

PIZZA

Margherita (V)	15.0
Pizza sauce, baby bocconcini, Mozzarella, oregano, fresh tomato & basil	
Lamb Pizza	19.0
Pizza sauce, pulled lamb, spinach, Spanish onion, mushrooms, tzatziki, olives, fetta cheese & Mozzarella	
Pumpkin & Fetta (V)	17.0
Pizza sauce, spinach, roasted pumpkin, semi dried tomatoes, onion, Mozzarella & fetta	
Porktastic	19.0
Pizza sauce, ham, bacon, chorizo, pulled pork, BBQ sauce & Mozzarella	
Chicken Caesar	18.0
Garlic base, chicken, crispy bacon, egg, Mozzarella, topped with Parmesan cheese & Caesar dressing	
Gluten Free Pizza Base	+ 3.0

SIDES

Chips	6.0
Beer battered chips with aioli and tomato sauce	
Wedges	8.5
With sour cream & sweet chilli	
Vegetables (GF)	6.0
Seasonal vegetables, sautéed in garlic butter	
Salad (GF)	6.0
Fresh garden salad with lemon dressing	
Onion Rings	6.0
Beer battered onion rings with aioli and tomato sauce	

KIDS MEALS

Add a Soft Drink to any Kids Meal	+2.0
Add a Soft Drink & Ice Cream to any Kids Meal	+4.0

LITTLE KIDS

Tempura Breast Nuggets & Chips	7.0
Ham & Cheese Pizza with Chips	7.0
Fish & Chips (Grilled or Fried)	7.0
Penne Bolognese	7.0
Cheeseburger & Chips	7.0
Party Pies & Chips	7.0
Kids Roast with Chips & Vegetables	7.0
Vegan Nuggets & Chips (V)	7.0

BIG KIDS

All Big Kids Meals are served with Chips or Salad or Vegetables

Tempura Breast Nuggets	10.9
Chicken Parmigiana or Schnitzel	10.9
Fish & Chips (Grilled or Fried)	10.9
Beef Lasagne	10.9
Chicken Schnitzel Burger	10.9
Roast Of The Day	10.9
Salt & Pepper Calamari	10.9
Vegan Nuggets (V)	10.9

KIDS DESSERTS

Ice Cream	3.5
Ice Cream Sundae	4.5
Choc Fudge Brownie	4.5

SENIOR MEALS

Add Soup to any Senior Main	+3.5
Caesar Salad	11.5
Cos lettuce, crispy bacon, parmesan, croutons & poached egg	
Add Chicken	+2.0
Add Calamari	+4.0
Pumpkin Risotto (V) (GF)	11.5
With roasted pumpkin, sundried tomatoes, camembert cheese, baby spinach & pine nuts, topped with shaved parmesan	
Add Chicken	+3.0
Hokkien Noodles (V)	11.5
Mixed Asian vegetables, Hokkien noodles, & Asian style sauce	
Add Beef or Chicken	+3.0
Roast of the Day (GF)	11.5
Served with your choice of sides	
Fish & Chips (Grilled or Fried)	11.5
Served with lemon, tartare & your choice of sides	
Beef Lasagne	11.5
With traditional bolognese, béchamel sauce & garden salad	
Bangers & Mash (GF)	11.5
Beef sausages with creamy mash potato, vegetables & gravy	
Rissoles	11.5
Beef & Pork rissoles served with mash, vegetables & gravy	
Chicken Schnitzel	11.5
Served with your choice of sides	
Chicken Parmigiana	11.9
Served with your choice of sides	
Salt & Pepper Calamari	12.9
Lightly fried calamari with lemon, tartare & your choice of sides	
Porterhouse Steak (GF)	14.0
With your choice of sides & sauce	
Seafood Basket	12.9
Crumbed Scallops, battered flake & crab, panko calamari & prawns with your choice of sides	
Lamb Chops (GF)	12.9
Marinated lamb chops, roasted chat potato, steamed vegetables & gravy	
ADD SENIORS DESSERT TO ANY SENIORS MAIN	+5.0
Choice of: Sticky Date Pudding, Banana Fritter, Cake of the Day, Pavlova or Churros	
DESSERTS	9.0
Sticky Date Pudding	
Butterscotch sauce, ice cream & strawberry	
Chocolate Tart	
Short crust pastry with chocolate filling, cream & strawberry	
Cake of the Day	
Served with cream & strawberry	
Churros	
Spanish doughnut, cinnamon sugar, chocolate & caramel sauce & ice cream	
Banana Fritter	
Battered banana, maple syrup, ice cream & strawberry	
Apple Crumble	
Apple & cinnamon topped with a coconut & oat crumble, ice cream & strawberry	
 Perfectly paired with a glass of Wolf Blass Moscato	


