

Breads

	M	NM
Garlic Bread (V) 4 pieces	\$7 ^{.50}	\$8 ^{.75}
Cheesy Garlic Bread (V) 4 pieces	\$8 ^{.50}	\$9 ^{.45}
Pesto Pizza Bread (V) 8 pieces	\$12 ^{.50}	\$13 ^{.90}
House made Focaccia (V) 6 pieces with olive oil and Balsamic reduction	\$12 ^{.50}	\$13 ^{.90}

Light Meals/Entrees

Soup of the day with toasted Focaccia	\$8 ^{.90}	\$9 ^{.90}
Trio of Sliders Chipotle brisket and coleslaw, bbq pulled pork and slaw, house smoked chicken, chorizo and salad	\$16 ^{.90}	\$18 ^{.80}
Bowl of Chips (V)	\$8 ^{.00}	\$8 ^{.90}
Bowl of Sweet Potato Fries (V)	\$9 ^{.90}	\$10 ^{.00}
Corn Chips (VG) (GF) with Mexican Salsa & Guacamole dips	\$9 ^{.90}	\$10 ^{.00}
House made Barra Spring Rolls 4 pieces with Asian dipping sauce	\$13 ^{.90}	\$15 ^{.45}
Cherry Tomato Bruschetta (V) (GFO) with Bocconcini on toasted Focaccia	\$14 ^{.90}	\$16 ^{.55}
Cajun Beer Battered Onion Rings (V) with Smokey Tomato Aioli	\$13 ^{.90}	\$15 ^{.45}

Sandwiches served with side salad & chips

Choose 1 base & up to 2 fillings	Fresh	\$9 ^{.90}	\$11 ^{.00}
	Toasted	\$10 ^{.90}	\$12 ^{.10}

Base (\$1.3 for each additional base)
Ham, Chicken, Tuna, Avocado, Bacon, Smoked Salmon \$3 extra

Fillings (.80c for each additional filling)
Cheese, Onion, Pineapple, Tomato, Mushroom, Beetroot, Lettuce

Breads
White, Multigrain, Wholemeal, Gluten Free \$1 extra

Plant Based

Stuffed Capsicum (GF) (DF) Truffled mushroom risotto stuffed capsicum topped with grilled vegan cheese served with a spinach salad	\$18 ^{.90}	\$21 ^{.00}
Smashed Avo (GFO) Avocado, cherry tomatoes, red onion and fresh basil on toasted sourdough with a balsamic glaze	\$14 ^{.90}	\$16 ^{.55}
Thai Yellow Veggie Curry (GF) (DF) Medley of seasonal vegetables in a lightly spiced Thai curry	\$19 ^{.90}	\$22 ^{.10}
Vegan Burger House made sweet potato, quinoa, and black bean vegan patty with lettuce, tomato, vegan cheese, and a vegan sweet chilli aioli	\$17 ^{.90}	\$19 ^{.90}

Fresh Pizzas

(Excludes seafood)	Medium	\$15 ^{.00}	\$16 ^{.65}
	Large	\$19 ^{.90}	\$22 ^{.10}

Margherita (V)
Napoli, tomato, basil, bocconcini and mozzarella

Chicken Hawaiian
Napoli, chicken, ham, pineapple and
mozzarella with a BBQ Sauce swirl

Chili Pepperoni
Napoli, Pepperoni, roasted capsicum, onion,
chilli and mozzarella

HQ Supremo
Napoli, ham, capsicum, onion, salami, olives,
mushrooms and mozzarella

Capricciosa
Napoli, ham, mushrooms, olives, chilli, garlic,
anchovies, and mozzarella

BBQ Meat Lovers
Smokey BBQ sauce, beef, salami, bacon, ham,
chicken, pepperoni and mozzarella

Vegorama (V)
Napoli, roast capsicum, onion, mushroom, pumpkin,
olives, spinach fetta and mozzarella with a herb aioli swirl

Chipotle Brisket Firecracker
Napoli, house smoked chipotle brisket,
red onion, fire cracker chillies from our garden,
goat cheese and mozzarella

Porky Pig
BBQ Pulled Pork, pepperoni, bacon,
caramelised onion, Napoli and mozzarella

