

AUSSIE DINNER MENU

ENTREES

Bruschetta - \$18 (GFA)

Freshly sliced French stick toasted with olive oil and garlic topped with fresh tomato, basil, red onion, parmesan cheese and dressed with balsamic reduction.

Garlic bread- \$12 (GFA)

Freshly sliced French stick topped with our house made garlic and herb butter.

Add cheese - \$2

Garlic pizza - \$20 (GFA)

House made pizza base topped with garlic, sour cream, sweet chilli sauce and mozzarella cheese.

Bowl of chips - \$10 (GF)

Served with aioli and tomato sauce.

Wedges - \$12.5

Served with sweet chilli and sour cream.

Nachos - \$19 (GF)

Homemade Chilli Con Carne served on corn chips, with cheese, sour cream and guacamole.

(Available with Regular Chips or Wedges)

Arancini Balls - \$18 (GF)

Served on a bed of Napoli sauce and topped with rocket, parmesan cheese and a balsamic reduction.

PASTAS

ALL SERVED WITH YOUR CHOICE OF PASTA

Spaghetti, Gnocchi, Penne (GF) Pappardelle or Fettuccine

Bolognese - \$24

Pasta, tossed in our house made bolognese sauce, and topped with parmesan cheese.

Matriciana - \$28

Pasta, tossed with salami, red onion, mushroom, olives, capsicum, chilli and napoli sauce.

Carbonara - \$28

Creamy carbonara with bacon.

ADD CHICKEN - \$4 extra

Lamb Shank - \$31

Braised Lamb Shank and vegetable ragout.

Vegetarian Lasagne - \$24 (GF)

Homemade baked lasagne topped with parmesan cheese and served with your choice of sides.

WOODFIRE PIZZAS

Margarita - \$22

Homemade Napoli sauce, basil, cherry tomatoes, bocconcini and mozzarella.

Pepperoni Pizza - \$25

Homemade Napoli sauce, pepperoni salami, and mozzarella cheese.

Capricciosa Pizza - \$25

Homemade Napoli sauce, ham, mushroom, red onion, oregano, black olives and mozzarella cheese.

Hawaiian Pizza - \$25

Homemade Napoli sauce, ham, pineapple, mozzarella cheese.

Meat Lovers Pizza - \$27

Homemade Napoli sauce, chicken, bacon, ham, chorizo, salami red onion, BBQ sauce and mozzarella cheese.

Greek Lamb Pizza - \$27

Homemade Napoli sauce, Lamb, red onion, olives, fetta, and spinach, topped with mozzarella cheese, and tzatziki

Paulie's Special- \$27

Homemade Napoli sauce, red onion, capsicum, olives, mushroom, bacon, salami, chilli flakes and mozzarella.

Garlic Prawn Pizza - \$27

Home-made Napoli sauce, red onion, fresh garlic, Prawns, Mozzarella Cheese topped with garlic sauce.

DESSERT

Sticky Date pudding - \$14

House made sticky date served with butterscotch sauce, strawberries and ice cream.

Mango Ice-Cream - \$14 (GF)

Homemade Mango Ice-Cream, served with fresh Strawberries.

Chocolate Lava Cake - \$14 (GF)

Homemade Chocolate Lava cake, served with vanilla ice cream and strawberries.

Mocha & Chocolate Tiramisu - \$14

Homemade Mocha & Chocolate Tiramisu served with fresh strawberries.

(GF) – Gluten Free | (GFA) – Gluten Free Available | Extra Sauces \$1

AUSSIE DINNER MENU

SCHNITZELS	SALADS		
<p>All served with your choice of sides: Chips and Salad, or Chips and Vegetables.</p> <p>Chicken Schnitzel - \$28 (GFA) <i>Freshly crumbed chicken breast schnitzel served with a side of gravy.</i></p> <p>Chicken Parma- \$30 (GFA) <i>Chicken Schnitzel topped with Napoli sauce and mozzarella cheese.</i></p> <p>Aussie Parma - \$32 (GFA) <i>Chicken schnitzel topped with BBQ sauce, bacon, egg and mozzarella cheese.</i></p> <p>Hawaiian Parma - \$32 (GFA) <i>Chicken schnitzel topped with Napoli sauce, ham, pineapple and mozzarella cheese.</i></p> <p>Beef Schnitzel - \$32 <i>Beef schnitzel served with a side of gravy</i></p> <p>Beef Parma - \$34 <i>Beef schnitzel topped with Napoli sauce and cheese.</i></p>	<p>Teriyaki Chicken Salad - \$31 (GF) <i>A mixed lettuce salad, with avocado, cherry tomatoes, rockmelon, and a teriyaki dressing.</i></p> <p>Lamb Fillet Salad - \$34 (GFA) <i>A Greek style salad served with grilled lamb fillet, in a rich dressing and pita bread topped with tzatziki.</i></p>		
<th>SEAFOOD</th>	SEAFOOD	<th>AUSSIE MAINS</th>	AUSSIE MAINS
	<p>Aussie Pork Belly - \$41 (GF) <i>Crispy skinned pork belly served on a creamy savoy cabbage and potato gnocchi, with a honey glaze.</i></p> <p>Pork Cutlets - \$39 (GF) <i>Honey & Soy pear, beer batter onion rings, on a bed of Pumpkin and Potato mash.</i></p> <p>Chicken Christina - \$35 (GF) <i>Seared chicken breast with a creamy bacon sauce served with chips and salad.</i></p> <p>Mi Goreng (Noodles) or Nasi Goreng (Rice) - \$29 <i>Chicken, shrimp, egg and vegetables pan fried with hokkien noodles and a light soy sauce. (GF with Rice)</i></p> <p>Pork Ribs - \$38 (GF) <i>Two racks of Aussie style pork spareribs coated in our house made marinade served with chips and coleslaw.</i></p> <p>Lamb Cutlets - \$37 <i>3 Golden crumbed lamb cutlets served on potato mash, with steamed vegetables and gravy.</i></p> <p>BBQ Lamb Rump - \$41 (GF) <i>BBQ Lamb Rump, served with scalloped potatoes and Broccolini, finished with a red wine jus.</i></p>		
<p>Fish and Chips - \$29 <i>Your choice of: Beer Battered Barramundi OR Grilled Barramundi (GF) served with chips and salad or chips and vegetables, with tartare sauce and lemon wedges.</i></p> <p>Calamari- \$29 (GFA) <i>Salt and lemon pepper crumbed Calamari served with a garden salad, chips, lemon wedges and tartare sauce.</i></p> <p>Creamy Garlic Prawns - \$30 (GF) <i>Pan-fried Prawns in a creamy garlic sauce served with white rice and a side salad garnish.</i></p> <p>Paella - \$37 (GF) <i>Mussels, prawns, shrimp, scallops, chicken, olives, capsicum, onion and chorizo tossed through rice with a Spanish spice blend.</i></p> <p>Salmon - \$37 (GF) <i>Cajun spiced grilled salmon served with grilled asparagus, chat potatoes, and an almond lemon butter.</i></p>	<th>STEAKS</th> <p>300g Porterhouse - \$43</p> <p>300g Scotch Fillet - \$48</p> <p>400g Wagyu Rump - \$47</p> <p>800g Ribeye - \$75</p> <p>Served with either <i>Chips and salad – Chips and veg – Mash and veg – Chat potatoes, seasonal greens and sour cream.</i></p> <p>And sauce of your choice <i>Gravy – Creamy Mushroom – Peppercorn – Garlic Butter – OR Beef and Reef (Extra \$9.00)</i></p>	STEAKS	

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