

FYANSFORD HOTEL

Starters

Garlic Bread	11.9
Add Cheese	+2
Add Cheese and bacon	+3
Soup of the Day (GFO)	P.O.A
Served with a toasted ciabatta roll and butter	
Golden Fried Chips (DF GF)	11.9
Served with tomato sauce	
Wedges (GF)	13.9
Served with sweet chilli sauce and sour cream	
Sweet Potato Wedges (DF GF)	14.9
Served with garlic aioli	
Garlic Prawns OR Scallops (GF)	16.9
Pan-seared with onion & confit garlic puree on saffron jasmine rice, topped with creamy garlic sauce, pickled onion, and saffron aioli.	
Zucchini Chips (DF GF V (veo))	14.9
Chunky tempura-battered zucchini chips, stacked and dressed with maple glaze, dukkah, paprika dust, and confit garlic aioli	
Arancini (5)	14.9
Golden fried risotto balls filled with chorizo and herbs on a bed of roquette, topped with Napoli and crumbed feta	
Housemade Spring Rolls (5) (DF (veo))	16.9
Prawn (+\$3) OR Chicken OR Vegetable: Served with an Asian seaweed salad, pickled ginger, and a garlic and ginger dipping sauce	
Nachos (GF V (veo))	16.9
Corn chips topped with cheese, salsa, sour cream, and guacamole	
Add Chilli Con Carne / Pulled Pork	+4
Add Jalapeños / Bacon / Fresh Chilli	+2
Vegan option available	+2
Steamed Bao Buns (3) (DF)	15.9
Buns filled with shredded lettuce and pickled onion, drizzled with mandarin aioli and your choice of one protein filling	
Southern Chicken / Salt & Pepper Prawns / Sticky Pulled Pork / Crispy Chinese Pork	
Antipasto Platter to Share	29.9
House-made creamed dip, house-smoked kabana, brie cheese, grilled bread, marinated olives, piccalilli vegetables, crackers, and house-made quince paste	
Prawn Platter	29.9
6 fresh king prawns, 5 prawn spring rolls, 5 Szechuan-seasoned flash-fried prawns, served with lemon and a Vietnamese noodle salad and mild dipping sauce	

Satay Chicken Skewers (3) (GF)	15.9
Crispy tenders seasoned with our smoky house rub, served with an Asian salad garnish and creamy thick Thai satay sauce	

Sticky Spiced Chicken Wings (DF GF)	
With sriracha chilli mayo and an Asian salad garnish	

Half Kilogram	15.9
One Kilogram	26.9

Kids Menu

All kids meals are served before mains

STRICTLY CHILDREN UNDER 12YO

Fish & Chips (GFO)	10.9
Battered flathead tails with chips and tomato sauce	
Hawaiian Pizza	10.9
Ham, cheese and pineapple pizza served with golden fried chips and tomato sauce	
Penne Bolognese (GFO)	10.9
Topped with shredded tasty cheese	
Chicken Nuggets (5) (DF (GFO))	10.9
Served with fried chips and tomato sauce	

Add salad OR vegetables to kids meal	+3
Combo - Any kids meal & kids dessert	14.9

Kids Desserts

Milky Bar Chocolate Mousse (GF)	5
Light and creamy mousse topped with crushed Milky Bar pieces	
Vanilla Ice Cream (GF)	5
With chocolate OR strawberry topping	
Frog in a Pond (GFO)	5
Chocolate frog in a pond of Jelly	

Teen Menu

All teen meals are served before mains

STRICTLY TEENAGERS ONLY

Fried Rice (veo) (DF GF)	14.9
Wok tossed peas, Asian greens, capsicum and bean shoots, topped with prawn crackers	
9" Hawaiian Pizza (GFO)	14.9
Napoli, ham, pineapple and mozzarella	
Add Gluten free base	+4
Porterhouse Steak (DF GF)	14.9
100g steak cooked medium, served with fried chips, garden salad and a side of gravy	
Chicken Schnitzel	14.9
With chips, garden salad and a side of gravy	
Chicken Parmigiana	16.9
With chips, garden salad and a side of gravy	
Cheese Burger	13.9
Beef patty, tasty cheese and tomato sauce in a milk bun, with a side of golden fried chips	

