

## TO SHARE

**Garlic Bread** garlic butter toasted on filone bread (4) **\$8 (V)**

**Mixed Olives** heated with fresh rosemary, confit garlic and olive oil **\$8 (GF VGN)**

**Duck Spring Rolls** served with cos lettuce, mint, coriander and hoisin sauce (3) **\$15**

**Seasoned Chips** with chicken salt, served with aioli **\$10**

**Golden Wedges** with sweet chilli and sour cream **\$12**

**Hot Buffalo Wings** served with blue cheese sauce (5) **\$12 (GF)**

**Crispy Chicken Soft Tacos** with chiffonade lettuce, cherry tomato, coriander and spicy aioli (3) **\$16.50**

**Cheesy Chilli Fries** chips, cheesy chilli sauce with bacon bits **\$12**

**Grazing Board** grilled chorizo, south cape brie, pan-fried chilli and garlic squid, whole olives and hummus dip, served with pita bread and filone toast **\$36**

## THE LITTLE PEOPLE

*All kids meals served with a soft drink*

**Hawaiian Pizza** **\$12**

**Chicken Nuggets** with chips and salad **\$12**

**Fish & Chips** battered with salad **\$12**

**Spaghetti Bolognese** **\$12**

**Ice Cream** one scoop with choice of topping **\$4**

## SIDES

**Seasonal Steamed Greens** **\$8 (GF VGN)**

**Garden Salad** **\$9 (GF VGN)**

**Mash Potato** **\$4 (GF, V)**

## MAINS

**Barramundi Fillets** beer battered, crumbed or grilled served with chips, salad and tartare sauce **\$25**

**Salt & Pepper Squid** served with chips, salad and aioli **\$24**

**Chicken or Beef Schnitzel** with chips, salad & plain gravy **\$22**

Pepper, Mushroom, Dianne **\$2**

Parmigiana or Hawaiian topping **\$5**

Garlic Prawn Topping **\$6**

**300g Sirloin Steak** with roasted shallot bulbs, buttercream mashed potato, green peas and bacon jam **\$38.50 (GF)**

**Atlantic Tasmanian Salmon** baked in a leek butter served with roquette leaves, fennel, orange slices and fresh dill **\$30 (GF)**

**Seared Confit Duck** leg with baby beetroot, roasted chat potatoes in rosemary sea salt and wilted spinach **\$29 (GF)**

**Spaghetti Marinara** prawns, fish, mussels and squid. nap sauce with a hint of chilli **\$28**

**Garlic Prawns** tiger prawns in a creamy garlic white wine sauce with jasmin rice **\$26**

**Vegetable Stack** capsicum, zucchini, sweet potato, eggplant in a pesto sauce **\$24 (V)**

**Caesar Salad** cos lettuce, bacon, shaved parmesan, anchovies, croutons, poached egg and caesar dressing **\$20 (add chicken \$5) (GF on request)**

**Veggie Salad** roast pumpkin, chickpeas, roasted red peppers, spanish onion and kalamata olives mixed with mesculin leaves and honey mustard dressing **\$19 (add chicken \$5) (V/GF)**

**Prawn Salad** grilled prawns, mango, cucumber, spanish onion & cherry tomato tossed through a chilli coriander dressing **\$22 (GF)**

**Lemon Cous Cous** grilled lamb, green beans, sultanas, sweet potato and mesculin, in a garlic confit oil **\$26**

## BURGERS & PIZZAS

**Beef Burger** house made beef patty, cheddar cheese, egg, tomato, lettuce and bacon jam in a brioche bun, served with chips **\$18**

*Add Extra Patty: \$6 Add Bacon: \$3 Add Beetroot/Cheese: \$2ea*

**Chicken Schnitzel Burger** chicken schnitzel, bacon, cheese, tomato and lettuce with mayonnaise in a brioche bun, served with chips **\$18**

*Add Extra Chicken: \$6 Add Bacon: \$3 Add Beetroot/Cheese: \$2ea*

**Vego burger** roasted swiss brown mushroom, red capsicum, herby cream cheese, roquette and crispy shallots in a brioche bun, served with chips **\$17 (V)**

*Add Extra Mushroom or Cheese: \$2ea*

**Club Sandwich** triple layered sandwich with grilled chicken breast, bacon, cheese, tomato, avocado, crisp lettuce leaves & mayonnaise served with chips **\$18**

**Steak Sandwich** grilled steak, bacon, cheese, BBQ sauce, onion, fried egg, lettuce & tomato, served on toasted white bread with chips **\$19**

**Fresh Rolls** made daily (see fridge in Decks Bar)

*House Made Fresh Pizza Dough*

*GF on Request*

**Margherita** tomato slices, bocconcini cheese and basil pesto **\$14 (V)**

**Pepperoni** with mozzarella cheese **\$14**

**Meatlovers** salami, pepperoni, bacon, chicken and ham, with BBQ sauce **\$16**

**Puttanesca** tomato, olives, onion, garlic, anchovies and basil **\$15**

**Vegetarian Pizza** seasonal veg with a nap base **\$16 (V)**

## TO FINISH

**Double Chocolate Brownie** with raspberry coulis and vanilla bean ice cream **\$12**

**Apple & Rhubarb Strudel** with vanilla bean ice cream **\$12**

**Peppermint Pannacotta** with crème de menthe, whipped cream and shortbread crumble **\$12 (GF on request)**

Gluten Free (GF)

Vegetarian (V) Vegan (VGN)