Seafood Deluxe	Medium	\$18 ^{.90}	\$21 ^{.00}
	Large	\$24 ^{.90}	\$27 ^{.65}

Gluten Free Base \$3 extra (Large only)

Extras

Aioli, Tomato Relish, Sour Cream, Gravy \$1^{.00}

**Pepper Sauce, Mushroom Sauce,
Dianne Sauce, Guacamole** \$2^{.00}

(V) Vegetarian (GF) Gluten Free (GFO) Gluten Free Option
(DF) Dairy Free (VGO) Vegan Option

Menu

Salads

Salt & Pepper Calamari Salad

Light dusted and fried calamari served on a Greek salad with fetta, olives & balsamic vinaigrette

Chicken Caesar Salad

Poached breast chicken served on a cos salad with bacon, croutons, parmesan, soft boiled egg and house made dressing. Anchovies optional

Thai Beef Salad (GF) (DF)

Char grilled strips of grain fed beef served with fresh green lettuce, vermicelli, coriander, mint, capsicum, cucumber and onion, tossed in a Thai dressing

Super Grains Salad (GF) (DF) (V) (VGO)

Quinoa, wild rice, spinach, goji berries, shallots and orange vinaigrette, topped with smoked salmon or a house made vegan pattie

Quinoa, Pumpkin & Beetroot Salad (GF) (V)

Quinoa, baby beetroot, pumpkin, spinach, orange, pine nuts and goats cheese, with a dijon balsamic dressing

Golden Oldies

Wagyu Rissoles & Mash (GF)

Wagyu rissoles with fried onion gravy, mash & steamed vegetables

Grilled Fillet of Barramundi (GFO)

Served with chips & salad or mashed potato & vegetables

Soup & Slider Combo

Bowl of today's soup, a chicken or ham & salad slider & a handful of chips

Pot Pie of the Day

Served with mashed potato & vegetables

Chicken Schnitzel

Served with chips & salad or mashed potato & vegetables

Parmy Central

Parmigiana

Napoli sauce & Mozzarella

Parmy Plus

Napoli sauce, Mozzarella & Bacon

Marinara

Napoli, Seafood & Mozzarella

Meat Lovers

BBQ Sauce, Bacon, Salami, Pepperoni, & Mozzarella

Hawaiian

Ham, Pineapple, Napoli & Mozzarella

Aussie

Wagyu Sausage Roll, Tomato Sauce & Mozzarella

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M NM

\$16.⁹⁰ \$18.⁸⁰

\$18.⁹⁰ \$21.⁰⁰

\$18.⁹⁰ \$21.⁰⁰

\$18.⁹⁰ \$21.⁰⁰

\$18.⁹⁰ \$21.⁰⁰

\$15.⁹⁰ \$17.⁶⁵

\$13.⁹⁰ \$15.⁴⁵

\$13.⁹⁰ \$15.⁴⁵

\$14.⁵⁰ \$16.¹⁰

\$13.⁹⁰ \$15.⁴⁵

\$25.⁹⁰ \$28.⁸⁰

\$27.⁹⁰ \$31.⁰⁰

\$28.⁹⁰ \$32.¹⁰

\$27.⁹⁰ \$31.⁰⁰

\$27.⁹⁰ \$31.⁰⁰

\$27.⁹⁰ \$31.⁰⁰

Mains

Spaghetti Marinara

Prawns, Barramundi, Calamari, Baby Octopus and Mussels, with spaghetti, Capers, Red Onion, fresh Herbs from our Garden, Garlic, white wine and Olive Oil

House Smoked Chicken & Chorizo Penne

Red capsicum, red onion, chilli and creamy Napoli Sauce topped with parmesan

Spaghetti Boscaiola

Chicken, Mushroom, Bacon and garlic cream sauce, served with Spaghetti topped with parmesan

Pesto Pumpkin Penne (V)

Roasted capsicum, sundried tomatoes, spinach, cream topped with crumbled fetta

Chicken & Prawn Nasi Goreng (GFO)

Spiced Indonesian fried rice, topped with a fried egg

Crispy Skinned Salmon (GF)

Served with wild rice salad and beetroot hummus

Bolognese Bake

Penne pasta tossed in bolognese sauce with caramelised onions, bacon, goats cheese and baked with mozzarella

Grande Nachos (GF)

Corn chips, cheese, guacamole and sour cream with your choice of:
- House smoked pulled chipotle brisket or Pulled BBQ pork

Feeling spicy? Ask for a side of our home grown 'Fire Cracker' chillies!!!

