

**** EVENING MEALS FROM 4.30PM ****

Garlic & herb mussels *GF - On half shell with lemon & salad - 6 mussels **\$12**
 - 12 mussels **\$20**

Basil pesto crumb topped fish – Oven baked, served with steamed carrots, broccoli, cauliflower & gourmet potatoes tossed in lemon butter **\$29**

Lentil loaf - Vegan, served with sun-dried tomato pesto sauce & a crisp salad **\$26**

Lamb shank - On potato mash with broccoli, cauliflower, pumpkin & onion gravy **\$28**
 - Extra shank **\$34**

1/2 Roast Chicken *GF – Roast potato, pumpkin, steamed broccoli, cauliflower & gravy **\$30**

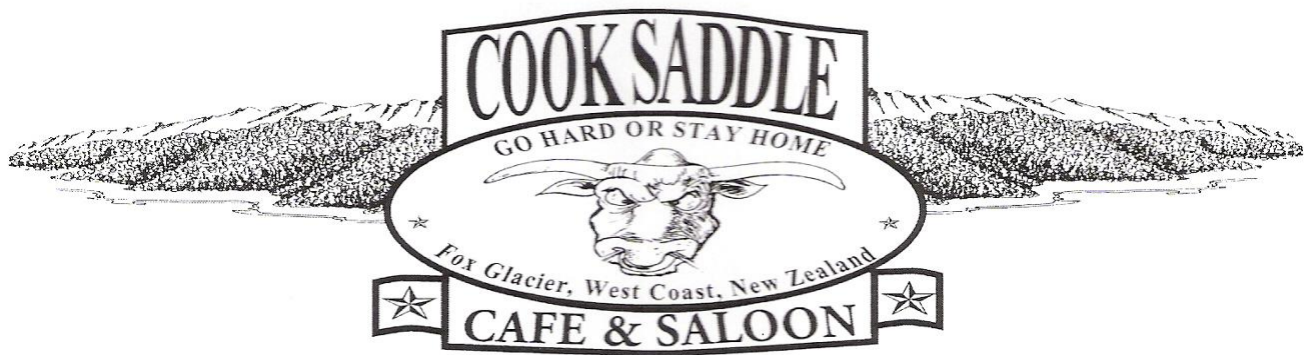
Rump steak 250gm *GF - Mushroom sauce, fried eggs, fries & coleslaw **\$28**

Porterhouse steak 250gm *GF – Char-grilled with your choice of 2 sides and sauce **\$33**
 - Fries **or** mash **and** -vegetables **or** salad **or** coleslaw



***GF = Ask for gluten free**





Mixed grill *GF - 150gm rump steak, venison sausages, chicken nibbles, roast potato, tomato & a fried egg with a choice of sauce **\$33**

Steak sauce choices:

- Creamy mushroom
- Onion gravy
- Chicken gravy
- Garlic butter



***GF = Ask for gluten free**