Lilydale

INTERNATIONAL

MENU



STARTERS

 Start the meal off with a refreshing glass of T'Gallant Prosecco

Garlic Bread (V)	8.0
Add Cheese	+1.0
Garlic Pizza (V)	11.0
Topped with mozzarella and Italian herbs	
Bruschetta (V)	10.0
Lightly toasted sourdough, diced tomatoes, Spanish onion, basil, olive oil, fetta cheese & balsamic	
Vegetarian Spring Rolls (V)	13.0
4 Crispy Vegetarian spring rolls, with Asian dipping sauce	
Beetroot & Goats Cheese Arancini (V)	14.0
Crumbed risotto balls filled with beetroot & goats cheese served with aioli, rocket, parmesan & balsamic glaze	
Prawn Twister	15.0
Crispy filo pastry filled Asian infused prawns, Slaw & Asian dipping sauce	

ENTRÉE

MAIN

Beef Satay (GF)	13.0	25.0
Beef skewers, steamed rice, garden salad & peanut satay sauce		

SALADS

Warm Moroccan Beef Salad (GF)	22.0
Marinated Moroccan spiced beef strips, mixed leaves, Dukkha roasted pumpkin, Spanish onion, cucumber, cherry tomatoes, lemon dressing with tahini yogurt	
Traditional Caesar Salad (anchovies optional)	19.0
Cos lettuce, crispy bacon, parmesan, croutons & poached egg	
Add Chicken	+4.0
Add Calamari	+5.0
Honey Soy Chicken Salad (GF)	22.0
Honey & Soy Chicken tenderloins, spinach, Spanish onion, cucumber, bean shoots, carrot, cherry tomato with honey mustard dressing	
 Perfectly paired with St Huberts The Stag Chardonnay	
Roasted Pumpkin Salad (V) (GF)	20.0
Roasted pumpkin, spinach, Spanish onion, semi dried tomatoes, cucumber, fetta, almonds with a lemon mustard dressing	
 Perfectly paired with Cape Schanck by T'Gallant Pinot Grigio	
Lemon Pepper Calamari Salad	23.0
Lightly fried calamari, rocket leaves, tomato, Spanish onion, cucumber, parmesan, capers with balsamic dressing	
 Perfectly Paired with 821 South Marlborough Sauvignon Blanc	

BURGERS & WRAPS

All Burgers & Wraps are served with chips.


Angus Beef Burger	21.0
Lettuce, bacon, egg, tasty cheese, onion, tomato, BBQ & aioli in a brioche bun	
BBQ Pulled Pork Burger	21.0
Slow cooked pulled BBQ pork, tasty cheese, aioli & chipotle slaw in a brioche bun	
Open Lamb Souvlaki	24.0
Pita bread, pulled lamb, garlic sauce, lettuce, Spanish onion, tomato & cucumber	
Crispy Chicken Burger	21.0
Lettuce, tomato, Spanish onion, tasty cheese & aioli in a brioche bun	

