

# AUSSIE DINNER MENU

ENTREES	WOODFIRE PIZZA	
<p><b>BOWL OF CHIPS</b> (GF) 10.0 Served with Aioli and Tomato Sauce</p> <p><b>BOWL OF WEDGES</b> 12.5 Served with Sweet Chilli and Sour Cream</p> <p><b>GARLIC BREAD</b> (GFA) 12.0 Freshly sliced French stick topped with our house made Garlic and Herb butter. <b>(ADD CHEESE \$2.00)</b></p> <p><b>GARLIC PIZZA</b> (GFA) 20.0 Garlic, Sweet Chilli sauce, Sour Cream, and Mozzarella Cheese.</p> <p><b>BRUSCHETTA</b> (GFA) 18.0 Freshly sliced French stick, toasted with Olive Oil and Garlic, topped with fresh Tomato, Basil, Red Onion, Parmesan Cheese, and dressed with a Balsamic reduction.</p> <p><b>NACHOS</b> (GF) 19.0 House made Beef Chilli Con Carne, served on Corn Chips, with Cheese, Sour Cream, and Guacamole.</p> <p><b>ARANCINI BALLS</b> (GF) 18.0 House made Arancini Balls served on a bed of Napoli sauce and topped with Rocket, Parmesan Cheese and a Balsamic reduction.</p>	<p><b>MARGARITA</b> (GFA) 22.0 Napoli sauce, Basil, Cherry Tomatoes, Bocconcini and Mozzarella.</p> <p><b>PEPPERONI PIZZA</b> (GFA) 25.0 House made Napoli sauce, Pepperoni Salami and Mozzarella.</p> <p><b>CAPRICCIOSA PIZZA</b> (GFA) 25.0 House made Napoli sauce, Ham, Mushroom, Red Onion, Oregano, Black Olives and Mozzarella Cheese.</p> <p><b>HAWAIIAN PIZZA</b> (GFA) 25.0 House made Napoli sauce, Ham, Pineapple, Mozzarella.</p> <p><b>AUSSIE PIZZA</b> (GFA) 25.0 Napoli sauce, Ham, Bacon, Egg and Mozzarella.</p> <p><b>MEATLOVERS PIZZA</b> (GFA) 27.0 Napoli sauce, Chicken, Bacon, Ham, Chorizo, Salami, Red Onion BBQ Sauce and Mozzarella.</p> <p><b>GREEK LAMB PIZZA</b> (GFA) 27.0 Lamb, Red Onion, Olives, Fetta, and Spinach topped with Mozzarella and Tzatziki.</p> <p><b>PAULIES SPECIAL PIZZA</b> (GFA) 27.0 House made Napoli sauce, Red Onion, Capsicum, Olives, Mushroom, Bacon, Salami and Chilli Flakes topped with Mozzarella.</p> <p><b>GARLIC PRAWN PIZZA</b> (GFA) 29.0 House made Napoli sauce, Red Onion, fresh Garlic, Prawns, Mozzarella topped with Garlic sauce.</p>	
PASTAS		
<p><u>All Pastas come with a choice of Spaghetti, Fettuccine, Pappardelle, Gnocchi or Penne (GF)</u></p>		
<p><b>BOLOGNAISE</b> (GFA) 24.0 Pasta, tossed in our house made Bolognese sauce, and topped with Parmesan cheese. <i>(Best served with Spaghetti)</i></p> <p><b>SICILIAN ALLA NORMA</b> 26.0 Crumbed and fried Eggplant, tossed with Tomatoes, Capers, and Parmesan. <i>(Best served with Spaghetti)</i> <b>ADD CHICKEN</b> (Extra \$5)</p> <p><b>CARBONARA</b> (GFA) 28.0 Creamy Carbonara with Bacon. <i>(Best served with Fettuccine)</i> <b>ADD CHICKEN</b> (Extra \$5)</p> <p><b>CREAMY SMOKED SALMON</b> (GFA) 31.0 Smoked Salmon, Zucchini, and Dill, in a silky cream sauce <i>(Best served with Gnocchi)</i></p> <p><b>LAMB SHANK</b> (GFA) 32.0 Braised Lamb Shank and vegetable Ragout. <i>(Best served with Pappardelle)</i></p> <p><b>VEGETARIAN LASAGNE</b> (GF) 25.0 House made baked Lasagne topped with Parmesan cheese and served with your choice of sides.</p>	<th data-bbox="1045 1834 2003 1932">SALADS</th> <p><b>PORK SHOULDER MEDITERRANEAN SALAD</b> 37.0 Crispy roasted Pork shoulder served on a bed of roasted Capsicum, Zucchini, Eggplant, Red Onion and Potatoes topped with a BBQ glaze.</p> <p><b>CAESAR SALAD</b> (GFA) 30.0 <u>With a choice of Prawns or Chicken</u> On a Salad of Cos Lettuce, crispy Bacon Croutons and Parmesan tossed in a house made Caesar Dressing.</p> <p><b>GREEN BEAN AND CRUMBED HAKE SALAD</b> 35.0 Crumbed Hake served on a Salad of Green Beans, Chat Potatoes, Tomato and Red Onion dressed in our house made Roasted Onion Dressing.</p> <p><b>LAMB FILLET SALAD</b> (GFA) 34.0 A Greek style salad served with grilled Lamb fillet, in a rich dressing and Pita bread topped with Tzatziki.</p>	SALADS
<p>(GF) – Gluten Free   (GFA) – Gluten Free Available Public holidays will have a 10% surcharge.</p>		

