

# DINING MENU



Bar | Kitchen | Cinema

## PIZZA 10" (6 SLICES)

<b>MARGHERITA</b> Fresh tomato & oregano	18
<b>HAWAIIAN</b> Ham and pineapple	18
<b>MEATLOVERS</b> Bacon, pepperoni, ham	18
<b>BBQ CHICKEN</b> Roast chicken, fresh tomato, onion, spinach, topped with bbq sauce	18
<b>VEGO</b> Capsicum, mushrooms, olives, onion, pineapple, baby spinach	18
<b>SUPREME</b> Bacon, ham, onion, capsicum, olives, mushrooms, spinach	18
<b>GREEK SOUVLAKI</b> Lamb strips, fresh tomato, onion, feta, topped with tzatziki sauce	18
<b>PULLED PORK</b> Pulled pork, fresh tomato, onion, spinach, topped with BBQ sauce	18
<b>SICILIAN</b> Fresh tomato, capsicum, onion, mushroom, salami, olives	18
<b>CHEESE</b>	15

\*Gluten Free base \$3 extra

\*Extra topping \$1 each

## BURGERS

<b>CHICKEN SCHNITZEL BURGER</b> Cheese, tomato, lettuce, mayo	17
<b>HAMBURGER WITH THE LOT</b> Angus beef patty, bacon, cheese, tomato, lettuce, mayo, tomato sauce	17
<b>CHEESEBURGER</b> Angus beef patty, cheese, tomato sauce	13

## CHIPS

<b>HOT CHIPS (LARGE)</b> Small \$6	9
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## MAIN MEALS

<b>CHICKEN PARMIGIANA</b> With chips and/or salad	20
<b>CALAMARI</b> With chips and/or salad & homemade tartare sauce	15
<b>BATTERED FLATHEAD</b> With chips and/or salad, lemon & homemade tartare sauce	18
<b>JACKET POTATO</b> With bacon, cheese, sour cream, chives	12
<b>TOSSED SEASONAL SALAD</b> Mixed leaves, capsicum, mushrooms, tomato, olives - Italian or Ranch dressing *Add roast chicken \$4	14
<b>LAMB YIROS</b> Tomato, lettuce, onion, tzatziki rolled in pita	16
<b>NUGGETS (6)</b> With chips	13
<b>WEDGES</b> With sweet chilli and sour cream	14
<b>SPRING ROLLS (3)</b> With sweet chilli sauce	12
<b>GARLIC BREAD (3)</b> Baked in our pizza oven	4
<b>ADD GRAVY</b> Traditional gravy	3

## DESSERTS

<b>WARM PUDDING</b> Chocolate or Sticky Date	9
<b>APPLE PIE</b> With ice cream or cream	9
<b>DANISH CUSTARD SLICE</b> With cream	9
<b>PANNA COTTA</b> With fruit & cream	9
<b>AFFOGATO (ALCOHOLIC)</b> Topped with hazelnut Frangelico liqueur	12

# DRINKS MENU



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## WINES

### Sparkling Wines

Patritti

Croser NV

Glass: \$8 | Bottle: \$30

Bottle: \$40

### White Wines & Rose

House Sauvignon Blanc

Giesen Sauvignon Blanc

Patritti Rose

Nepenthe Pinot Gris

Glass: \$9 | Bottle: \$30

Glass: \$9 | Bottle: \$30

Glass: \$9 | Bottle: \$30

Glass: \$10 | Bottle: \$32

### Red Wines

Hollick Pinot Noir

Woodstock Shiraz

Patritti Shiraz

Glass: \$9 | Bottle: \$30

Glass: \$9 | Bottle: \$30

Glass: \$9 | Bottle: \$30

## COCKTAILS, BEERS & SPIRITS

### Frozen Cocktails

\$9

Ask bar staff for flavours

### Beers & Ciders

\$9

Hahn Super Dry, Coopers Pale Ale, Coopers Light

Coopers Lager, Great Northern, Somersby Apple Cider

### Spirit Cans

\$10

Heaps Good Pink Gin Soda, Heaps Good Gin & Tonic

Jim Beam & Cola, Jack Daniels & Cola, Canadian Club & Dry

Bundaberg & Cola, Johnnie Walker & Cola

Hard Rated Alcoholic Lemon, Hard Rated Zero Sugar Lime

## NON-ALCOHOLIC

### Soft Drinks

Soft Drink Can, Juice Box (Apple/Blackcurrent/Orange)

Each: \$3

Water

Bottle: \$3

Sparkling Water

Each: \$4

### Kids Slushies

Ask bar staff for flavours

Small: \$2.50 | Large: \$5