Seniors

AVAILABLE WEEKDAY LUNCH ONLY

** NOT AVAILABLE PUBLIC HOLIDAYS **

Mixed Grill (DF GF)	25.9
Beef sausage (1), 100gm Porterhouse steak, fried egg, bacon, grilled tomato, side of gravy	
Chicken Parmigiana	18.9
Served with chips, salad and gravy	
Fish & Chips (GFO)	17.9
Beer battered flathead fillets, served with chips, salad, tartare sauce and a lemon wedge	
Chicken Schnitzel	17.9
Served with chips, salad and a side of gravy	
Roast Pork (DF GF)	17.9
Served with roast pumpkin, sweet potato, chat potato & broccolini, topped w' gravy & crackle	
Fettuccini Carbonara (veo)	17.9
Fettuccini tossed in a creamy egg sauce with onion, garlic, bacon and shaved parmesan	
Add Chicken	+4
Salt & Pepper Calamari (DF GF)	17.9
Flash fried salt and pepper calamari served with fried chips, salad, aioli and a lemon wedge	
Housemade Beef Pie (DF)	16.9
Served with chips, salad and a side of gravy	
Senior's Dessert	
Mini Pavlova (GFO GF)	5
Served with berry compote & thickened cream	
Vanilla Ice Cream	5
With chocolate OR strawberry topping	

Desserts

Affogato (GFO)	
A scoop of vanilla bean ice cream served with a shot of espresso, biscotti and your choice of liqueur or non alcoholic syrup	
Frangelico, Baileys, Kahlua, Jameson	16.9
Hazelnut Syrup (Non-Alc)	13.9
Aero Chocolate Mousse (GF)	13.9
Light and airy chocolate mousse topped with crushed Aero chocolate pieces	
Chocolate Pudding (GF)	14.9
Served with chocolate ganache, choc rocks, clotted cream and vanilla ice-cream	
Sticky Date Pudding (GF)	14.9
Coated in a creamy caramel sauce, served with chocolate rocks, honeycomb, fresh berries, clotted cream and vanilla ice-cream	
Lemon Meringue Tart	14.9
Golden baked tart shell filled with a sweet and bitter lemon curd, topped with Italian meringue and served with berry sorbet and fresh berries	
Panna Cotta (GF)	14.9
Italian cooked cream jelly (see specials board)	

Pizzas

12 INCH HOUSE MADE PIZZA BASES

Garlic & Cheese	17.9
Szechuan Chilli Prawn	24.9
Spicy Szechuan prawns topped with a rich Italian sauce, green capsicum, Spanish onion, and bocconcini, with fresh chilli and lemon zest	
Slow Cooked Lamb	25.9
12-hr slow-cooked lamb infused with sweet and smoky seasoning, spinach, roasted capsicum, caramelised onion, and mozzarella cheese, drizzled with smoky aioli sauce	
Prosciutto and Caramelised Pear	23.9
Topped with rosemary infused olive oil, buffalo mozzarella and a drizzle of sweet plum jam	
Margherita	21.9
Rich Italian sauce, basil and buffalo mozzarella	
Southwest Chicken	23.9
Rich Italian sauce, spiced crusted chicken, Spanish onion, capsicum and jalapeños topped with mozzarella and sriracha aioli	
Crispy Pork Belly	23.9
Fried pork belly bits, sweet plum jam, cabbage, garlic puree and mozzarella	
Vegetarian (V (veo))	22.9
Napoli, spinach, mushrooms, roasted pumpkin and capsicum, grilled zucchini and mozzarella	
Add Plantain Chicken	+4
Add Freshly Sliced Chilli	+2
Vegan option available	+2

Add a Gluten free Pizza base to any Pizza +4

Salads

Vietnamese Chicken Salad (DF GF)	26.9
Grilled chicken marinated in traditional herbs and spices, served with vermicelli noodles, Chinese cabbage, cucumber, onion, bean shoots, fresh chilli, ribbon carrots, and cashews tossed in a mild house-made salad dressing	
Asian Salad (DF GF V (veo))	23.9
Lettuce tossed with wombok, cashews, onion, Vietnamese mint, carrot, sesame seeds and cucumber, topped with bean shoots, fried shallots and a sweet soy and chilli dressing	
Add Freshly Sliced Chilli	+2
Add Chicken / Beef / Pulled Pork / Pork Belly Bits	+5
Add Calamari / Butterflied Prawns	+6
Caesar Salad (GFO)	23.9
Cos lettuce, crispy bacon, croutons and parmesan cheese, tossed through our house-made Caesar dressing, topped with anchovies and a lightly poached egg	
Add Chicken	+5
Add Calamari / Butterflied prawns	+6

