



## Starters & Salads

<b>Herb or garlic bread</b> with cheese	\$10	<b>Beef nachos</b> with guacamole, sour cream and tomato salsa	\$18.50
<b>Vegetarian spring rolls</b> (8) with salad and honey plum dipping sauce	\$15	<b>Pork wontons</b> served with Asian salad and chilli, ginger, soy sauce	\$16
<b>Mini paella tapas</b> bowl of prawns, mussels and chorizo in a saffron calasparra rice	\$22	<b>Open lamb souvlaki</b> on warm flatbread, fresh garden salad fetta and tzatziki	\$22
<b>Bruschetta</b> with tomato and basil on garlic bread finished with shaved parmesan and balsamic reduction	\$18.50	<b>Thai beef salad</b> topped with marinated and grilled beef and garnished with crispy noodles	\$21
<b>Caesar salad</b> cos lettuce, crispy bacon, garlic croutons, parmesan and poached egg, dressed with caesar	\$18.50	<b>Add to any salad:</b> Chicken \$5 Prawns (4) \$8.50 Fried calamari \$6	

**Pasta** Penne, Spaghetti or Ravioli Entree \$18.50 Main \$22.50

**Special combo** salami, bacon, chicken, chilli and creamy napoli sauce

**Bolognese** with shaved parmesan cheese

**Vegan saffron risotto** with peas, semidried tomatoes, spinach and capsicum

**Gunners** chicken, mushrooms, bacon and spring onions in a creamy garlic sauce

**Carbonara** with creamy bacon, mushrooms and spring onion

**Marinara** with fish, pippis, calamari, mussels and fresh tomato, finished in a light saffron cream sauce

## Chef's choice

<b>Lamb's fry and bacon</b> served with chips and salad or vegetables	\$20.50	<b>Vegan schnitzel</b> with tomato and red onion salsa served with salad with chips	\$24.50
<b>Stir-fry</b> (choice of beef, pork or chicken) Hokkien noodles in a spicy plum sauce garnished with crispy shallots and peanuts	\$22.50	<b>Veal scallopini</b> cooked in a garlic cream mushroom sauce on mashed potatoes with steamed vegetables	\$28.50
<b>Gunners double beef burger</b> handmade beef patties on a brioche bun, cheese, bacon and fried egg with smoky BBQ sauce and a side of chips	\$21	<b>Pork rib</b> Barker's Creek king rib chargrilled with roast chat potatoes and vegetables topped with roast tomato and red wine glaze	\$28.50
<b>Pork schnitzel</b> pork fillet in a parmesan and lemon crumb served with chips and salad or vegetables topped with mushroom gravy	\$26	<b>Slow braised lamb shank</b> oven roasted in rich red wine and tomato sauce on mash potato and steamed vegetables	\$25

## Steak & Chicken

### Choices:

Steaks served with choice of pepper, mushroom, gravy, garlic butter, dianne or kilpatrick sauce. Chips and salad or vegetables.

### Toppers:

Battered onion rings	\$6
Fried eggs (2)	\$6
Calamari	\$8.50
Prawns (4)	\$9

<b>250gram eye fillet</b> grain fed premium cooked to your liking	\$34.50	<b>Chicken schnitzel</b> homemade crumbed tender chicken breast	\$23
<b>300gram black angus scotch</b> prime aged AAA grass fed scotch fillet	\$35	<b>Crispy pork belly</b> on stir fried Chinese rice topped with a tempura scallop and chilli plum glaze	\$28.50
<b>300gram porterhouse</b> tender aged grain fed beef cooked to your liking	\$33	<b>Chicken kiev</b> homemade chicken breast filled with garlic butter and crumbed	\$28
<b>Mixed grill</b> steak, sausages, rissole, bacon rashers, fried egg, roasted tomato, caramelised onion and mushrooms and gravy	\$30	<b>Chicken parmigiana</b> tender chicken breast fillet lightly crumbed topped with melted mozzarella and homemade napoli	\$25
<b>Surf and turf</b> 300gram black angus scotch fillet cooked to your liking topped with creamy garlic and tiger prawn sauce	\$38.50	<b>Peking duck</b> in red curry with steamed jasmine rice on wok fried wombok greens with poppadoms and green salad	\$30

## Seafood

<b>S&amp;P calamari</b> lemon pepper calamari served with sweet chilli mayo and lemon wedges	E \$20 M \$25.50	<b>Fisherman's basket</b> prawns, scallop, calamari, fish and two king prawns served with chips and salad with tartare	\$27
<b>Garlic or chilli prawns</b> tiger prawns cooked in a light garlic cream sauce or a sweet chilli sauce, nestled on a bed of steamed jasmine rice	E \$21 M \$26.50	<b>Seafood pie</b> with half Western Australian cray, New Zealand green lip mussels and prawns in a cheesy herb bechamel sauce and flaky pastry lid	\$40
<b>Flathead</b> beer battered flathead served with chips, salad and tartare sauce	\$24.50	<b>Crumbed whiting</b> whiting fillets in a crumb with chips, salad and tartare sauce	\$25

## Sides

Steamed vegetables	\$8
Bowl potato mash	\$8
Fresh garden salad	\$8
Bowl of chips	\$12.50
Steamed rice	\$5

## Sauces

Tartare or Sweet Chilli or Garlic Aioli	\$3
Sour cream or Garlic Butter	\$4
Gravy or Mushroom or Pepper	\$4
Kilpatrick or Creamy Garlic	\$5