

STARTERS

SOUP OF THE DAY house made, crusty sour dough	9.5
DUO OF DIPS (V) chef's selection of dips, sesame bread, vegie sticks	12
GARLIC PIZZA (V) stone baked, garlic drizzle, italian herbs, mozzarella	12
VIETNAMESE SPRING ROLLS (V) fried rice noodles, vegies, tofu, rice paper, nuoc nam sauce	14
GRILLED DUMPLINGS chicken & mushroom parcels, pan seared, sesame soy	13
SEVEN SPICE CRISPY SQUID fried, mizuna salad, saffron aioli sauce	14
CEVAPI SAUSAGE PITA POCKET slaw & an avjar dipping sauce	15
BEEF AND CHICKEN SLIDERS beef brisket pattie & pulled chicken, brioche bun	18
SALMON PATTIES house made, salmon, potato, onion, wasabi mayo, roquette side salad	17

SALADS

CALAMARI SALAD crispy squid, japanese mayo, lemon aioli, yuzu dressing	18
THAI BEEF GREEN PAPAYA SALAD marinated beef fillet, papaya, asian greens, thai dressing	24
CAESAR SALAD cos, bacon, croutons, caesar dressing, parmesan, egg, anchovies	18
CHICKEN CAESAR SALAD chicken, cos, bacon, croutons, caesar dressing, parmesan, egg, anchovies	22
GREEK SALAD (V) cos, tomato, olives, red onion, cucumber, feta, lemon, greek dressing	18
MIDDLE EASTERN SALAD (V) falafel, haloumi, chickpea, radicchio, roasted vegies, muhammara dressing	20
ASIAN PRAWN NOODLE SALAD horfun rice noodles, prawn, mango, cashews, sweet chilli dressing	26
MOROCCAN CHICKEN SALAD tenderloins, quinoa, roasted beetroot, spinach, lemon zest aioli dressing	22
SUPERFOOD SALAD (V) wild rice, edamame, avocado, kale, macadamia, capsicum, tomato, cider dressing	20

MAINS

CARIBBEAN CHICKEN	27
free range kiev breast, sweet potato mash, sugar snap peas, mango salsa	
TWICE COOKED DUCK	36
roasted 1/2 duck, star anise, baby bok choy, hoisin & spice glaze	
FISH OF THE DAY	31
crispy skin, panfried, rice pilaf, tahini, cauliflower, tomato confit	
PORK BELLY	29
free range berkshire pork, crispy skin, slow cooked, jasmine rice, asian vegies, plum sauce	
SLOW COOKED LAMB PIE	27
shoulder cooked for 8 hrs, pea mash, lamb jus, waffle fries	
VEAL SCALLOPINE	28
baby veal, creamy mushroom, white wine, broccolini, mash	
CURRY OF THE DAY	26
traditional curries house made, rice, roti, pickles	
HOT & COLD SEAFOOD PLATTER FOR TWO	80
a selection of local seafood, fresh king prawns, smoked salmon, grilled barramundi, seared scallops, blue swimmer crab, mussels, steak fries, garden salad	

FAVOURITES

CHICKEN PARMIGIANA	24
lightly crumbed breast, chips & salad or vegies	
ROAST OF THE DAY	24
roast potatoes, seasonal vegies, gravy	
BLACK ANGUS BEEF BURGER	24
lettuce, tomato, cheddar melt, gherkin, mayo, relish, chips	
SOUTHERN CHICKEN BURGER	24
crispy breast fillet, cheddar melt, slaw, pickles, spanish onion, sriracha, brioche bun	
FALAFEL WRAP (V)	20
crispy crumbed chickpea, lettuce, tomato, spanish onion, spicy mayo, tortilla wrap	
FISH & CHIPS	24
beer battered flake, chips, chef's side salad	
CALAMARI	24
crispy squid, chips, tartare, chef's salad	

SOUR DOUGH PIZZA

HOUSE MADE

STONE BAKED, AUTHENTIC ROMAN STYLE, THIN BASE 12"

MARGHERITA (V) mozzarella, basil & san marzano tomato base	17
CAPRICCIOSA leg ham, mushroom, mozzarella, olives, artichoke, san marzano tomato base	21
VEGETARIAN (V) roasted eggplant, goat's cheese, pumpkin, pinenuts, mozzarella, pesto base	21
DIAVOLA spicy italian salami, roasted capsicum, kalamata olives, mozzarella, san marzano tomato base	21
GUSTOSA leg ham, italian salami, baby spinach, mushrooms, provolone, mozzarella base	23
CALABRESE italian sausage, soft spicy salami (njuda), porcini mushrooms, basil, mozzarella base	24
TANDOORI CHICKEN spiced tandoori chicken, shaved potato, baby spinach, minted yoghurt, red onion, san marzano, tomato base	24
HAWAIIAN leg ham, pineapple, mozzarella, san marzano tomato base	20
PROSCIUTTO & ROQUETTE san danielle prosciutto, roquette, provolone, pesto, mozzarella, san marzano tomato base	24
MEATLOVERS chicken, pork & fennel sausage, ham, salami, bacon, mozzarella, san marzano tomato base	25
SMOKED SALMON fresh salmon, pickled zucchini, caperberries, red onion, roquette, lemon, dill, mozzarella base	26
PRAWN & ASPARAGUS tiger prawns, asparagus, cherry tomatoes, garlic, mozzarella, chilli, san marzano tomato base	26
GLUTEN FREE BASE AVAILABLE	5
ADD BUFFALO MOZZARELLA	3