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SCHNITZEL AND PARMA	SEAFOOD
<i>All served with your choice of sides: Chips and Salad, or Chips and Vegetables.</i>	
<p><b>CHICKEN SCHNITZEL</b> (GFA) 28.0 Freshly crumbed Chicken breast Schnitzel served with a side of Gravy.</p> <p><b>CHICKEN PARMA</b> (GFA) 30.0 Chicken Schnitzel topped with Napoli sauce and Mozzarella Cheese.</p> <p><b>AUSSIE PARMA</b> (GFA) 32.0 Chicken Schnitzel topped with BBQ sauce, Bacon, Egg and Mozzarella Cheese.</p> <p><b>HAWAIIAN PARMA</b> (GFA) 32.0 Chicken Schnitzel topped with Napoli sauce, Ham, Pineapple and Mozzarella Cheese.</p> <p><b>MEXICAN PARMA</b> (GFA) 33.0 Chicken Schnitzel topped with Chilli Con Carne, Corn Chips, Mozzarella Cheese and Sour Cream.</p> <p><b>BEEF SCHNITZEL</b> 32.0 Beef Schnitzel served with a side of Gravy</p> <p><b>BEEF PARMA</b> 34.0 Beef Schnitzel topped with Napoli sauce and Cheese.</p>	<p><b>FISH AND CHIPS</b> 29.0 Your <b>choice</b> of: <i>Beer Battered or Grilled Barramundi (GF)</i> Served with Chips and Salad or Chips and Vegetables, with Tartare sauce and Lemon wedges.</p> <p><b>CALAMARI</b> (GFA) 29.0 Salt and lemon Pepper crumbed Calamari (7) served with a garden Salad, Chips, Lemon wedges and Tartare sauce.</p> <p><b>CREAMY GARLIC PRAWNS</b> (GF) 31.0 Pan-fried Prawns (7) in a creamy Garlic sauce served with white Rice and a side Salad garnish.</p> <p><b>PAELLA</b> (GF) 39.0 Mussels, Prawns, Shrimp, Scallops, Chicken, Olives, Capsicum, Onion and Chorizo tossed through Rice with a Spanish Spice Blend.</p> <p><b>SALMON</b> (GF) 39.0 Cajun Spiced grilled Salmon served with grilled Asparagus, Chat Potatoes, and an Almond Lemon butter.</p>
<b>AUSSIE MAINS</b>	
<p><b>AUSSIE PORK BELLY</b> (GF) 42.0 Crispy skinned Pork Belly served on a Creamy savoy Cabbage and Potato Gnocchi, with a Honey glaze.</p> <p><b>CHICKEN CHRISTINA</b> (GF) 36.0 Seared Chicken breast with a creamy Bacon sauce served with Chips and Salad.</p> <p><b>MI GORENG</b> (GFA) 30.0 Chicken, Shrimp, Egg and Vegetables, pan fried with Hokkien noodles and a light Soy Sauce. <i>(GF - "Nasi Goreng" - Rice Stir-fry)</i></p> <p><b>PORK RIBS</b> (GF) 39.0 Two racks of Aussie style Pork Spare ribs coated in our house made marinade served with Chips and Coleslaw.</p> <p><b>LAMB CUTLETS</b> 39.0 3 Golden crumbed Lamb Cutlets served on Potato mash, with steamed Vegetables and Gravy.</p> <p><b>BBQ LAMB RUMP</b> 43.0 BBQ Lamb Rump, served with Scalloped Potatoes and Broccolini, finished with a Red Wine Jus.</p> <p><b>HEAD CHEF'S FLANK BURGER</b> (GFA) 35.0 Tender grilled Flank Steak with our house made burger sauce, American Cheese, house made Pickles served with a side of Chips and optional Jalapeno.</p>	<b>STEAKS</b>
	<p>300g Porterhouse 44.0</p> <p>350g T-Bone 45.0</p> <p>300g Scotch Fillet 49.0</p> <p>400g Wagyu Rump 48.0</p> <p>300g Eye Fillet 55.0</p> <p><b>Served with Onion Rings and either</b> <i>Chips and Salad – Chips and Veg – Mash and Veg, Chat Potatoes, Seasonal Greens and Sour Cream.</i></p> <p><b>And sauce of your choice</b> <i>Gravy – Creamy Mushroom – Peppercorn</i> <b>OR</b> make it a <b>Beef and Reef</b> (extra 9.00)</p>
	<b>DESSERTS</b>
	<p><b>STICKY DATE PUDDING</b> 14.0 House made Sticky Date served with Butterscotch Sauce, Strawberries and Ice Cream.</p> <p><b>APPLE PIE</b> 14.0 House made Apple Pie served hot with Vanilla Custard and Ice Cream</p> <p><b>CHOC LAVA CAKE</b> (GF) 14.0 House made Chocolate Lava Cake, served with Vanilla Ice Cream and Strawberries.</p> <p><b>NEW YORK CHEESE CAKE</b> 14.0 House made New York Cheese Cake, served with Strawberry Ragout</p>

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