



## STARTERS

- PUB LOAF** |10  
With your choice of garlic or plain butter
- TEMPURA MUSHROOMS** |16  
Fresh mushrooms in crisp tempura batter served with sweet chilli sauce
- ARANCINI BALLS (GFO)** |17  
Mushroom & parmesan rice balls with salad & garlic aioli
- GARLIC PRAWNS (GFO)** |22  
Sautéed Australian prawns in a creamy garlic sauce & steamed rice
- MUSTARD CHICKEN (GFO)** |22  
Grilled chicken strips with honey mustard sauce and steamed rice
- SEAFOOD CREPE (GFO)** |22  
Crepe filled with scallops, prawns & calamari in a creamy sauce

## MAIN COURSE

*\* served with your choice of chips & salad or seasonal vegetables + your choice of sauce*

- |  | SMALL | LARGE |
|--|-------|-------|
| <b>CHICKEN SCHNITZEL* (GFO)</b><br>Marion Bay crumbed chicken breast   | 22    | 26    |
| <b>BEEF SCHNITZEL *</b><br>Prime aged rump steak crumbed schnitzel   | 23    | 27    |
| <b>LAMB SHANK (GFO)</b><br>Slow cooked lamb shank in a red wine and rosemary sauce served with creamy mash         |       | 29    |
| <b>PASTA CARBONARA (GFO)</b><br>Creamy garlic sauce, bacon & mushroom  | 19    | 25    |
| <b>STUFFED CHICKEN * (GFO)</b><br>Chicken breast filled with avocado, mushrooms and mozzarella with avocado sauce  |       | 32    |
| <b>CHICKEN CAESAR (GFO)</b><br>Grilled chicken breast, cos lettuce, crispy bacon, parmesan with our house dressing | 19    | 25    |
| <b>FISH OF THE DAY * (GFO)</b><br>Fresh fish crumbed or grilled (see board) with lemon and tartare                 |       | \$M/P |
| <b>BATTERED FLATHEAD *</b><br>Crispy battered flathead with lemon and tartare sauce                                | 19    | 25    |
| <b>CRUMBED SCALLOPS *</b><br>Crumbed Tasmanian scallops with lemon & tartare                                       | 25    | 34    |
| <b>SEAFOOD FEAST * (GFO)</b><br>Crumbed Tasmanian scallops, calamari, prawns, fish & tartare sauce                 |       | 34    |

## CHAR-GRILL

- |  |      |    |
|--|------|----|
| <b>GRILLED CHICKEN* (GFO)</b><br>Char-grilled Marion Bay chicken breast          |      | 30 |
| <b>PORK CUTLET* (GFO)</b><br>Char-grilled pork loin cutlet                       |      | 29 |
| <b>400G T-BONE* (GFO)</b><br>Prime aged Tasmanian yearling T-Bone steak          |      | 40 |
| <b>SCOTCH FILLET* (GFO)</b><br>Prime aged Tasmanian yearling scotch fillet steak | 200g | 33 |
|  | 300g | 42 |
| <b>EYE FILLET* (GFO)</b><br>Prime aged Tasmanian yearling eye fillet steak       | 250g | 38 |

## COOKING STYLES

Rare: 10-15mins, red meat, red juices  
Medium Rare: 15-20mins, pink meat, red juices  
Medium: 20-25mins, slightly pink meat  
Medium Well: 30-40mins, may be tough, no juices  
Well Done: 40-45mins, tough, stringy, blackened meat, no juices

## SAUCES (GF)

House Gravy  
Mushroom  
Pepper  
Honey Mustard  
Garlic Butter  
Aioli  
Tomato Sauce  
BBQ Sauce  
Hot Sauce  
Creamy Garlic

Extra Sauce |3  
Surf & Turf |10



## PARMYS

Chicken OR Beef  
served with your choice of chips and salad  
or seasonal vegetables.

	CHICKEN BEEF
<b>PARMIGIANA</b> House-made napoli sauce & cheese	26 27
<b>TRADITIONAL</b> House-made napoli sauce, ham & cheese	26 27
<b>AUSSIE</b> House-made napoli sauce, bacon, onion, egg & cheese	27 28
<b>HAWAIIAN</b> House-made napoli sauce, ham, pineapple & cheese	27 28
<b>MASH &amp; GRAVY</b> Creamy mash potato, gravy & cheese	27 28
<b>VOLCANO</b> Chilli sauce, hot salami, jalapenos & cheese	28 29
<b>OUTBACK</b> BBQ sauce, onion, bacon & cheese	28 29
<b>CARBONARA</b> Creamy garlic sauce, bacon, mushroom & cheese	28 29
<b>AVOCADO</b> Guacamole, mushroom, seeded mustard & cheese	28 29
<b>MEAT LOVER</b> House-made napoli sauce, ham, salami, bacon, chorizo & cheese	29 30
<b>THE PEMMI</b> BBQ sauce, bacon mushroom, onion, pineapple, capsicum & cheese	29 30
<b>GARLIC PRAWN</b> Creamy garlic prawns & cheese	34 35
<b>CURRIED SCALLOP</b> Curried scallops & cheese	34 35
<b>REEF</b> Creamy garlic seafood sauce & cheese	34 35

## KIDS MENU

\*under 12 only

BATTERED FISH  
SEAFOOD BASKET  
CRUMBED SQUID  
CHICKEN SCHNITZEL  
CHICKEN PARMY  
CHICKEN NUGGETS  
CHEESE BURGER  
PASTA OF THE DAY

|14

## DESSERTS

### PAVLOVA

Topped with fresh cream & mixed berries

### ICECREAM SUNDAE

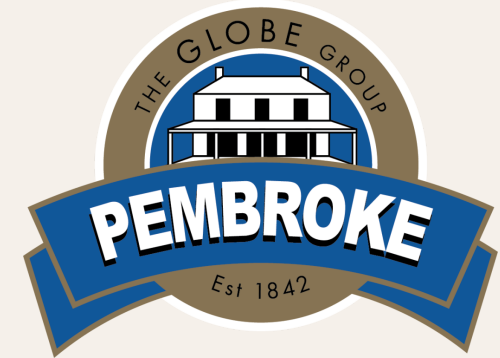
Vanilla ice-cream, fresh cream topped  
with nuts, wafers & toppings

### CHOCOLATE PUDDING

With vanilla ice-cream & fresh cream

### CHEESECAKE

|12



OPEN 7 DAYS  
LUNCH 12PM-2PM  
DINNER 5:30PM -8PM  
TAKEAWAYS AVAILABLE

\*CHECK OUR SPECIALS BOARD  
FOR MORE!

GFO: GLUTEN FREE OPTION

PLEASE LET US KNOW OF ANY  
DIETARY PREFERENCES OR  
FOOD ALLERGIES WE SHOULD  
BE AWARE OF IN THE  
PREPARATION OF YOUR MEAL.