



Thursday Night Specials Menu

Entrées

Garlic and Herb bread	\$5.00
Soup of the Day - Served with fresh bread	\$6.00
Traditional Garlic prawns Tiger prawns in a creamy garlic and white wine sauce on a bed of baby rockets served with pilaf rice	\$11.50
Salt and Pepper Calamari Lightly floured and deep fried calamari nestled on garden greens, tossed in an oriental mandarin dressing	\$13.00

Mains

Pasta Mermaid Marinated garlic prawns with your choice of traditional napolitana sauce or sauce alfredo, accompanied with sundried tomatoes and baby spinach topped with formaggi parmigiano	\$15.00
Grilled Fish of the Day With lemon butter sauce, beer battered fries and garden salad	\$16.50
Fried Fish of the Day With beer battered fries, garden salad and tartare sauce	\$16.50



Mains

Rump Steak Served with beer battered fries or mash and garden salad with your choice of mushroom, pepper, or red wine jus	\$17.50
Boston Seafood Chowder Fish, squid, scallops, mussels and prawns together in a creamy fish volute served with warm cob loaf slices	\$14.50
Honey Bourbon Spare Ribs Slow roasted pork ribs, marinated with our chefs special sauce, served with beer battered fries or mash and garden salad	\$14.50
Chicken Parmigiana al'a Cacciatore Slow roasted chicken breast in napolitana sauce and gratinated with mozzarella cheese served with garden salad and beer battered fries	\$16.00
Lamb Cutlets Pan seared marinated barbeque lamb cutlets on a bed of potato gratin finished with sour cherry sauce and balsamic glaze	\$16.00
Caesar Salad Cos lettuce, bacon and croutons, tossed in homemade Caesar dressing topped with parmesan and poached egg	\$12.00

Sides

Spring garden salad with olive oil and balsamic vinegar	\$7.50
Seasonal steamed vegetables	\$7.50
Beer battered fries with home made aioli	\$7.50

10% surcharge applies on public holidays