

STARTERS & SHARERS

Start your meal right

SALT & PEPPER CALAMARI 23
Lightly seasoned squid fried golden, with aioli

KOREAN GLAZED PORK BELLY BITES 22
Tender pork belly in a Korean-style BBQ glaze with crisp coleslaw.

TOMATO & BASIL ARANCINI 19
Crisp risotto balls with tomato and basil, parmesan shards & aioli.

BUFFALO CHICKEN WINGS 18
Oven-roasted wings tossed in classic buffalo sauce, served with celery, carrot batons & ranch dressing.

CHEF'S SEASONAL SOUP 16
Daily soup served with toasted bread.

CAJUN CORN RIBS 16
House-made Cajun spice rub, finished with shaved parmesan.

TOASTED GARLIC CIABATTA 14
Warm ciabatta with cultured garlic butter, dukkah & extra virgin olive oil.

SANDWICHES & BURGERS

Freshly prepared in a brioche bun with fries and coleslaw.

GRILLED WAGYU BEEF BURGER 32
Grilled Wagyu beef patty on a toasted brioche bun with butter lettuce, bush tomatoes, caramelised onion, pickles, tasty cheese, streaky bacon and garlic aioli, served with chips.

PERI-PERI FLAME-GRILLED CHICKEN BURGER 30
Peri peri flame-grilled chicken on a toasted brioche bun with slaw, tasty cheese and tomato chilli relish, served with chips.

HOLIDAY INN CLUB SANDWICH 30
Char-grilled chicken, crispy bacon, lettuce and tomato on toasted bread, served with chips.

GARDEN HARVEST BURGER 28
Roasted vegetable and chickpea patty, butter lettuce, fresh tomato, tasty cheese and garlic aioli on a toasted brioche bun.

HOUSE FAVOURITES

Our best on your plate

GRAIN-FED SCOTCH FILLET 300 G 59
Served with steak chips or mash, a fresh garden salad & red wine jus.

CURRY OF THE DAY 38
Served with basmati rice, naan, pappadum & mango chutney.

WILD-CAUGHT BARRAMUNDI 38
Pan-seared barramundi with creamy mash, wilted greens, garlic butter, olive & artichoke salsa.

CLASSIC CHICKEN PARMIGIANA 36
Herb-crumbed chicken schnitzel with passata, Virginia ham and mozzarella, house salad & chips.

SPICY SICHUAN MAPO TOFU BOWL 36
Silken tofu and plant-based mince in a Sichuan-style chilli bean sauce with garlic, ginger, mushrooms, served with steamed rice

CLASSIC FISH & CHIPS 33
Lightly battered fish of the day with chips, garden salad, lemon & tartare sauce.

FETTUCCINE ORTOLANO 28
Chargrilled seasonal vegetables, garlic, olive oil, herbs, parmesan & lemon.
+ Add grilled chicken or sautéed prawns. 10

SALADS

Freshness in every bite

ROASTED PUMPKIN & QUINOA SALAD 22
Roasted pumpkin & quinoa with baby spinach, pomegranate and tahini dressing.

CLASSIC CAESAR SALAD 22
Crisp baby gem lettuce with crispy bacon, shaved Grana Padano, soft-boiled egg and crunchy croutons, tossed in a traditional anchovy dressing.

+ Add grilled chicken or sautéed prawns to any salad 10

PIZZAS

Classic and delicious

SMOKY BBQ CHICKEN 28
BBQ-marinated chicken, onion, capsicum, mozzarella & smoky BBQ glaze.

CLASSIC MARGHERITA 25
San Marzano tomato, mozzarella & fresh basil.

ON THE SIDE

Perfect sides to complement your meal

THICK-CUT CHIPS 13
Garlic aioli and tomato sauce.

SEASONAL VEGETABLES 10
A medley of the day's freshest vegetables.

GARDEN LEAF SALAD 10
Mixed leaves with balsamic dressing.

DESSERTS

Save room for desserts

WARM CHOCOLATE FONDANT 20
Molten dark chocolate, vanilla bean ice cream, berry compote

CHEESECAKE 20
Creamy New York-style baked cheesecake on a biscuit base, served with fresh berries & raspberry coulis.

LEMON TART 18
Tangy lemon curd in a buttery shortcrust shell with double cream & candied zest.

TIRAMISU 18
Layers of espresso-soaked sponge with mascarpone cream, marsala & a dusting of cocoa.

Please inform a member of staff before dining if you have a food allergy or intolerance. All food is prepared in an area where allergens are present. **V** Vegetarian. **VE** Vegan. **VEA** Vegan available.

GF Gluten Friendly. **GFA** Gluten Free available.

🔥 Spicy

*Approximate uncooked weight. **Excluding loaded fries.

Prices include GST.

Adults need around 2000 kcal a day.

