

**FROM THE GRILL**

**BBQ PORK RIBS \$35 (gf)**

12-hour slow braised full pork rib finished with your choice of smoky BBQ sauce, Buffalo sauce or Honey chipotle served with chips and slaw

**RIBS AND WINGS \$28 (gf)**

Half a pork rib and wings finished with your choice of smoky BBQ sauce, Buffalo sauce or Honey chipotle served with chips and slaw

**PORTERHOUSE 300g \$38 (gf)**

**SCOTCH FILLET 300g \$41 (gf)**

**Served with your selection of two sides:**

chips, seasonal sautéed greens or house salad

**& sauces;**

creamy mushroom, pepper sauce, gravy, or garlic butter

**(Add surf and turf for \$5)**

**SALAD**

**ASIAN CALAMARI/CHICKEN SALAD \$25 (df, gf)**

Wombok, rice noodles, capsicum, onion, coriander, mints, cucumber, carrot and red cabbage served with Asian dressing

**NOURISHING BUDDHA BOWL \$25 (gf) (veg) (v.o.a)**

Wild rice, broad beans, pomegranate, avocado, corn, cranberries, beetroot, picked carrots, boiled eggs, sesame seeds and yoghurt dressing

**(Add chicken/calamari/pulled pork for \$5)**

**WATERMELON & PRAWNS SALAD \$26 (gf)**

Roquette tossed up with watermelon, marinated grilled prawns, cucumber, mints, coriander, fetta, onion with jalapeno lime & honey dressing

**PARMA**

**CHICKEN PARMIGIANA \$26**

Schnitzel topped with house Napoli, ham, mozzarella and served with salad and chips

**MEXICAN PARMA \$28**

Schnitzel topped with salsa, bacon, corn chips, mozzarella, guacamole and sour cream, served on a bed of salad and chips

**SPICY CHORIZO & SALAMI PARMA \$28**

Schnitzel topped with Honey Chipotle, chorizo, salami, fried jalapeno & mozzarella, served with salad and chips

**TROPICAL PARMA \$28**

Schnitzel topped with house Napoli, ham, pineapple & mango salsa, mozzarella and served on a bed of salad and chips

**MARGHERITA PIZZA \$18 (veg) (v.o.a)**

Napoli base topped with mozzarella, sliced tomato and oregano

**HAWAIIAN PIZZA \$20**

Napoli base topped with sliced ham, pineapple, red onion and finished with mozzarella

**PULLED PORK & FENNEL PIZZA \$22**

Honey chipotle base topped with sliced fennels, pears, pulled pork, caramelised onion and finished with mozzarella

**VEGETERIAN SUPREME \$18 (veg) (v.o.a)**

Roasted beetroot, asparagus, cherry tomatoes, baby corns, mushrooms on a pesto base and finished with mozzarella and goat cheese

**MEAT LOVERS \$22**

Ham, chicken, chorizo, bacon and caramelised onion on smoky hickory BBQ base

**~Gluten free pizza bases available for \$3 extra**

**PIZZA**

**BURGERS**

**BEEF BURGER \$22**

Juicy Angus beef patty dusted in house rub, grilled and served on lettuce, tomato, caramelised onion, gherkins, bacon, cheese and burger sauce with chips

**ASIAN CHICKEN BURGER \$25**

Fried chicken breast dusted in house seasoning served on a bed of Asian slaw & wasabi mayonnaise

**STEAK SANDWICH \$28**

Marinated porterhouse steak served on ciabatta bread with roquette, tomato, caramelised onion, bacon, relish, horseradish mayonnaise and chips

**VEG BURGER \$22 (veg)**

Veg patty served on a bed of lettuce, tomato, cheese, caramelised onion, avocado & relish with chips

**~Gluten free burger buns available for \$3 extra**

**SIDES**

**MAC AND CHEESE \$8 (veg)**

Elbow macaroni and house cheese sauce

**SAUTEED GREENS \$10 (veg) (gf) (v.o.a)**

Sautéed seasonal greens with garlic & ginger

**PEAR AND WALNUT SALAD \$10 (veg) (gf) (v.o.a)**

Pear, walnut, roquette and balsamic glaze

**HOUSE SALAD small \$5 / large \$8**

**DESSERTS**

**WHITE CHOCOLATE PANACOTTA \$15 (gf)**

With berries, coconut jelly, blueberry compote and blood orange sorbet

**NUTELLA & BAILEY'S CHEESECAKE BROWNIE \$15**

With candied nuts, warm chocolate sauce, caramel popcorn and vanilla ice cream

**TIRAMISU CAKE \$15**

With coffee syrup, crushed Ferrero Rocher and chocolate shavings



**GARLIC BREAD \$10 (veg)**

A sliced Ciabatta roll topped with garlic & herb butter. **(Make it cheesy for \$3)**

