

Lunch Menu

Breads & Nibbles

Bread & Dips (v) (serves 2) 15
house baked flatbread & trio of daily prepared dips

Garlic Bread (v) 11
Freshly baked garlic & herb Ciabatta

Garlic & Mozzarella Bread (v) 12
Freshly baked garlic & herb Ciabatta w toasted mozzarella

Mexican Nachos (v) 12
Topped with melted mozzarella , tomato salsa, jalapenos & guacamole

The Sandwich Selection

Toasted Ciabatta's,
Mild Sliced Salami, Sliced Tomato & Old English Cheddar 13.5
w ranch dressing & garden salad

House Smoked Chicken & Tasty Cheese 13.5
w sweet chili Aioli & garden Salad

King Reef Rib Fillet Steak & Onion 16
w tomato, balsamic caramelized onion, cheddar cheese, house BBQ Sauce

Crunchy Crumbed Chicken 13.5
w mozzarella, onion, tomato, mayonnaise & mixed leave's

The Big Tropixx B.L.T Club 15
bacon, tomato, lettuce & mayonnaise, cheddar cheese, onion,
& fried egg

The Main's Selection

Salt & Pepper Squid & Chips 15
w garden salad, lemon and lime dressing

Today's Fish n Chips 16
freshly caught "Wild Local Prawns" reef fish, Beer battered or grilled, w chips, salad,
fresh lemon & home made tartare sauce

American Ribs (g) 18
slowly braised pork ribs, with chefs house made fruity BBQ sauce

Seafood Marinara 19
fettuccini, fresh seafood, garlic, fresh herbs, tomato & white wine

Prime Rump Steak (g) 20
200g tablelands rump w steak fries & garden salad

Roast Vegetable Provencal (v) 17
Fettuccini, tomatoes, garlic, white wine & shaved parmesan

vegetarian meals noted v (v) gluten free meals noted w (g)

Extras & Side Dishes

Garden Salad (v) (g) 8

Freshly dressed with chefs honey & mustard dressing

Traditional Caesar (v) 9

Cos lettuce, garlic roasted crotons, bacon caesar dressing

Greek Salad (v) (g) 9

Fresh mixed leaves, tomato, olives, feta cheese & balsamic dressing

Salad Extras, Grilled Chicken 6

Grilled Reef Fish 9

Prawns 9

Roasted vegetable side (v) (g) 8

Potato fries & Sweet Chilli Mayonnaise (v) (g) 9

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Something for The children

Fish 6

Battered or grilled w fries

Sausage 6

Chipolatas with potato fries

Nuggets 6

Crunchy crusted chicken pieces with golden chips

Sweet Temptations

Pear Belle Helena 12

w walnut praline & vanilla ice cream

Chocolate Brownie 12

w chocolate merlot sauce & whipped cream

Vanilla Bean Panna Cotta 12

w chocolate sauce, & cherry crumble

Cheese & Chocolate 19

Selection of Australian & international cheeses w gourmet chocolates

Daily Prepared Deserts 12

Please ask your waiter

Dinner Menu

Entree

Bread & Dips(v)	15
<i>House baked flatbread & trio of dips</i>	
Salt & Pepper Calamari	15
<i>Chilli & lime dressing, fresh garden salad</i>	
	Main Course 29
Green Lip Mussels (v)	17
<i>Steamed in white wine, garlic, fresh orange, lime & fresh herbs</i>	
	Main Course 29
Mirin & Soy Roasted Pork Belly (g)	16
<i>Asian salad, chilli dressing</i>	
	Main Course 29
Herb Crumbed Prawn Cutlets	19
<i>w garden salad & fresh lemon</i>	

Main

Corn fed Chicken Breast (g)	32.5
<i>Parmesan gratin potatoes, wilted spinach, asparagus & bacon cream</i>	
Roast Vegetable Kosherie (g)(v)	26.5
<i>Basmati rice, Egyptian spices, dukkah crunch</i>	
Grilled Duck Breast (g)	29.5
<i>Wok tossed bean shoots & sweet potato, wilted Asian greens, sesame & plum dressing</i>	
Pork Wonton Salad	28.5
<i>Bean shoots, Japanese salad, peanut & cider vinegar dressing</i>	
Goat & Chilli Mango Tarjine	27.5
<i>Jasmine rice & toasted pita bread</i>	
Premium King Reef Rib Eye Fillet (g)	33
<i>Fried kipfler potatoes, garden salad, garlic confit & red wine jus</i>	
Tablelands Sirloin Steak (g)	30
<i>Fried kipfler potatoes, garden salad, garlic confit & red wine jus</i>	
Spanish Seafood Paella (g)	34
<i>Fresh seafood, spanish chorizo, & rice, oven baked, w saffron, garlic, vegetables & fresh herbs</i>	
Lemon & Wild Rosella Crocodile Tail	31
<i>Soft peppered polenta, wilted spinach, cherry tomato & garlic confit</i>	
Macadamia & Garlic Crusted Lamb Rack	36
<i>Tomato & rosemary gazpacho, leek & potato tartlet, red wine jus</i>	