● Mains

Roast of the Day **DF GF** **P.O.A**
Served with roasted root vegetables and broccolini, topped with gravy (See Specials board)

Open Lamb Souvlaki **gfo** **29.9**
Slow cooked seasoned lamb, cucumber, red onion, olives, cherry tomatoes, spinach and feta cheese, served on a warm pita bread, drizzled with a garlic yoghurt sauce

Lamb Shoulder **GF** **32.9**
Rolled lamb shoulder braised over 12 hours, served with a creamy truffle and chive mash and sautéed broccolini, topped with red wine jus and crispy sweet potato ribbons

Chicken Kiev **32.9**
Crumbed chicken breast stuffed with chopped wild garlic leaves beaten into a soft butter, cherry tomato salad with roasted lemons and charred broccolini

Mexican Bowl **df GF V (veo)** **22.9**
Mexican rice and beans, shredded lettuce, corn and tomato Pico de gallo, grated cheese, sour cream and corn chips
Add Chicken / Chilli Con Carne / Pulled Pork +4
Add Plantein Chicken +4
Add Guacamole / Jalapeños / Salsa / Chilli +2
Vegan option available +2

Fresh Flathead Tails **DF gfo** **29.9**
Golden fried flathead fillets served with golden fried chips, garden salad and lemon wedges, served with a side of house-made tartare sauce

Salt & Pepper Calamari **DF GF** **28.9**
Flash fried calamari served with golden fried chips atop a smear of garlic aioli, served with a salad of rocket, parmesan, red onion topped with a creamy honey dressing.

Fyansford Seafood Platter **DF gfo** **41.9**
Golden fried flathead tails, salt & pepper dusted prawns, scallops, flash fried calamari, fresh whole king prawns, served with chips, garden salad, tartare sauce, garlic aioli and lemon wedges
Add Creamy Garlic Portarlington Mussels +6

Corn & Zucchini Fritters **DF GF V Ve** **26.9**
Fritters on a bed of avocado puree with Indian-style chunky pickled vegetables, finished with house-made chilli and tomato relish, dukkah, sticky balsamic, and sweet potato crisps

Cauliflower Biryani Stack **GF V (veo)** **25.9**
Roasted rustic-cut cauliflower and carrot infused with a traditional Mumbai spice blend, served on a bed of Bengal jasmine rice with currants, almonds and Greek yogurt

Baby Pork Rack of Ribs **DF** **41.9**
Rack of smoky caramelised BBQ pork ribs served with creamy slaw, wedges, crispy onion rings and sriracha aioli

Ribs & Wings Platter for 2 **DF** **55.9**
Full cage of smoky pork ribs and a half kilo of spicy chicken wings served with creamy slaw, crispy onion rings, wedges and sriracha aioli

Confit Pork Belly **DF GF** **32.9**
12-hour confit crispy skin pork belly on a fried potato rosti, maple glazed baby carrots, sweet pumpkin puree and broccolini drizzled with a sweet sticky plum sauce

Herb Crusted Grilled Barramundi **gfo** **29.9**
Dusted with herb crumb on a bed of seasoned smashed potatoes and asparagus, finished with herb aioli, dukkah and creamy garlic sauce

● Parmi Menu

● **Parmis served with chips & garden salad**

Change Salad to: Vege OR Creamy Slaw +4
Upgrade Any Parmi to a Double Stacker +12

Traditional Parmi **28.9**
Napoli, ham and tasty cheese

Tex-Mex **29.9**
Napoli, corn chips and chilli con carne, topped with homemade cheesy jalapeño sauce

BBQ Chicken Parmi **29.9**
Smoky BBQ sauce, caramelised onion, bacon and cheese, topped with grilled pineapple.

