

DESSERTS

Desserts change daily, please ask our friendly staff for our selection
Cakes made in house.

Desserts \$12.00
Including Cream and Ice Cream

Birthday Cakes require 48 Hours Notice
\$40 to \$65
No BYO Cakes

GHEESEBOARD

Cheeseboard \$20.00
ask your waitstaff for today's selection

HOT DRINKS

Coffee \$4.50

Cappucino, Flat White, Latte, Short Black, Long Black
Macchiato, Mocha, Affagato
Extra Shot

Soy Milk / Almond Milk \$1.50

Hot Chocolate \$4.50

Pot of Tea \$4.50

Bushells, English Breakfast, Earl Grey, Chai

Herbal Tea \$4.50

Peppermint, Chamomile, Green Tea, Lemon, Rooibos

SOFT DRINKS

Coke, Sprite, Coke No Sugar, \$4.75

Fanta, Lift, Red Creaming Soda, Pasito

Jugs of Post Mix - Coke, Coke No Sugar, Sprite, \$12.00

Fanta, Lift and Red Creaming Soda

Lemon Lime & Bitters, Ginger Beer, Ginger Ale \$4.75

Jugs of Lemon Lime & Bitters \$12.50

Orange, Apple, Pineapple & Tomato Juice \$4.75

Milkshakes \$6.95

Spiders \$6.50

Bottled Mineral Water \$6.00

Individual Soft Drink Bottle \$5.50

Coke, Coke No Sugar, Sprite, Fanta, Lift

STARTERS

Cheesy & Garlic Bread \$9.00

Cheesy Bacon Garlic Bread \$10.50

Marinated Olives (GF) \$9.95

Home Baked Loaf of Bread with a Balsamic reduction Olive oil and Homemade Dukkah \$8.50

SHARE PLATES

Camembert * \$15.95

Oven baked with home made walnut bread and cranberry onion jam

Nachos (GF) \$17.95

Cornchips smothered in mild tomato salsa, topped with cheese and served with sour cream

Add Lamb, Pork or Beef for only \$4

Rustler's Criss cut \$13.95

Cheese Chips
Criss cut chips covered with cheddar cheese and diced bacon

The Coachman * \$16.95

A Selection of Italian sausages, cheese & relish served with a fresh baked loaf.

ENTREES

Soup of the Day \$9.95

Add slice of bread \$1.00

Garlic Sautéed Mushrooms (GF) \$13.95

with speck bacon and red wine

Jalapeño Poppers (GF) \$15.95

Cheese filled (mild) Jalapeños served with sour cream

3 Cheese Stuffed Mushrooms \$15.95

Crumbed mushrooms stuffed with cheddar, cream cheese and camembert, with plum dipping sauce

Cajun Crumbed Beef Bites \$14.95

Served with a chilli peanut BBQ sauce (spicy but not hot)

Beer Battered Onion Rings \$10.95

with sweet jalapeno sour cream

Squid \$17.95

Tender squid crisp fried, with sesame seeds with lime aioli.

Prawn Wontons \$15.95

Served with a tabasco cocktail sauce

Garlic Prawns (GF) \$20.00

Cooked in a cast iron sizzle pot with garlic butter

Chilli Prawns (GF) \$20.00

Cooked in a cast iron sizzle pot with jalapeno chilli and garlic butter.

Seafood Bowl \$17.95

A Selection of Prawns, Squid and Scallops

Oysters Kilpatrick (GF) ½ Dozen: \$19.00

Oven Baked with bacon on our kilpatrick sauce
Dozen: \$37.00

Pan Seared Scallops * \$17.95

In a roast garlic and onion cream sauce with crusty bread

SALADS

Lemon Peppered Seafood Salad \$29.95

Pan seared scallops, prawns and fish, served on a tossed green salad with crisp rice noodles

Caesar Salad* \$15.95

Parmesan cheese, bacon and croutons on a bed of cos lettuce tossed with caesar dressing

Add Grilled Chicken \$5.00

Add Sesame Squid \$6.00

* Can be made Gluten Free Friendly

Apologies for any inconvenience but NO itemised billing

Strictly NO BYO

15% Surcharge applies on Public holidays

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FROM THE GHAR-GRILL

Sirloin (GF) 8oz/230gm Choice centre cut sirloin. For the smaller appetite	\$31.95	Prime Eye Fillet Steak (GF) 9oz/260gm The most lean & tender cut	\$39.95
Porterhouse (GF) 10oz/285gm Selected Porterhouse, hand trimmed	\$33.95	Scotch Fillet (GF) 10oz/285gm Marbled aged beef	\$38.50
New Yorker (GF) 12oz/340gm Prime Sirloin, tender and juicy	\$36.95	Rump Steak (GF) 10oz/285gm Firmer but more flavoursome	\$33.00
The 16 Ouncer (GF) 16oz/450gm Specially selected aged porterhouse	\$43.95	The Rib Eye (GF) 18oz/500gm On the bone prime rib steak	\$48.00
T Bone (GF) 16oz/450gm Best of both worlds - porterhouse and fillet	\$42.95	Kangaroo Fillet (GF) Fresh herb and grain mustard marinated fillet. We recommend med/rare.	\$33.95
		Grilled Chicken Plain (GF) or Cajun Chicken Breast lightly char-grilled.	\$31.95

