

## DINNER MENU

Available between 4pm and 7:45pm

THE CHAR GRILL		MAINS	
SIDES (CHOOSE 2) Creamy mash   Steam vegetables   House salad   Chips		SURF & TURF Angus rump, creamy garlic prawns, crispy calamari, chips and salad	\$45
SAUCES (CHOOSE 1)  Red wine jus   Green pepper   Mushroom   Creamy garlic		CRISPY ATLANTIC SALMON	\$35
OP RIB ON THE BONE 500GM	\$45	French beans, chat potato, olives, capers, sun dried tomato and bearnaise sauce	
ANGUS RUMP STEAK 250GM	\$35	SLOW COOKED BBQ PORK RIBS	\$34
CHICKEN BREAST FILLET	\$28	440gms, creamy mash, steamed vegetables	
SIDES GREEN BEANS	\$14	PAN FRIED BARRAMUNDI  Barramundi, broccolini, creamy mash and garlic lemon butter	\$34
Blanched, sautéed with toasted almonds and Spanish onion	<b>914</b>	CHILLI PRAWN LINGUINE Rich wine sauce, chilli, tomato, roquette and cheese	\$33
CREAMY MASH Fluffy light creamy potato	\$9	SLOW COOKED LAMB SHANK Creamy mash and broccoli	\$33
STEAMED VEGETABLES Seasonal mixed vegetables	\$9	CHICKEN OR MIXED	\$22
STEAMED RICE		Mildly spiced cashew based thick gravy served with steamed rice, naan and pappadum	922
SWEET SENSATION		THAI GREEN CHICKEN	
SIZZLING BROWNIE  Homemade brownie with vanilla ice cream	\$16	Eggplant, beans and mushrooms served	\$22
STICKY DATE PUDDING  Butterscotch sauce and vanilla ice cream	\$15	with steamed rice	
TIRAMISU Traditionally Italian	\$14		
FRESH FRUIT SALAD Seasonal fruits served with vanilla ice cream	\$13		
PASSION FRUIT CHEESECAKE Mix berry coulis	\$12		
ASSORTED ICE CREAMS			
Available on Request	\$4		

Our diverse menu and kitchen environment include a range of allergens and ingredients that could trigger food intolerances. While our dedicated team strives to meet specific dietary needs, we must inform our guests that the shared nature of our food preparation and serving areas means we cannot assure total exclusion of these allergens or intolerant foods.

For your safety and comfort, please make sure to communicate any food allergies or intolerances to our team.