

FUNCTION MENU

TO START

House Bread–Pub loaf with Garlic Butter \$14 V
(complimentary with bookings over 15)

ENTREE SHARE

Three Cheese Arancini–Panco crumbed arborio rice balls with 3 cheeses & aioli
\$16 V

Lemon Pepper Calamari–with Aioli & Lemon \$17 GF

Pork Spring Rolls (3)–Hand Rolled Served with Chilli Dipping Sauce \$17

KIDS \$15

Spaghetti Meatballs–Homemade meatballs served with Napoli sauce
and cheese

Kids Schnitzel–Served with tomato sauce and chips. Make it a Parm
+\$2

Kids Mac & Cheese-Macaroni in cheesy garlic cream sauce

Kids Fish & Chips–Served with tomato sauce and chips

Chicken Nuggets–Served with tomato sauce and chips

All kids meals include ice cream & topping

MAINS

Battered Fish & Chips – Tartare & Lemon \$27

House Panko Crumbed Chicken Schnitzel/Parmigiana Chips & Salad
\$28/\$30

Lemon Pepper Calamari – with Aioli, Lemon, Chips & Salad \$27 GFO

Fettuccini Carbonara – Pan Fried Chicken & Bacon in a Creamy Garlic Sauce,
Fresh Herbs & Parmesan Cheese \$25

300g Tasmanian Porterhouse Steak – With Chips & Salad & your choice of
Gravy, Mushroom or Pepper Sauce \$40 GFO

Fried Chicken Burger – Crispy Fried Chicken, Lettuce, Tomato, Onion, Bacon,
Cheese & Pickles. Served with Chipotle Aioli & Chips \$22

Tavern Burger – Grilled Beef, Lettuce, Tomato, Onions, Pickles, Cheese &
Bacon with Tavern Sauce & Chips \$22

Vegetable Lasagna – Layers of Roasted Vegetables with Spinach & Ricotta,
House Napoli & Bechamel, served with Salad \$24 V

SIDES

Chips with aioli & tomato sauce \$11 V

Side Winders with Sweet Chilli & Sour Cream \$13 V

Seasonal Vegetables \$10 V/GF

Garden Salad with House Dressing \$10 V/GF