

BREAKFAST

À LA CARTE

Toast | \$8

*your choice of White, Wholemeal, Multigrain or Rye
served with your choice of Condiment / Butter or Margarine
with Jam, Peanut Butter or Vegemite*

Banana Bread (V) | \$8

with your choice of Condiment / Butter or Margarine

Creamy Porridge | \$10

Coffee & Banana Bread (V) | \$9.50

Coffee & Toast | \$9.50

*your choice of White, Wholemeal, Multigrain or Rye
served with your choice of Condiment / Butter or Margarine
with Jam, Peanut Butter or Vegemite*

Eggs on Toast (V) | \$12

your choice of Scrambled, Fried or Poached Eggs

Bacon & Egg Roll | \$12

Natural Muesli (V) | \$11

*served with Berry Yoghurt & your choice of Milk
Full Cream, Low Fat, Soy or Almond*

Buttermilk Pancake (V) | \$13

served with Berry Compote & Maple Syrup

Continental Breakfast | \$23

*a selection of Fresh Fruit, Pastries & Yoghurt,
your choice of Cereal / Coco-Pops, Nutri Grain, Weet Bix or Corn Flakes
& your choice of Toast & Condiment, served with
your choice of Juice, Tea or Coffee*

Australian Breakfast | \$25

*your choice of Scrambled, Fried or Poached Eggs, Bacon, Grilled Tomato,
Chicken Chipolata Sausages, Hash Brown & White Toast
served with your choice of Juice, Tea or Coffee*

American Breakfast | \$25

*your choice of Scrambled, Fried or Poached Eggs, American Bacon, Grilled Tomato,
Chicken Chipolata Sausages, Hash Brown & White Toast
served with your choice of Juice, Tea or Coffee*

Three Egg Omelette | \$18

*your choice of Chicken, Spinach, Mushroom, Onion, Cheese & Chilli
(minimum 20 minute wait)*

Egg White Omelette | \$18

*your choice of Chicken, Spinach, Mushroom, Onion, Cheese & Chilli
(minimum 20 minute wait)*

KIDS MENU

Kids Cereal with Milk | \$6

your choice of Coco-Pops, Nutri Grain, Weet Bix or Corn Flakes

Kids Buttermilk Pancake | \$7

served with Maple Syrup

Kids Fried Egg with Hash Brown | \$7

Kids Juice | \$4

your choice of Apple or Orange

LUNCH

MAIN

Caesar Salad | \$19

*with Bacon, Croutons, Poached Egg & Parmesan
add Chicken for \$3*

Tempura Flathead Fillet (A) | \$30

served with Chips, Green Salad & Tartare Sauce

Butter Chicken (GF) | \$28

served with Steamed Rice, Pappadum & Mango Chutney

Wagyu Beef Burger | \$25

with Bacon, Beetroot, Lettuce, Tomato & Tasty Cheddar, served with Chips

Club Sandwich | \$27

with Chicken, Cheese, Bacon, Eggs, Lettuce, Tomato & Mayo, served with Chips

Fettuccine Boscaiola | \$24

*with Bacon & Mushrooms in Cream Sauce
add Chicken for \$3 / add Prawns (I) for \$5*

Vegetarian Boscaiola (V) | \$24

Fettuccine served in a Creamy Mushroom Sauce

MS2+ Great Southern Pinnacle Striploin (250g) | \$43

*served with Chips & Salad & your choice of Sauce
Pepper Sauce / Mushroom Sauce / Pinot Jus*

SIDES

Garden Salad (VG) (GF) (DF) | \$8

Potato Chips (VG) (DF) | \$8

with Rosemary Salt

Sweet Potato Chips (VG) | \$9

with Sea Salt

Potato Wedges (V) | \$11

served with Sour Cream & Sweet Chilli Sauce

Steamed Seasonal Vegetables (VG) (GF) (DF) | \$8

with Extra Virgin Olive Oil

Creamy Mashed Potato (V) (GF) | \$10

Steamed Jasmine Rice (VG) (GF) (DF) | \$2

DESSERT

Chocolate Mud Cake | \$15

served with Vanilla Ice Cream & Dark Chocolate

Belgian Waffles | \$15

served with Strawberries, Vanilla Ice Cream & Dark Chocolate

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (DF) Dairy Free
(A) Australian | (I) International | (M) Mixed Origin

Whilst we take great care in the preparation of our food, we are unable to guarantee all dishes will be 100% free from allergen traces. Please let your server know of any allergies or dietary requirements prior to ordering.

