



LUNCH SERVED FROM 12PM TIL 2PM. DINNER SERVED FROM 5:30PM TIL 9PM

Entrees

Herb and Garlic Turkish Bread. \$8

Add Cheese \$1

Add cheese and Bacon \$4

Soup of the Day \$12

Served with herb and garlic bread (HC)

Dips of the Day \$12

Flatbread served with 3 different dips

Salads

Caesar Salad. \$18

With poached egg, bacon, parmesan, garlic and anchovy dressing

Add Chicken \$4

Beetroot, Pear and Feta Salad \$19.5

Roasted fresh beetroot, sliced pear, wild rocket, toasted pecans, Danish feta, raspberry vinaigrette and extra virgin olive oil (GF, HC, V)

Add Chicken \$4

Main Meals

Braised pork shoulder \$30

Orange scented kumara mash, red cabbage, green bean, apple cider jus (GF)

Market Fish \$34

With fennel mash, broccolini, red pepper hollandaise and seaweed wafer (HC)

Lamb Pappardelle Pasta \$26

With roasted red peppers, kalamata olives, jus and spinach

Thai Creamy Risotto \$28

With prawn, squid, fish, mussels, spinach, mushroom and parmesan cheese (GF)

Olims Burger \$24

Choice of wagyu beef or Cajun spiced grilled chicken with toasted milk bun, melted red cheddar, tangy sandwich pickle, mustard relish, lettuce, tomato, onion rings, bacon and Smokey BBQ sauce.

Chickpea and halloumi burger \$22

Dukkha spiced chickpea and halloumi with pickle beetroot, babagonush, tomato, milk bun and lettuce (HC, V)

Fish N chips \$24

Crunchy battered barramundi with chips, garden salad and lemon and citrus aioli.

Chicken schnitzel

Original - \$24

Parmigiana - \$28

(please choose two sides & 1 sauce)

Butchers Cut Steak \$POA

Ask our friendly staff what the cut & price of the day is

(please choose two sides & 1 sauce)

Brie and Spinach Stuffed Chicken Breast \$26

(please choose two sides & 1 sauce)

Sauce \$2.50 Each

Gravy, Creamy Mushroom, Hollandaise
Peppercorn Gravy

Sides \$10 Each

Garlic Mash
Beer Battered Fries
Seasoned Wedges
Steamed Garden Vegetables
Garden Salad

Dessert \$12 Each

All served with ice cream

Warm Chocolate Brownie (GF)

Raspberry Cheesecake

Junior Diners \$12 each

The 'I don't want that!'

Lightly tempura Battered fish and chip with tomato sauce

The 'I didn't order that!'

Panko crumbed Chicken tenders and chip with aioli

The 'That's not how Mum makes it!'

Pappardelle with Napoli Sauce & Parmesan Cheese

The 'My dad grills better than you!'

Grilled sausage with mash and gravy

GF: Gluten Free **HC:** Healthy Choice **V:** Vegetarian
Any dietary requirement please let the waiting staff know

Sparkling

	Glass Bottle	
Bancroft Bridge Brut	8	38
Bandini Prosecco	10	46
Mojo NV Moscato	9	41

Red

Bancroft Shiraz Cabernet	8	38
MT Majura TSG	14	64
Mountadam Shiraz	11	45
Long Rail Gully Pinot Noir	13.5	63
Long Rail Gully Merlot	9	40
Lerida Tempranillo	11	47
Spencer Shiraz Touriga	13	60

White

Jade Estate Semillon	7	32
Bancroft Bridge SSB	8	38
Tai Nui Sauvignon Blanc	9	42
Lerida Pinot Grigio	9	48
MT Majura Chardonnay	12	58
Long Rail Gully Riesling	9	40
Long Rail Gully Field Blend	9	41
Lerida Pinot Noir Rosé	9	41
Long Rail Gully Rosé	9	41

Fortified and Dessert

Hope Estate 2014 Verdelho	10
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Bottled Beer

	% Alcohol	Bottle
Cascade Premium Light	2.7%	6
Lovedale Lager	4.7%	8
Paddo Pale	5%	8
Darlo Dark Lager	4.9%	8
Glamarama Summer Ale	4.6%	8
Coopers Pale Ale	4.5%	8
Corona	4.5%	10
Crown Lager	4.9%	8

Bottled Cider

Sydney Brewery Agave	4.5%	9
Sydney Brewery Apple	4.5%	9

Draught Beer

	Schooner	Pint
Paddo Pale Ale	5.6	8
Lovedale Lager	5.6	8
Darlo Dark	5.6	8
Hahn Super Dry	9	13.2
Hahn Light	7	10
Furphy Refreshing Ale	9	13.2
Iron Jack	7.5	11
Carlton Draught	7.6	13

House Spirits

Vodka, Scotch, Rum, Bourbon, Gin, Whisky	9
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Soft Drink

Coke, Coke Zero, Sprite, Lift, Tonic Water, Soda Water, Dry Ginger Ale	4
Lemon Lime & Bitters	4.5
Apple, Orange, Pineapple Juice	4
Vittoria Coffee	4
Hot Chocolate	4.5
Dilmah Exceptional Tea	3