Fyansford Parmi **29.9**
Napoli, spinach, prawns, Spanish onion and tasty cheese

Mexican Parmi **29.9**
Corn chips, salsa, cheese, sour cream and guacamole

Aussie Parmi **29.9**
Smoky BBQ sauce, bacon, caramelised onion and cheese, topped with a fried smoky egg

Kiev Parmi **29.9**
Ham, garlic butter and cheese, topped with a creamy garlic sauce
Add Garlic Prawns +8

Southern Fried Chicken Parmi **gfo** **29.9**
Crispy thigh fillets crusted in a southern rub, topped with red onion, capsicum, jalapeños and cheese, drizzled with sriracha aioli

Vegetarian Schnitzel // Parmi **V (veo)** **26.9**
Crumbed plantein chicken schnitzel, topped with Napoli and tasty cheese
Upgrade To Parmi with Napoli and Cheese +2

Chicken Schnitzel **26.9**
Crumbed Schnitzel with your **choice of sauce**, served with fried chips and a garden salad

● Prime Cuts

300g Black Angus Porterhouse **df GF** **41.9**
100 day grain fed beef, Arlo, North Queensland

300g Oakdale Scotch Fillet **df GF** **52.9**
Pasture fed beef sourced from predominantly British breed cattle reared in the mild climate of Southern Australia

Char-grilled steak cooked to your liking, served with chips and garden salad, topped with your choice of sauce **OR** side of Fyansford's signature house-made **cowboy butter** - melted butter infused with cayenne, chilli flakes, chives, lemon zest and Dijon mustard.

Add 3 Char-Grilled King Prawns +8
Change Salad to Vege OR Creamy Slaw +4
Add Fried Egg +3
Add Creamy Garlic Prawns, Scallops & Calamari +8

Surf 'N' Turf **df GF** **49.9**

300g Black Angus Porterhouse cooked to your liking, served on our signature sizzler plate, topped with prawns, scallops, calamari and house-made creamy garlic and herb sauce, served with chips and a garden salad

Add 3 Char-grilled King Prawns +8

SAUCES

All Sauces are Gluten Free

- Cowboy Butter
- Creamy Garlic
- Red Wine Jus
- Creamy Blue Cheese
- Peppercorn Gravy
- Mushroom Gravy
- Garlic Butter
- Gravy
- Tomato
- BBQ
- Garlic Aioli
- Sriracha Aioli

● Char Grill

Grilled Lamb Cutlets (3) **GF** **32.9**
Marinated in Dijon mustard, rosemary and garlic, served with ratatouille and crispy duck fat chat potatoes, finished with Salsa Verde

Steak Sandwich **df GF** **28.9**
150g Black Angus Porterhouse, bacon, tomato relish, caramelised onion, butter lettuce, tomato and tasty cheese in a toasted focaccia roll, with a side of chips
Add Smoky Fried Egg +3

Vegetarian Burger **df GF V (veo)** **24.9**
Your **choice** of a Plantein beef patty **OR** Plantein chicken schnitzel (+\$1), with tomato relish, tomato, butter lettuce and tasty cheese in a milk bun, with a side of golden fried chips

Fyansford Burger **df GF** **27.9**
Grilled Angel Bay beef patty, bacon, tomato relish, caramelised onion, butter lettuce, tomato and tasty cheese in a toasted milk bun, with a side of golden fried chips
Add Pickles +2
Add Smoky Fried Egg +3

● Pans

Nasi Goreng **DF GF** **26.9**
Wok-tossed chicken, shrimp, peas, Asian greens, chilli, capsicum, prawns, and chilli paste, topped with bean shoots, shallots, and a fried egg

Sizzling Mongolian beef **DF gfo** **29.9**
Marinated tender beef strips with carrot, zucchini and spring onion, served on a sizzling hot plate with **your choice** of Hokkien noodles **OR** fragrant steamed basmati rice

Fresh Portarlington Mussels **df GF** **28.9**
Local mussels with diced tomato, Spanish onion, confit garlic and diced chorizo, finished in a creamy garlic sauce **OR** tomato concasse, served with char-grilled Turkish bread
Add Freshly Sliced Chilli +2
Swap Bread for Gluten Free Bread +4

Wok Noodle Stir Fry **DF GF** **23.9**

Wok tossed flat rice noodles with red capsicum, bok choy, Asian greens, bean shoots, fried shallots and coriander, finished in a soy, garlic and ginger sauce
Add Freshly Sliced Chilli +2
Add Marinated Chicken / Pork Belly Bits +5
Add Calamari / Prawns / Plantein Chicken +6
Add King Prawns +10

Braised Beef & Red Wine Fettuccini **df GF** **28.9**
Tender slow cooked beef in a rich red wine and tomato puree sauce with confit heirloom tomatoes, fettuccini and aged parmesan cheese