**BREAD AND DIPS \$13 (veg)**

With a duo of house dips served with grilled butter bread. **(Extra breads for \$3)**

**CALAMARI \$18 entrée / \$25 main (gf, df)**

Fried calamari dusted in salt and pepper seasoning served on a bed of roquette and drizzled with Asian glaze

**MOZZARELLA STICKS \$15 (veg)**

Coated in breadcrumbs, deep-fried to golden brown and served with marinara sauce

**81'S CHICKEN WINGS \$15 (gf)**

Twelve deep fried wings tossed with your favourite sauce: Buffalo, Hickory BBQ, Honey Chipotle, Satay Sauce or Fire Breather (spicy)

**NACHOS \$15 entrée / \$22 main (veg) (gf)**

Crispy corn chips topped with melted cheese, guacamole, sour cream, jalapenos, corn and our tangy tomato salsa

**Add chilli con carne for \$5 /pulled pork for \$5**

**CORN FRITTER SLIDERS \$15 (veg)**

Two toasted Brioche sliders served with corn fritter, roquette, guacamole and tomato relish

**PULLED PORK SLIDERS \$15**

Two toasted Brioche sliders served with honey chipotle pulled pork, pickled cabbage, fried onion rings and Hickory BBQ sauce

**PORK BELLY BITES \$15 (gf)**

Crispy pieces of pork belly served with our sweet & tangy tamarind sauce

**TACOS \$15**

Ask our friendly staff for today's special tacos

**GRILLED PRAWNS \$18 (gf)**

Marinated grilled prawns served on a bed of roquette, mango, onion, chilli, avocado, lime and coriander salsa

**BOWL OF CHIPS \$8 (veg) (df)**

With tomato sauce

**~Gluten free option available for \$3 extra**

**SWEET POTATO WEDGES \$12 (veg) (gf, df)**

With aioli

**ONION RINGS \$12 (veg)**

With BBQ sauce

**WEDGES \$12 (veg) (df)**

With sweet chilli sauce and sour cream

**LOADED WEDGES \$17**

- Chilli con carn & cheese
- Pulled pork & cheese
- Bacon & cheese

**81'S MEAT PLATTER \$65**

Pork ribs, wings, grilled chorizo, marinated lamb skewer and marinated steak served with chips, vinaigrette slaw and condiment

**SEAFOOD PLATTER \$65**

Marinated prawns, calamari, beer battered fish, mussel pot, smoked salmon, chips, salad and condiment

**MIXED TAPAS BOARD \$40**

Chef's selection of four tapas

**CHEESE BOARD \$35**

Triple Brie, Blue, Cheddar, crackers, Quince paste, seasonal fruits and nuts

**Add salami and chorizo for \$8**

**FISH OF THE DAY \$35 (gf)**

Ask our friendly staff about our fish of the day

**PORK BELLY \$32 (gf)**

Crispy pork belly with chat potatoes, braised cabbage, broccolini and gravy

**FISH AND CHIPS \$25**

Tempura battered fish served with lemon, tartare sauce, house salad and chips

**CARBONARA \$25**

Sliced bacon pan-fried with garlic, cracked pepper, egg and finished in a rich creamy white wine sauce

**VEGETARIAN PASTA \$23 (veg) (v.o.a)**

Linguine with roasted vegetables, mushrooms, peas, cherry tomatoes, baby corns, Parmesan and parsley in our house Napoli sauce

**CHICKEN AND SEAFOOD PAELLA \$35 (gf)**

Spanish rice cooked with chicken, chorizo, prawns, mussels, and calamari in sofrito sauce

**PUMPKIN RISOTTO \$25 (gf) (veg) (v.o.a)**

Arborio rice cooked with roasted pumpkin, garlic, pine nuts, parsley, honey and goat cheese

**TRUFFLE, MUSHROOM & CHICKEN RISOTTO \$26 (gf)**

*(v.o.a)*

Arborio rice cooked with tender pieces of chicken, roasted mushroom, mint and drizzled with truffle infused oil

**SEAFOOD LINGUINE \$35**

Linguine cooked with prawns, calamari, mussels, salmon, chilli, garlic, fresh-diced tomatoes, basil and white wine sauce

**~Gluten free pasta available for \$3 extra**