DINNER

ENTRÉE

Garlic Bread (V) | \$9

Jalapeno & Garlic Crust (V) | \$9

Soup of the Day | \$15

Garlic Prawns (GF) (I) | \$19
served with Grilled Bread

Szechuan Pepper Spiced Calamari (GF) (I) | \$18 Entree | \$24 Main
with House Sweet Chilli Dipping Sauce

Caesar Salad | \$19
*with Bacon, Croutons, Poached Egg & Parmesan
add Chicken for \$3*

Tomato & Basil Bruschetta (V) | \$11
with Persian Fetta & served with Grilled Bread

Thai Prawn & Vegetable Spring Rolls (I) | \$14
with House Sweet Chilli Dipping Sauce

MAIN

Tempura Flathead Fillet (A) | \$30
served with Chips, Green Salad & Tartare Sauce

Butter Chicken (GF) | \$28
served with Steamed Jasmine Rice, Pappadum & Mango Chutney

Teriyaki Style Chicken | \$29
served with Steamed Jasmine Rice & Bok Choy

Chicken Vindaloo | \$28
served with Paratha & Mango Chutney

Wagyu Beef Burger | \$25
with Bacon, Beetroot, Lettuce, Tomato & Tasty Cheddar, served with Chips

Pan-Seared Barramundi Fillet (GF) (A) | \$31
with White Bean Ragout

Grilled Chicken Supreme (GF) | \$29
served with Broccolini & Baked Baby Potato

Seafood Basket (M) | \$35
*Crispy Battered Fish, Tempura Prawns & Crumbed Calamari
served with Chips, Tartare Sauce & Lemon*

Braised Lamb Shank (GF) | \$39
with Parmesan Mash, French Beans & Gremolata

Standard Sauce | \$2
*Tomato Sauce / Barbeque Sauce / Hot Sauce / Mayonnaise / Tartare Sauce
Aioli / Chipotle Mayo / Sweet Chilli Sauce / Sour Cream*

Premium Sauce | \$3
Pepper Sauce / Mushroom Sauce / Pinot Jus

PASTA

Prawn Spaghetti (I) | \$28
with Chilli, Garlic, Parsley, Extra Virgin Olive Oil & Parmesan

Fettuccine Boscaiola | \$24
*with Bacon & Mushrooms in Cream Sauce
add Chicken for \$3 / add Prawns for \$5*

Vegetarian Boscaiola (V) | \$24
Fettuccine served in a Creamy Mushroom Sauce

STEAKS

MS2+ Great Southern Pinnacle Striploin (250g) | \$43
*served with Chips, Salad & your choice of Sauce
Pepper Sauce / Mushroom Sauce / Pinot Jus*

Grainge Black Angus Scotch Fillet (300g) | \$53
*served with Chips, Salad & your choice of Sauce
Pepper Sauce / Mushroom Sauce / Pinot Jus*

SIDES

Garden Salad (VG) (DF) | \$8

Potato Chips (VG) (DF) | \$8
with Rosemary Salt

Sweet Potato Chips (VG) | \$9
with Sea Salt

Potato Wedges (V) | \$11
served with Sour Cream & Sweet Chilli Sauce

Steamed Seasonal Vegetables (VG) (GF) (DF) | \$8
with Extra Virgin Olive Oil

Creamy Mashed Potato (V) (GF) | \$10

Steamed Jasmine Rice (VG) (GF) (DF) | \$2

DESSERT

Malva Pudding | \$15
served with Warm Brandy Custard

Passionfruit Cheesecake Groove Tart | \$19
served with Seasonal Berries

Chocolate Raspberry & Coconut Pebble (VG) | \$19
served with Seasonal Berries

Chocolate Mud Cake | \$15
served with Vanilla Ice Cream & Dark Chocolate Sauce

Belgian Waffles | \$15
served with Strawberries, Vanilla Ice Cream & Dark Chocolate Sauce

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twenty
ONE FIFTY
MENU