Seafood Marinara Pasta **df GF** **31.9**
Pan seared scallops, prawns, local mussels, confit garlic, tomato, Spanish onion and spinach, finished with creamy garlic sauce **OR** tomato concasse, tossed with spaghetti and topped with a charred king prawn and fresh herbs
Add Freshly Sliced Chilli +2

Garlic Prawns OR Scallops **GF** **29.9**
Pan seared with Spanish onion and confit garlic puree, with saffron jasmine rice, creamy garlic sauce, pickled onion and saffron aioli

Butter Chicken **df GF** **28.9**
House made curry served with fragrant rice, topped with Greek yoghurt, apple pickle, fresh herbs and crispy poppadom's
Add Freshly Sliced Chilli +2

\$22 Parmi Day Any of our Parmi options Served with Chips & Salad **WEDNESDAY LUNCH & DINNER**

\$29 Steak Day 300gm Porterhouse Served with Chips & Salad **THURSDAY LUNCH & DINNER**



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open 7 days a week
lunch & dinner

Lunch 11:30am - 2:30pm
Dinner 5:00pm - 8:30pm

ALL DAY MENU
11:30am - 8:30pm
7 days a week

MENU KEY
DF Dairy Free
df Dairy Free Option
GF Gluten Free
gfo Gluten Free Option
V Vegetarian
Ve Vegan
veo Vegan / Veg Option



ALL DAY MENU

Starters

Garlic Focaccia 11.9

Add Cheese +2
Add Cheese and Bacon +3

Soup of the Day P.O.A

Served with a toasted ciabatta roll and butter

Golden Fried Chips DF GF 11.9

Served with tomato sauce

Wedges GF 13.9

Served with sweet chilli sauce and sour cream

Sweet Potato Chips DF GF 14.9

Served with garlic aioli

Garlic Prawns OR Scallops GF 16.9

Pan seared with onion and confit garlic puree on saffron basmati rice, topped with creamy garlic sauce, pickled onion and saffron aioli.

Zucchini Chips DF GF V (veo) 14.9

Chunky tempura battered zucchini chips, stacked and dressed in a maple glaze, dukkah, paprika dust and confit garlic aioli

Arancini (5) 14.9

Golden fried risotto balls filled with chorizo and herbs rested on a bed of roquette, topped with Napoli and crumbed feta

Housemade Spring Rolls (5) DF V 16.9

Chicken OR Vegetable OR Prawn (+\$3) served with an Asian seaweed salad, pickled ginger and a garlic and ginger dipping sauce

Nachos GF V (veo) 16.9

Corn chips topped with cheese, salsa, sour cream & guacamole

Add Chilli Con Carne / Pulled Pork +4

Add Jalapeños / Bacon / Fresh Chilli +2

Vegan option available +2

Satay Chicken Skewers (3) GF 15.9

Crispy tenders seasoned with our smoky rub, served with an Asian salad garnish and creamy thick Thai satay sauce

Antipasto Platter to Share 29.9

House-made dip, house smoked kabana, brie cheese, grilled bread, marinated olives, piccalilli veg, crackers and house-made quince paste

Steamed Bao Buns (3) DF 15.9

Steamed bao buns filled with shredded lettuce and pickled onion, drizzled with mandarin aioli and your choice of one protein filling:

Southern Chicken / Salt & Pepper Prawns / Sticky Pulled Pork / Crispy Chinese Pork

Sticky Spiced Chicken Wings DF GF

With sriracha chilli mayo and an Asian salad

Half Kilogram 15.9

One Kilogram 26.9

Prawn Platter 29.9

6 fresh king prawns, 5 prawn spring rolls, 5 Szechuan-seasoned flash-fried prawns, served with lemon and Vietnamese noodle salad and mild dipping sauce

Pizzas

Garlic & Cheese 17.9

Margherita 21.9

Rich Italian sauce, basil and buffalo mozzarella

Slow Cooked Lamb 25.9

12-hr slow cooked lamb infused with sweet and smoky seasoning, spinach, roasted capsicum, caramelised onion, and mozzarella cheese, drizzled with smoky aioli sauce

Vegetarian V (veo) 22.9

Napoli, spinach, mushrooms, roasted pumpkin and capsicum, grilled zucchini and mozzarella

Add Plantain chicken +4

Add freshly sliced Chilli +2

Vegan option available +2

Southwest Chicken 23.9

Rich Italian sauce, spiced crusted chicken, Spanish onion, capsicum and jalapeños, topped with mozzarella and sriracha aioli