VEGAN

Vegie Burger	19.0
Vegetable Pattie, lettuce, Spanish onion, tomato & tomato relish in a burger bun	
Tofu Skewers	22.0
Soy marinated tofu, grilled and served on a bed of steamed jasmine rice & Asian green vegetables topped with sweet soy sesame sauce	
Vegan Schnitzel / Parmagiana	25.0 / 27.0
Crumbed vegan schnitzel topped with Napoli and vegan cheese served with your choice of sides	
Vegan Pizza	20.0
Napoli base, baby spinach, Spanish onion, grilled zucchini, grilled eggplant, mushroom, pinenuts, roast capsicum, & vegan cheese	
Risotto Primavera	20.0
Grilled eggplant, zucchini, mushroom, roast capsicum, baby spinach with touch of Napoli sauce	
 Perfectly paired with a glass of Rosemount Estate Little Berry McLaren Vale Shiraz	
Warm Falafel Salad	21.0
Mixed leaves, cucumber, Spanish onion, carrot, semi-dried tomato, roast capsicum marinated in mustard dressing & topped with hummus	
MAINS	
Roast of the Day (GF)	20.0
With seasonal vegetables	
Chicken Schnitzel / Parmigiana	23.0 / 25.0
With your choice of chips & salad or vegetables	
Chicken Mignon (GF)	27.0
Chicken breast wrapped in bacon, filled with semi-dried tomato, spinach & cheddar cheese served on creamy mash potato, buttered green vegetables, topped with creamy mushroom sauce	
 Perfectly paired with a glass of Wynns The Gables Cabernet Sauvignon	
Fish & Chips	23.0
Beer battered Flathead tails served with lemon dressed garden salad, chips, lemon & tartare sauce	
Salt & Pepper Calamari	23.0
Fried calamari, lemon, tartare & your choice of sides	
Butter Chicken Curry	24.0
Chicken thigh fillet cooked in mild curry sauce with steamed rice, raita & pappadums	
Crispy Pork Belly (GF)	30.0
Twice cooked Pork Belly, seasoned wedges, garden salad & Jack Daniels BBQ sauce	
 Perfectly paired with a glass of St Huberts The Stag Pinot Noir	
Seafood Platter	34.0
Fried (Panko Calamari, crumbed scallop, battered flake, crab & flathead, crumbed prawns) Grilled (Calamari, scallops, fish fillet, mussels)	
Add ½ Moreton Bay Bug	+6.0
 Perfectly paired with 821 South Marlborough Sauvignon Blanc	
Fish of the Day	
Please see the daily specials board	

FROM THE GRILL

All steaks are served with your choice of chips & salad or vegetables

 Our Steaks are perfectly paired with Pepperjack Barossa Valley Shiraz

Scotch Fillet Steak (300g) (GF)	33.0
Porterhouse Steak (300g) (GF)	32.0
Eye Fillet Mignon (GF)	35.0
Mixed Grill (GF)	34.0
180g porterhouse, lamb chop, pork sausage, chicken tenderloin, bacon, Roasted tomato & fried egg, with your choice of chips, salad or vegetables	
Choice of Gluten Free Sauces;	
Hollandaise, Traditional Gravy, Garlic Butter, Pepper Sauce or Mushroom Sauce	
Extras:	
½ Moreton Bay Bug	+6.0
3 Prawn Cutlets	+6.0
Onion Rings	+3.0
Egg	+1.5
Sauces	+2.0

PANS

Garlic Prawns (GF)	30.0
Pan fried prawn cutlets in creamy garlic sauce, steamed rice & garden salad	
 Perfectly paired with Run Riot Marlborough Sauvignon Blanc	
Ravioli Rosa (V)	23.0
Spinach & Ricotta ravioli, Spanish onion, roasted capsicum, sundried tomatoes, olives & basil cooked in a creamy Napoli sauce topped with crumbled fetta cheese	
 Perfectly paired with a glass of Jamieson's Run Merlot	
Pumpkin Risotto (V) (GF)	20.0
Roasted pumpkin, sundried tomatoes, camembert cheese, baby spinach & pinenuts, topped with shaved parmesan	
Add Chicken	+4.0
Hokkien Noodles (V)	22.0
Mixed Asian vegetables, tofu, cashews, Hokkien noodles, & Asian style sauce	
Add Beef or Chicken	+4.0
Add Prawns	+8.0
Beef Lasagne	23.0
With traditional bolognese and béchamel sauce served with a garden salad	
Fettucine Pollo	24.0
Fettucine, chicken, mushroom, avocado & pine nuts, cooked in a creamy white wine sauce topped with shaved Parmesan	
 Perfectly paired with a glass of St Huberts The Stag Chardonnay	