UPGRADES	
Ribs (GF)	\$9.50
Pate & Bacon (GF)	\$9.50
Prawns with Chilli	\$10.50
Garlic Butter (GF)	
Pepperberry & Pepper Sauce	\$6.00

SAUGES	
Green Peppercorn	\$3.00
Chive and Garlic	\$3.00
Creamy Mushroom	\$3.00
Hickory Barbeque (GF)	\$3.00
Blue Cheese Butter (GF)	\$3.00
Garlic Butter	\$2.50

MAIN MEALS INGLUDE

A Choice of

<ul style="list-style-type: none">• Criss cut Chips •• Sweet Potato Mash •• Baked Potato & Sour Cream •	&	<ul style="list-style-type: none">• Buttered Vegetable •• Dinner Salad • <p>With your choice of dressing</p>
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(except Seafood Salad, Fish of the day and Moroccan Lamb)
GF Mains are served with Potato

SALAD DRESSINGS

Honey Mustard - French - Blue Cheese - Ranch
Balsamic & Oil - Caesar (GF)

OUR INTERPRETATION

Blue -	Seared on the hottest part of the char grill. Raw and at room temperature
Rare -	Sealed on the outside. Very red and fleshy
Med/Rare -	Very pink
Med -	Still pink. Most commonly requested
Med/Well -	70% grey
Well Done -	100% grey
Very Well Done -	Happy to cook but not recommended

OUR SIGNATURE DISHES

Horns & Prawns (GF) 8oz/230gm Prime porterhouse steak topped with prawns in garlic and sweet chilli butter	\$38.50	Moroccan Lamb Rump Steak Marinated and Char-Grilled, with vegetable cous-cous, hummus and mint yoghurt.	\$35.95
Steak Rustini (GF) (Our twist on the classic Rossini) 10oz porterhouse, topped with home made pate and smokey bacon	\$37.95	Chicken & Pesto Sizzleplate (GF) Chicken breast lightly char-grilled, served on a sizzleplate & finished with a creamy peanut pesto sauce	\$34.95
Pepper Steak Thick cut rump steak. Dusted with native pepper berry, char-grilled, with peppercorn sauce.	\$36.95	Chicken Pepperonata (GF) Boneless Chicken seared on a sizzleplate, topped with tomato and capsicum salsa & cheese	\$34.95
Meaty Pork Spare Ribs (GF) Always a favourite - slow roasted for maximum tenderness with hickory BBQ sauce on the side	\$31.95	The Plank Steak 21oz/600gm Hand picked thick cut "D" rump served with your choice of sauce. One for the hungry	\$47.00
Steak & Ribs (GF) 6oz sirloin steak and half rack of Pork spare ribs with hickory BBQ sauce - the perfect combination	\$37.50	The "Vego" (GF) Potato cake made with Polenta & Lentils, topped with a tomato salsa (vegan meal)	\$31.95
Chicken & Ribs (GF) Pork spare ribs and boneless chicken breast char-grilled to perfection	\$34.95		

FROM THE OGEAN

Fish of The Day Ask your wait staff for today's option	M.P.	Seafood Bowl A Selection of Prawns, Squid and Scallops	\$28.95
Lemon Peppered Seafood Salad Pan seared scallops, prawns and fish. Served on a tossed green salad with crisp rice noodles	\$29.95	Garlic Prawns (GF) Cooked in a cast iron sizzle pot with garlic butter	\$32.95
		Chilli Prawns (GF) Cooked in a cast iron sizzle pot with chilli and garlic butter. (med heat)	\$32.95
Prawn Wontons Served with a tabasco cocktail sauce and sides	\$28.95	Squid Tender Squid coated in home made seasoning fried & served with fresh aioli	\$28.95

EXTRA SIDES

Basket of Criss cut chips with sweet chilli and sour cream	\$10.00	House Salad with choice of dressing	\$5.50
Baked Potato with sour cream	\$6.00	Buttered Vegetables	\$6.00
Sweet Potato Mash	\$6.00	Side Chips	\$6.00

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