

APPETISERS

FEATURE SOUP Ask your server about today's creation 4.95

PEPPER PRAWNS Tiger prawns sautéed with green & red peppers, onions, garlic and spicy chillies 8.25

CHICKEN WINGS Choose from: Jack Daniel's Bourbon, Golden Shark, Hot, Salt & Pepper or Smoked Parmesan with ranch dip 7.95 *Double order* 13.95
Add carrots & ranch dip 1.00

DOUBLE CHEESE NACHOS A half pound of melted cheese atop tortilla chips, finished with diced tomatoes, spring onions & jalapeños. Served with salsa and sour cream 10.25
Add guacamole 1.50 *Add spicy beef or diced chicken* 3.00

STEAK BITES Tender marinated bites of rump steak served with sweet dijon dip and horseradish aioli 8.95

CALAMARI Lightly breaded & tossed with pepper & sea salt. Served with tzatziki and sweet chilli sauce 7.95

DRY RIBS Biryani or salt & pepper rub 7.50

SWEET CHILLI CHICKEN Crispy chicken bites tossed with Mexican & Asian hot sauce, fresh cucumber, tortilla strips and coriander with lime 7.95
Add rice 1.50

MINI MAC SLIDERS Three mini beef sliders with house sauce, American cheese, dill pickles & onions on sesame seed buns 8.25

SWEET POTATO FRIES Served with chipotle dip 4.95

TOASTED GARLIC CIABATTA Two baguette loaves toasted with garlic & herb butter (v) 3.95
Add cheese 1.50

CRISPY DUMPLINGS Deep fried veggie dumplings, with Asian slaw & chilli ponzu (v) 6.25

SALADS

CAESAR SALAD Romaine, croutons, Parmesan cheese, classic Caesar dressing 9.95
Add chicken breast 3.50 *Add salmon* 5.00

STEAK SALAD Grilled rump steak, feta cheese, hard boiled egg, baby potatoes, green beans, tomato & cos lettuce, tossed in honey lime vinaigrette with a balsamic drizzle 14.50

ARTISAN SALAD artisan greens, fresh veggies, toasted pumpkin seeds, honey-lime dressing (v) 8.95
Add chicken or prawns 3.50

Please note that not all ingredients are listed, advise your server of any food sensitivities or preferences and ensure you speak to a manager directly regarding severe allergies.
Lee Gilderson, Regional Chef

(v) vegetarian menu item

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NOSH NOURISHMENT EATS
SUSTENANCE SNACKS TUCK
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BURGERS & SANDWICHES

Our house-made beef burgers are served on a brioche bun with signature relish, lettuce, tomato, red onion, and pickles, unless otherwise indicated. Served with your choice of chips, garden salad, Caesar salad or feature soup.

CLASSIC CHEESEBURGER 12.95

Additional Toppings: cheddar cheese, bacon, mushrooms, sautéed onions or guacamole 1.50 each

Substitute beer battered onion rings or sweet potato fries 1.50

SHARK BURGER Fully loaded with streaky bacon, sautéed mushrooms, cheddar cheese & sautéed onions 13.95

DOUBLE FISTED BURGER Double cheese burger with streaky bacon & bbq sauce 15.50

FLAFEL BURGER Falafel, spinach & chickpea pattie, with coriander & lime aioli, tomato, lettuce, onion and gherkin (v) 11.50

CAJUN CHICKEN BURGER Fresh spicy chicken breast topped with cheese, in a brioche bun with guacamole and aioli 13.50

CANADIAN CLUB HOUSE SANDWICH Grilled chicken breast, streaky bacon, cheddar cheese, grainy mustard aioli, lettuce & tomato on a toasted baguette 10.95

PHILLY CHEESE STEAK Shaved roast beef with peppercorn sauce, peppers, onions, mushrooms & cheese on a baguette 11.50

OPEN FACED STEAK SANDWICH Served on a toasted garlic ciabatta with caramelised onions, mushrooms & rocket 11.95

Add onion rings or peppercorn sauce 2.00 each

BUTTERMILK CHICKEN SANDWICH Crispy fried chicken, spicy sauce, lettuce, pickles, onions & American cheddar 13.50

ROAST BEEF DIP Shaved roast beef with crispy beer battered onion rings served on toasted ciabatta with mild horseradish aioli & beef gravy 11.95

PASTA & RICE

CHICKEN TIKKA MASALA A creamy blend of sautéed chicken, tomato & Indian spices over rice. Served with curry buttered naan 13.95

VEGETABLE THAI STIR-FRY Stir-fry vegetables with a Thai sesame sauce over noodles (v) 9.95

Add chicken or prawns 3.50 Add sliced steak 5.50

LASAGNE AL FORNO Made with a classic Italian recipe ragu with beef & pork, layers of fresh pasta and cheese sauce, served with your choice of garlic bread or house salad 12.95

PRAWN LINGUINE Tiger prawns, rustic italian tomato & garlic sauce, fresh rocket and a slice of toasted garlic ciabatta 14.50

GINGER BEEF RICE BOWL Sweet & spicy sliced beef with szechuan vegetables and jasmine rice 14.50

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MAINS

We are proud to serve steaks which are raised locally and are all Red Tractor & EBLEX assured. All Steaks are served with a fried onion ring and tomato, along with your choice of potatoes or rice & seasonal vegetables

Choose from skin on fries, mashed potatoes, herb roasted baby potatoes or rice.

RUMP STEAK 10 oz 19.95

RIB EYE 10 oz served with grilled tomato, mushroom, onion rings & thick cut chips 25.95

Add sautéed mushrooms, onions or peppercorn sauce 2.00 each

Add cheesy garlic bread 2.50 Add prawns 3.50

LEMON HERB SALMON Fresh salmon, pan-fried, served with ancient grains & Mediterranean herb dressing 14.95

HUNTER CHICKEN A rich mushroom & bacon sauce, finished with tomatoes and tarragon, served with jasmine rice 13.95

FISH & CHIPS Beer battered haddock fillet, skin on fries, mushy peas & tartar sauce 13.50

SAUSAGE & MASH Gloucester old spot sausages, creamy mashed potatoes with rich onion gravy 10.95

PIZZAS

All of our pizza dough is hand-stretched fresh to order.

MARGHERITA Rustic tomato sauce, mozzarella, fresh basil, extra virgin olive oil (v) 10.95

Add spicy beef 3.00

MEAT PIZZA Pepperoni, spicy capicola, mozzarella & crispy bacon 12.95

DESSERT

STICKY TOFFEE PUDDING Served warm with buttery caramel sauce, whisky crème anglaise & french vanilla ice cream 6.25

DARK & DEADLY CHOCOLATE CAKE Double layered chocolate cake filled with chocolate fudge, topped with rich chocolate mousse & served with whipped cream 6.25

WHITE CHOCOLATE COOKIE SKILLET A house-baked soft cookie served warm with vanilla ice cream and chocolate sauce 6.25

ETON MESS Vanilla & strawberry ice cream with fresh strawberries, meringue pieces and strawberry sauce 6.25

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