Seafood Basket

Tempura prawns, whiting fillets, calamari, seafood wontons and house made fish cakes with chips, salad and tartare sauce

Poached Chicken Supreme (GFO)

Slow poached in a fragrant Chinese broth served with zesty stir fried veg and steamed rice

Curry of the day

Served with rice and flatbread - see specials menu or just ask staff

M NM

\$29.⁹⁰ \$33.²⁰

\$25.⁹⁰ \$28.⁸⁰

\$25.⁹⁰ \$28.⁸⁰

\$24.⁵⁰ \$27.²⁰

\$23.⁹⁰ \$26.⁵⁵

\$29.⁹⁰ \$33.²⁰

\$19.⁹⁰ \$22.¹⁰

\$19.⁹⁰ \$22.¹⁰

\$25.⁹⁰ \$28.⁸⁰

\$25.⁹⁰ \$28.⁸⁰

\$19.⁹⁰ \$22.¹⁰

Char Grill Steaks

Served with 2 of the following: Duck Fat Potatoes, Chips, Steamed Veg, Caesar Salad, Mash or House Salad

Choose your sauce: Pepper, Diane, Mushroom Sauce or Gravy

400gm Grain Fed Scotch Fillet

Grain fed rib with the traditional line of fat through the steak ensuring excellent taste and texture

\$32.⁰⁰ \$35.⁵⁵

400gm Grain Fed Sirloin

Grain fed sirloin with a good line of fat along one side adding great flavour

\$32.⁰⁰ \$35.⁵⁵

400gm Grain Fed Rump

The big steak, 120 days grain fed, loads of flavour and texture

\$32.⁰⁰ \$35.⁵⁵

200gm Grain Fed Rump Steak

The not so big steak, 120 days grain fed, loads of flavour and texture

\$18.⁹⁰ \$21.⁰⁰

Burgers

All Burgers are served on a Brioche Bun and served with fries

All Burgers can be made Gluten Free with a GF Bun for extra \$2 or 'Naked' without any bread

Cheese Burger

200gm prime beef patty, cheese, lettuce, tomato, onion, pickle, ketchup and American mustard

M NM

\$15.⁹⁰ \$17.⁶⁵

Breakfast Burger

200gm prime beef patty, bacon, egg, hash brown, cheese, lettuce, tomato, onion, pickle, and BBQ sauce (GFO Hash Brown)

\$16.⁹⁰ \$18.⁸⁰

HQ Haloumi Burger (V)

Grilled Haloumi, roast capsicum, avocado, roasted field mushroom, lettuce, tomato and onion with a beetroot Hummus sauce

\$16.⁹⁰ \$18.⁸⁰

Cajun Chicken, Bacon & Avocado Burger

Cajun spiced grilled chicken, bacon, avocado, lettuce, tomato, onion, cheese finished with a sweet tomato relish and aioli

\$18.⁹⁰ \$21.⁰⁰

Mega Steak Sanga

200gm Grain Fed Rump steak, bacon, cheese, onion rings, lettuce, tomato, aioli and sweet tomato relish (GFO Onion Rings)

\$19.⁹⁰ \$22.¹⁰

Barramundi Burger

Grilled barramundi fillet with lettuce, tomato, onion, pickle and tartare sauce

\$15.⁹⁰ \$17.⁶⁵

Pulled Pork Burger

18hr house smoked slow roasted pork with BBQ Sauce, coleslaw and cheese

\$15.⁹⁰ \$17.⁶⁵

Chipotle Brisket Burger

House smoked pulled beef brisket with cheese and coleslaw

\$16.⁹⁰ \$18.⁸⁰

Extras

Egg \$2 Bacon \$3 Avocado \$2 Cheese \$2

Kids

All Kids meals served with a popper juice

\$9.⁹⁰ \$11.⁰⁰

Cheese Burger & Chips

Chicken Nuggets & Chips

Hawaiian Pizza

Calamari Rings & Chips

Grilled Chicken with Mash & Vegetables (GF)

Tomato & Cheese Pasta

with garlic bread

Spaghetti Bolognese

with garlic bread

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