

Food

the
challa

.SNACKS.

House Made Garlic & Herb Turkish Bread (v) add cheese +\$2	\$7.9
Chips with Gravy (gf, vo, vgo)	\$7.9
Arancini Balls (4) bolognese arancini served with aioli or vegan pumpkin arancini served with nap sauce (gf)	\$11.9
Southern Fried Chicken served with chipotle aioli Make it a main with chips & salad +\$6	\$13.9
Mac & Cheese Bites served with aioli	\$11.9

.MAINS.

Slow Roasted Pork (gf) veg, crackling, gravy, apple sauce	½ \$16.9 full \$22.9
Corned Silverside & Cabbage (gf) served with mash, veg, creamy mustard sauce	½ \$15.9 full \$20.9
Lambs Fry (gf) served with mash, bacon, veg, onion gravy	\$15.9
Tuscan Chicken Breast (gf) creamy sundried tomato & spinach sauce, mash, broccolini, parmesan, salad	\$26
250g Rump Steak (gf) served with chips, gravy, choice of salad or veg	\$25.9
Bangers & Mash (gf) pork sausages, mash, onion gravy, veg	½ \$16.9 full \$22.9

.SALAD.

Grilled Chicken & Bacon Salad (gf) grilled chicken, bacon, cherry tomato, cucumber, mixed lettuce, honey mustard dressing add extra chicken +\$6	\$21.9
Garden Salad (gf, v, vgo) cherry tomato, cucumber, mixed lettuce, honey mustard dressing add chicken +\$6 add squid +\$6 add crumbed prawns +\$6	\$14.9

.SEAFOOD.

Seafood Basket fish, squid & prawns served with chips, salad, tartare & lemon	\$28.9
Fish & Chips crumbed or battered, served with chips, salad, tartare, lemon	1 pce \$16.9 2 pces \$21.9
Crumbed Prawns served with chips, salad, tartare, lemon	\$18.9
Salt & Pepper Squid served with chips, salad, tartare, lemon	½ \$16.9 full \$21.9
Lemon Pepper Baked Barramundi (gf) served with mash, broccolini, hollandaise, salad	½ \$18.9 full \$24.9

.SCHNITZEL.

Chicken Breast Schnitzel served with chips, gravy, choice of salad or veg	½ \$13.9 full \$19.9
Beef Schnitzel served with chips, gravy, choice of salad or veg	½ \$14.9 full \$21.9
Vegan Schnitzel (v) served with chips & choice of salad or veg	½ \$14.9 full \$21.9

.BURGERS.

Double Beef Burger (gfo) 2x120g beef patties, burger sauce, tomato, lettuce, cheese, chips add bacon +\$2 make it a triple +\$6 add gf bun +\$4	\$21.9
Southern Fried Chicken Burger lettuce, cheese, chipotle aioli, sliced tomato, chips add bacon +\$2 add extra chicken +\$6 make it vegan +\$2	\$20.9

.SAUCES.

gravy | peppercorn | mushroom | extra gravy +\$2
parmi +\$3 | creamy garlic +\$4 | hawaiian +\$4

.DESSERT.

Self Saucing Chocolate Pudding whipped cream, berries	\$10.9
Sticky Date Pudding butterscotch sauce, vanilla ice cream	\$8.9
Pavlova (gf) mixed berries, cream	\$6.9
Sundae (gf) vanilla ice cream, choice of topping, crushed nuts	\$7.9

.KIDS.

includes ice cream & a drink

½ Chicken Breast Schnitzel served with chips, salad, sauce	\$11.9
Fish Fingers served with chips, salad, sauce	\$11.9
Chicken Nuggets served with chips, salad, sauce	\$11.9
Kids Cheese Burger beef patty, tomato sauce, cheese, served with chips	\$11.9

.SPECIALS.

TUESDAY - SCHNITZEL NIGHT FROM \$12.9

WEDNESDAY - STEAK NIGHT \$18.9

FRIDAY - STEAK NIGHT \$18.9

SUNDAY - ROAST DAY FROM \$16.9

SENIORS - 10% OFF MAIN LUNCH MEALS

TUES TO SAT

gf - gluten free, v - vegetarian, vg - vegan, o - option available | Please advise staff of any dietary requirements or allergies when ordering meals | 10% surcharge on public holidays

Please note that all our food is prepared in the same kitchen where common allergens are present. While we take steps to avoid cross contamination, we cannot 100% guarantee that any dish will not contain traces of milk, soy, wheat, eggs, peanuts, tree nuts, fish, shellfish, sesame and gluten.

Drinks

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•RED WINE.

Riposte The Dagger Pinot Noir
150ML / 10 | 250ML / 13.5 | B / 37

Robert Oatley Pinot Noir
B / 42

Elvarado Tempranillo Grenache
150ML / 9 | 250ML / 12 | B / 34

Rymill Dark Horse Cabernet
150ML / 9.5 | 250ML / 13 | B / 36

**Jim Barry Cover Drive Cabernet
Sauvignon**
B / 44

**Bremerton Tamblyn Cabernet
Shiraz Malbec Merlot**
150ML / 9.5 | 250ML / 13 | B / 36

Grant Burge Hillcot Merlot
B / 39

St Hallett Black Clay Shiraz
150ML / 9 | 250ML / 12 | B / 34

Villain & Vixen Shiraz
150ML / 11.5 | 250ML / 16 | B / 44

•WHITE WINE.

Amberley Kiss & Tell Moscato
150ML / 8.5 | 250ML / 11.5 | B / 33

Giesen Sauvignon Blanc
150ML / 8.5 | 250ML / 11.5 | B / 33

Squealing Pig Sauvignon Blanc
150ML / 10 | 250ML / 13.5 | B / 37

Bleasdale Chardonnay
B / 52

The Lane Block 1A Chardonnay
150ML / 11 | 250ML / 15 | B / 42

Vickery Watervale Riesling
150ML / 10 | 250ML / 13.5 | B / 37

Pikes Traditionale Riesling
B / 51

Jim Barry Riesling
B / 41

Wicks Pinot Gris
150ML / 11 | 250ML / 15 | B / 41

Pikes Luccio Pinot Grigio
150ML / 10.5 | 250ML / 14.5 | B / 39

•SPARKLING.

Aurelia Prosecco
150ML / 9.5 | B / 35

The Lane Lois Blanc de Blancs
150ML / 11 | B / 42

Croser Sparkling Pinot Noir Chardonnay
B / 50

Hancock & Hancock Sparkling Shiraz
Piccolo / 14

•ROSÉ.

Squealing Pig Rosé
150ML / 10 | 250ML / 13.5 | B / 37

Rameau d'Or Petit Amour Rosé
150ML / 10 | 250ML / 13.5 | B / 39

•BEER.

Corona / 10.5
Peroni Red / 8.5
Stella Artois / 8.5
Heineken / 8.5
Superdry 3.5 / 9
Coopers Stout / 10.5
Coopers Light / 7
Carlton Zero / 6
Heineken Zero / 8
Stone & Wood Pacific Ale / 12.5
Balter XPA / 14
Pirate Life Acai & Passionfruit Sour / 12.5
Little Creatures Pale Ale / 12
Big Shed F Yeah American Pale / 16
Mismatch Session Ale / 12

•OTHER.

Barossa Cider Apple / 11
Somersby Apple or Pear Cider / 9
-196 Double Lemon Vodka / 16
Brookvale Union Vodka Lemon Squash / 13
White Claw Hard Seltzer / 16
Bundaberg Alcoholic Ginger Beer / 14

10% surcharge on public holidays