

Appetisers

GARLIC TURKISH BREAD

Freshly baked Turkish loaf oven baked topped with parsley, lemon garlic butter (4 slices)

M \$5 NM \$5.9

HERB TURKISH BREAD

Freshly baked Turkish loaf oven baked topped with chopped fresh herbs from our 'veggie patch' and lemon butter (4 slices)

M \$5 NM \$5.9

HOME CRAFTED SOUP OF THE DAY

M \$10 NM \$11.8

SALT & PEPPER CALAMARI

Tender calamari coated with rice flour, Szechuan pepper, sea salt lightly fried served with rocket salad & spicy balsamic reduction

M \$13.2 NM \$15.5

CAESAR SALAD

With cos lettuce, boiled egg, shaved parmesan & crispy bacon

M \$10 NM \$11.8

With chicken/ avocado/ smoked salmon/ prawns (2)

extra M \$6.0 NM \$7.1

GARDEN SALAD

Lettuce, tomato, carrot, red onion, cucumber & balsamic vinegar

M \$8.5 NM \$10

With chicken OR avocado

extra M \$4.0 NM \$4.7

With smoked salmon OR prawns (2)

extra M \$6 NM \$7.1

Burgers

STEAK SANGA

Scotch fillet, rocket, sweet chilli aioli, onion jam, sliced tomato on Turkish

M \$14 NM \$16.5

ANGUS BEEF BURGER

With lettuce, tomato, home crafted pickles, home crafted onion jam on brioche bun

M \$13 NM \$15.3

BUTTERMILK CHICKEN BURGER

Deep fried chicken breast, Southern slaw, aioli on toasted brioche bun

M \$13 NM \$15.3

AMERICAN BURGER

Angus beef patty with capsicum salsa, cheddar cheese, home crafted pickles, Southern slaw & American mustard on brioche bun

M \$13 NM \$15.3

VEGGIE BURGER

Grilled haloumi, tofu, rocket, hummus, roasted red capsicum, red onion, balsamic reduction on brioche bun

M \$13 NM \$15.3

ADD egg, bacon, cheese

\$2.2 members \$2.6 non-members



GRASSFED SCOTCH FILLET (200G)

M \$23.5 NM \$27.7

GRASSFED T-BONE (400G)

Steaks served with beer battered chips & salad OR seasonal
veggies and gravy

M \$26.5 NM \$30

GRILLED FISH OF THE DAY

Served with chips & salad OR seasonal veggies & tartare

M \$21.9 NM \$25.8

ADD

Garlic prawns (3) M \$6 NM \$7.1

Calamari rings (3) M \$4.5 NM \$5.3

Onion rings (4) M \$4.5 NM \$5.3

SAUCES

Home-crafted - Diane, mushroom,
pink peppercorn, classic jus M \$3 NM \$3.6

Extra Gravy M \$1.0 NM \$1.2

Mains

CHICKEN SCHNITZEL

with panko, lemon and parsley crumbing

M \$16.5 NM \$19.4

Gravy M \$1.0 NM \$1.2

FRESH BATTERED FRESH FISH FILLETS

with home crafted tartar sauce

M \$19 NM \$22.4

VEGETABLE FIELD MUSHROOM

large Portobello mushroom filled with sundried tomato, red capsicum, wilted baby spinach, garlic, zucchini, cous cous, parmesan & mozzarella

M \$21 NM \$24.7

GUILLY'S LEOPARD

Homecrafted pie with smashed potato, mushy peas & gravy

M \$13.5 NM \$15.7

***ALL MAINS (EXCEPT RISOTTO, MUSHROOM & PASTA)
SERVED WITH GRAVY, STEAKHOUSE FRIES AND SALAD
OR SEASONAL VEGGIES & POTATO OF THE DAY***

SIDES

M \$5 NM \$5.9

Creamy mash

Steakhouse Fries

Sweet potato chips

Roast veggies

Green salad

Roast

ROAST

Check board for roast of the day. Served with roasted seasonal vegetables & thick gravy

NOT available Sunday

Small – M \$9.9 NM \$11.9

Large – M \$14.5 NM \$16.5

Pizza

CHEESY GARLIC PIZZA BREAD

M \$9.9 NM \$11.7

GARLIC PIZZA BREAD BRUSCHETTA

M \$12 NM \$14.1

MARGHERITA

Tomato, basil mozzarella & bocconcini and cheese

M \$12 NM \$14.1

SMOKEY BBQ CHICKEN

Smoked paprika chicken, Spanish onion,
mozzarella on bbq sauce

M \$13.5 NM \$15.9

MEAT LOVERS

Grilled beef, ham, pepperoni, Spanish onion,
mozzarella on tomato sauce

\$15.5 NM \$18.2

VEGETARIAN

Capsicum, mushroom, tomato, Spanish onion
& fetta on tomato sauce

M \$14 NM \$16.5

(V) Vegetarian

GF) Gluten free dishes available upon request

Little Appetites

M \$9 NM \$10.6

*all served with shoe string fries & salad or veggies
and a complimentary ice cream*

LA 101 CHEESE BURGER

Burger bun, 1 burger patty, lettuce, tomato & cheese (please ask if you would like the bun toasted and cheese melted)

LA 102 BATTERED FISH FILLET

2 pieces of battered fresh fish of the day in our house made batter

LA 103 CHICKEN TENDERLOINS

3 pieces of tenderloin

LA 104 PASTA BOLOGNAISE

LA 104 HAWAIIAN PIZZA 9" PIZZA

is served on its own without chips, salad or veggies

Desserts

M \$10 NM \$11.1

CLASSIC CRÈME BRULE

With pistachio biscotti

MINI HOUSE MADE PLUM PUDDING

With vanilla bean custard

VANILLA ICE CREAM

Single scoop with choice of flavours & sprinkles

M \$1. NM \$1.2

All main ingredients for menu items are listed.

***WE DON'T DO FAST FOOD,
WE DO GREAT FOOD AS FAST AS WE CAN***

***Please advise your waiter of any dietary
requirements or allergies.***

***To expedite service times NO variation to menu items
during peak periods.***

All pricing inclusive of GST