POTS / PANS / WOKS

SPINACH & RICOTTA AGNOLOTTI (V) pumpkin puree & pinenuts, sage & burnt butter sauce, grated parmesan	25
CHICKEN, MUSHROOM & AVOCADO RIGATONI tube pasta, breast chicken, creamy white wine sauce	25
LINGUINE BOLOGNESE black angus beef mince, rich tomato sugo, parmesan	23
RIGATONI CARBONARA tube pasta, bacon, spring onion, parmesan, white wine cream sauce	23
GLASSHOUSE LINGUINE MARINARA prawns, calamari, fish, scallops, mussels, white wine, herb, garlic sauce	33
VEGETARIAN LASAGNE (V) house made pasta sheets, eggplant, zucchini, capsicum, sweet potato, mozzarella, bechamel	22
NASI GORENG (V) traditional indonesian fried rice, asian vegies, fried egg ADD chicken 3 ADD prawns 7	20
CHICKEN PAD THAI rice noodles, chicken, egg, peanuts, asian vegies, thai spices	23
TOFU PAD THAI (V) rice noodles, tofu, egg, peanuts, asian vegies, thai spices	22
SPANISH PAELLA saffron coated arborio rice, pan cooked, chicken, chorizo, seafood, prawns,	35
CHICKEN, ASPARAGUS & SPINACH RISOTTO arborio rice, pan cooked, cream, parmesan	25

STEAKS & GRILL

WAGYU RUMP 400G steak fries, chef's salad,	40
70 DAY GRAINFED PORTERHOUSE 300G steak fries, chef's salad,	36
SCOTCH FILLET 250G mash & vegies or chips & salad	38
GIPPSLAND DRY AGED EYE FILLET 220G truffle mash, broccolini, confit shallots, cherry tomatoes, red wine jus	40
BEEF SHORT RIBS 400G slow cooked, smoky-sweet bbq sauce, mash & vegies or chips & salad	32
MIXED GRILL 100g eye fillet, lamb rosemary sausage, chicken tenderloin, pork belly, bacon, egg, chips & salad	45

**GRAVY, MUSHROOM, PEPPER, HOLLANDAISE, TOMATO CHUTNEY OR
GARLIC BUTTER SAUCE AVAILABLE**

SIDES

BOWL OF CHIPS (V)	8
GREEK SALAD (V)	8
MASHED POTATO (V)	5
STEAMED VEGIES (V)	5
ADD STEAMED RICE (V)	3
ADD GRAVY / SAUCE	1.5
ADD BACON	5
ADD EGG (V)	3
ADD GARLIC PRAWNS	10
GLUTEN FREE PASTA AVAILABLE UPON REQUEST	3

KIDS INCLUDES FREE DRINK & DESSERT

CHICKEN STRIPS & CHIPS	10
CHEESEBURGER & CHIPS	10
ROAST OF THE DAY	10
SPAGHETTI BOLOGNESE	10
MARGHERITA PIZZA	10
HAWAIIAN PIZZA	10
FISH & CHIPS	10
CALAMARI & CHIPS	10

DESSERTS MADE IN HOUSE

STICKY DATE PUDDING WITH KING ISLAND DOUBLE CREAM served warm, butterscotch sauce	12
VANILLA BEAN BRULEE WITH LEMON SORBET demerara sugar crust	14
ETON MESS WITH PERSIAN FAIRY FLOSS meringue, fresh fruit, passionfruit couli	14
BELGIAN CHOCOLATE BROWNIE served warm, vanilla ice cream	14

SENIOR'S

LINGUINE BOLOGNESE black angus beef, rich tomato sugo, parmesan	12
RIGATONI CARBONARA tube pasta, bacon, spring onion, parmesan, white wine cream sauce	12
FISH & CHIPS beer battered flake, chips	12
SAUSAGE & MASH lamb & rosemary, mash, seasonal vegies, red wine gravy	12
ROAST OF THE DAY roast potatoes, seasonal vegies, house made gravy	12
CHICKEN SCHNITZEL chips & salad, or vegies	12
DIAVOLA PIZZA mild salami, roasted capsicum, olives, mozzarella, san marzano base	14
NASI GORENG (V) traditional indonesian fried rice, mixed vegies, bean sprouts, shallots, fried egg	14
SALMON PATTIES house made, salmon, potato, onion, wasabi mayo, roquette side salad	14
CAESAR SALAD cos, bacon, croutons, caesar dressing, parmesan, egg, anchovies	14
GREEK SALAD (V) cos, tomato, olives, red onion, cucumber, feta, lemon, greek dressing	14
SALMON PIZZA fresh salmon, pickled zucchini, caperberries, red onion, roquette, lemon, dill, mozzarella base	18
BARRAMUNDI FILLET crispy skin, mash, cauliflower, tomato confit	20
SCOTCH FILLET 200G chips & salad, or vegies, choice of sauce	20

***ADD SOUP AND / OR DESSERT FOR ONLY \$2 PER COURSE SENIOR'S DISCOUNT OF**

**20% AVAILABLE
FOR ALL NON-SENIORS MAIN MENU ITEMS**