

## STARTERS & SHARERS

Start as you mean to go on

**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.

**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.

**GRILLED WAGYU BEEF BURGER** 32  
Grilled Wagyu beef patty on a toasted brioche bun with butter lettuce, bush tomatoes, caramelised onion, tasty cheese, streaky bacon and burger sauce 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 burger sauce, 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 burger sauce on a toasted brioche bun.

## HOUSE FAVOURITES

Our best on your plate

**GRAIN-FED SCOTCH FILLET 300G** 59  
Served with steak, mash, steamed vegetables & red wine jus

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

**WILD-CAUGHT BARRAMUNDI** 42  
Pan-seared barramundi with creamy mash, wilted greens, olive, artichoke salsa & garlic butter.

**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 just** 10

## SALADS

Freshness in every bite

**ROASTED PUMPKIN & QUINOA SALAD** 22  
Roasted pumpkin & quinoa with baby spinach, pumpkin seeds, 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

Start as you mean to go on

**THICK-CUT CHIPS** 13  
Garlic aioli and tomato sauce.

**MASH** 12  
Creamy, buttery mashed potatoes.

**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  
A refreshing assortment of seasonal fruit.

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

**TIRAMISU** 18  
Layers of espresso-soaked savoiardi with mascarpone cream, marsala and 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.



\*Approximate uncooked weight. \*\*Excluding loaded fries.

Prices include GST.

Adults need around 2000 kcal a day.