – Half shelled, grilled with garlic butter, bacon & smoked tomato relish (GF)	\$36
Garlic Cream Prawns – Prawn cutlets cooked in a rich garlic cream served with Jasmine rice (GF)	\$31
Green Lipped New Zealand Mussels Steamed with white wine, garlic, bacon, chilli tomato broth (GF)	\$26

## BBQ & ROTISSERIE

Available only on Selected Evenings

### BBQ

Chinese Roast Duck, Char siu, hoisin & plum sauces, Chinese pancakes, cucumber & shallots	\$31
Bourbon Glazed Pork Ribs applewood smoked, ranch slaw, Southern style potato salad, Jalapeno-corn bread	\$36
Mesquite smoked Beef Short Rib, House made BBQ sauce, ranch slaw, Southern style potato salad, Jalapeno-corn bread	\$36

### ROTISSERIE

Beef Sirloin, Garlic & Dijon rubbed, whole roasted onion, fresh asparagus, smoked tomato & potato tart, with creamy horseradish mayonnaise	\$27
Slow Roasted Moroccan lamb shoulder, chickpea tomato salad, minted yoghurt, cumin flatbread	\$25

## FROM THE WOK

Salt & Pepper Calamari - coriander, fresh lime, chili, cucumber, rice noodle salad & honey sesame dressing(GF)	\$26
Salt & Pepper Prawns - coriander, fresh lime, chili, cucumber, rice noodle salad & honey sesame dressing(GF)	\$31
Satay - roasted peanuts, coconut cream, spices, coriander & jasmine rice(GF)	<b>Chicken</b> \$23 <b>Prawns</b> \$31
Fried Rice – bacon, shallots, sprouts, coriander, chilli egg, vegetables, sesame soy(GF)	<b>BBQ Pork</b> \$21 <b>Prawns</b> \$31
Honey Sesame Prawns, coconut cream, pineapple, coriander, shallots & steamed jasmine rice (GF)	\$31
Singapore Style Hokkien noodles with BBQ pork, prawns, shredded cabbage, carrot & shallots	\$25
Beef Stir Fry with Honey Pepper sauce, brown mushrooms, fried onion, steamed jasmine rice	\$24
Wok fried Peking lamb, with Chinese pancakes, cucumber, shredded lettuce and chilli jam	\$24



## BURGERS

Served with Beer Battered Chips

Smoked Brisket Burger, bacon, red cheddar cheese, house-made BBQ, macerated red onion	\$20
Southern Fried Chicken Burger -guacamole, provolone cheese and ranch slaw	\$20

## CHICKEN SCHNITZELS

Panko crumbed

Regular Chicken Schnitzel	\$22
Schnitzel with Garlic Cream Prawns	\$29
Schnitzel Parmigiana – Double smoked leg ham, Neapolitan sauce, Provolone cheese	\$26
Carbonara Schnitzel - creamy mushroom, bacon & basil sauce & parmesan cheese	\$25

Served with either Chips or Mash and Garden Salad, Slaw or Veg  
Sauces \$2.50 – Mushroom, Gravy, Dianne, Aioli, Peppercorn, Hollandaise, Bearnaise

## FROM THE GRILL

### Jacks Creek Premium Black Angus Steaks

Scotch Fillet 400-gram, 120-day grain fed, marble score 3+	\$52
T-bone Steak 500-gram, 120-day grain fed, marble score 2+	\$44
New York Cut Sirloin 400-gram, 120-day grain fed, marble score 3+	\$43
Rump 400-gram, 120-day grain fed, marble score 2+	\$31

### Rangers Valley Wagyu

Scotch fillet 350-gram, 230-day grain fed, marble score 5+	\$65
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### Seniors Steaks – please provide a Seniors Card

Scotch Fillet 300 gram	\$29
T-bone 350 gram	\$27
Rump 350 gram	\$24

Served with either Chips or Mash and Garden Salad, Slaw or Veg  
Sauces \$2.50 – Mushroom, Gravy, Dianne, Aioli, Peppercorn, Hollandaise, Bearnaise

## SIDES

Beer Battered Chips	\$5
Garden Salad	\$5
American Slaw – Ranch dressing	\$5