Prosciutto and Caramelised Pear 23.9

Topped with rosemary infused olive oil, buffalo mozzarella and a drizzle of sweet plum jam

Crispy Pork Belly 23.9

Fried pork belly bits, sweet plum jam, cabbage, garlic puree and mozzarella

Szechuan Chili Prawn 24.9

Spicy Szechuan prawns topped with a rich Italian sauce, green capsicum, Spanish onion and bocconcini, with fresh chilli and lemon zest

Add a Gluten free Pizza base to any Pizza +4



AVAILABLE EVERYDAY

11:30AM - 8:30PM

MENU KEY

DF Dairy Free

GF Gluten Free

V Vegetarian

Ve Vegan

(dfo) Dairy Free Option

(gfo) Gluten Free option

(veo) Vegan / Veg option

● Seafood

Fresh Flathead Tails **DF** **gfo** 29.9

Golden fried flathead fillets served with golden fried chips, garden salad and lemon wedges, served with a side of house-made tartare sauce

Salt & Pepper Calamari **DF** **GF** 28.9

Flash fried calamari served with golden fried chips atop a smear of garlic aioli, served with a salad of rocket, parmesan, red onion topped with a creamy honey dressing.

Fyansford Seafood Platter **DF** **gfo** 41.9

Golden fried flathead tail, salt and pepper dusted prawns, scallops, flash fried calamari, fresh whole king prawns, served with chips, garden salad, tartare sauce, garlic aioli and lemon wedges

Add Creamy Garlic Portarlington Mussels +6

Desserts

Chocolate Pudding **GF** 14.9

Served with chocolate ganache, choc rocks, clotted cream and vanilla ice-cream

Sticky Date Pudding **GF** 14.9

Coated in a creamy caramel sauce, served with cookie soil, honeycomb, fresh berries, clotted cream and vanilla ice-cream

Lemon Meringue Tart 14.9

Golden baked tart shell filled with a sweet and bitter lemon curd, topped with Italian meringue and served with berry sorbet and fresh berries

Panna Cotta **GF** 14.9

Italian cooked cream jelly with berry coulis, fresh berries, sugar lattice and sorbet

Aero Chocolate Mousse **GF** 13.9

Light and airy chocolate mousse topped with crushed Aero chocolate pieces

Affogato **gfo**

A scoop of vanilla bean ice cream served with a shot of espresso, biscotti and **your choice** of liqueur or non alcoholic syrup

Frangelico, Baileys, Kahlua, Jameson 16.9

Hazelnut Syrup (Non-Alc) 13.9

● Kids Menu

STRICTLY CHILDREN UNDER 12YO

Fish & Chips **gfo** 10.9

Battered flathead tails with chips and tomato sauce

Hawaiian Pizza 10.9

Ham, cheese and pineapple pizza served with golden fried chips and tomato sauce

Penne Bolognese **dfo** 10.9

Topped with shredded tasty cheese

Chicken Nuggets (5) **DF** **gfo** 10.9

Served with fried chips and tomato sauce

Add salad OR vegetables to kids meal +3

Combo - Any kids meal & kids dessert 14.9

Kids Desserts

Vanilla Ice Cream **GF** 5

With chocolate OR strawberry topping

Frog in a Pond **dfo** 5

Chocolate frog in a pond of jelly

Milky Bar Chocolate Mousse **GF** 5

Light and creamy mousse topped with crushed Milky Bar pieces

● Teen Menu

STRICTLY TEENAGERS ONLY

Fried Rice **DF** **veo** **GF** 14.9

Wok tossed peas, Asian greens, capsicum and bean shoots topped with prawn crackers

9' Hawaiian Pizza **gfo** 14.9

Napoli, ham, pineapple and mozzarella

Add Gluten Free Base + 4

Porterhouse Steak **DF** **GF** 14.9

100g steak cooked medium, served with fried chips, garden salad and a side of gravy

Chicken Schnitzel 14.9

Served with fried chips, garden salad and a side of gravy

Chicken Parmigiana 16.9

With chips, garden salad and a side of gravy

Cheese Burger 13.9

Beef patty, tasty cheese and tomato sauce in a milk bun, with a side of golden fried chips



AVAILABLE EVERYDAY
11:30AM - 8:30PM

MENU KEY

DF Dairy Free

GF Gluten Free

V Vegetarian

dfo Dairy Free Option

gfo Gluten Free option

Ve Vegan

veo Vegan / Veg option