

AUSSIE DINNER MENU

ENTREES	WOODFIRE PIZZA
<p>BOWL OF CHIP (GF) 10.0 Served with Aioli and Tomato Sauce</p> <p>BOWL OF WEDGES 12.5 Served with sweet chilli and sour cream</p> <p>GARLIC BREAD (GFA) 12.0 Freshly sliced French stick topped with our homemade garlic and herb butter. (ADD CHEESE \$2.00)</p> <p>GARLIC PIZZA (GFA) 20.0 Garlic, Sweet Chilli sauce, Sour Cream, and Mozzarella cheese.</p> <p>BRUSCHETTA (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>NACHOS (GF) 19.0 Homemade Chilli Con Carne, served on Corn Chips, with Cheese, Sour Cream, and Guacamole.</p> <p>ARANCINI BALLS (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>MARGARITA (GFA) 22.0 Napoli sauce, Basil, Cherry Tomatoes, Bocconcini and Mozzarella.</p> <p>PEPPERONI PIZZA (GFA) 25.0 House made Napoli sauce, Pepperoni Salami and Mozzarella.</p> <p>CAPRICCIOSA PIZZA (GFA) 25.0 House made Napoli sauce, Ham, Mushroom, Red Onion, Oregano, Black Olives and Mozzarella Cheese.</p> <p>HAWAIIAN PIZZA (GFA) 25.0 House made Napoli sauce, Ham, Pineapple, Mozzarella.</p> <p>AUSSIE PIZZA (GFA) 25.0 Napoli sauce, Ham, Bacon, Egg and Mozzarella.</p> <p>MEATLOVERS PIZZA (GFA) 27.0 Napoli sauce, Chicken, Bacon, Ham, Chorizo, Salami, Red Onion BBQ Sauce and Mozzarella.</p> <p>GREEK LAMB PIZZA (GFA) 27.0 Lamb, Red Onion, Olives, Fetta, and Spinach topped with Mozzarella and Tzatziki.</p> <p>PAULIES SPECIAL PIZZA (GFA) 27.0 House made Napoli sauce, Red Onion, Capsicum, Olives, Mushroom, Bacon, Salami and Chilli Flakes topped with Mozzarella.</p> <p>GARLIC PRAWN PIZZA (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>BOLOGNAISE (GFA) 24.0 Pasta, tossed in our house made Bolognese sauce, and topped with Parmesan cheese. <i>(Best served with Spaghetti)</i></p> <p>SICILIAN ALLA NORMA (GFA) 26.0 Crumbed and fried Eggplant, tossed with Tomatoes, Capers, and Parmesan. <i>(Best served with Spaghetti)</i></p> <p style="text-align: center;">ADD CHICKEN (Extra \$5)</p> <p>CARBONARA (GFA) 28.0 Creamy Carbonara with Bacon. <i>(Best served with Fettuccine)</i></p> <p style="text-align: center;">ADD CHICKEN (Extra \$5)</p> <p>CREAMY SMOKED SALMON (GFA) 31.0 Smoked Salmon, Zucchini, and Dill, in a silky cream sauce <i>(Best served with Gnocchi)</i></p> <p>LAMB SHANK (GFA) 32.0 Braised Lamb Shank and vegetable Ragout. <i>(Best served with Pappardelle)</i></p> <p>VEGETARIAN LASAGNE (GF) 25.0 House made baked Lasagne topped with Parmesan cheese and served with your choice of sides.</p>	
	SALADS
	<p>PORK SHOULDER MEDITERRANEAN SALAD 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>CAESAR SALAD (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>LAMB FILLET SALAD (GFA) 34.0 A Greek style salad served with grilled Lamb fillet, in a rich dressing and Pita bread topped with Tzatziki.</p>

(GF) – Gluten Free | (GFA) – Gluten Free Available
Public holidays will have a 10% surcharge.

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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>CHICKEN SCHNITZEL (GFA) 28.0 Freshly crumbed chicken breast schnitzel served with a side of gravy.</p> <p>CHICKEN PARMA (GFA) 30.0 Chicken Schnitzel topped with Napoli sauce and mozzarella cheese.</p> <p>AUSSIE PARMA (GFA) 32.0 Chicken schnitzel topped with BBQ sauce, bacon, egg and mozzarella cheese.</p> <p>HAWAIIAN PARMA (GFA) 32.0 Chicken schnitzel topped with Napoli sauce, ham, pineapple and mozzarella cheese.</p> <p>MEXICAN PARMA (GFA) 33.0 Chicken schnitzel topped with chilli con carne, corn chips, mozzarella cheese and sour cream.</p> <p>BEEF SCHNITZEL 32.0 Beef schnitzel served with a side of gravy</p> <p>BEEF PARMA 34.0 Beef schnitzel topped with Napoli sauce and cheese.</p>	<p>FISH AND CHIPS 29.0 Your choice 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>CALAMARI (GFA) 29.0 Salt and lemon pepper crumbed Calamari (7) served with a garden salad, chips, lemon wedges and tartare sauce.</p> <p>CREAMY GARLIC PRAWNS (GF) 31.0 Pan-fried Prawns (7) in a creamy garlic sauce served with white rice and a side salad garnish.</p> <p>PAELLA (GF) 39.0 Mussels, prawns, shrimp, scallops, chicken, olives, capsicum, onion and chorizo tossed through rice with a Spanish spice blend.</p> <p>SALMON (GF) 39.0 Cajun spiced grilled salmon served with grilled asparagus, chat potatoes, and an almond lemon butter.</p>
STEAKS	
<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>Served with Onion Rings and 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</i></p> <p>OR make it a Beef and Reef (extra 9.00)</p>	
AUSSIE MAINS	
<p>AUSSIE PORK BELLY (GF) 42.0 Crispy skinned pork belly served on a creamy savoy cabbage and potato gnocchi, with a honey glaze.</p> <p>CHICKEN CHRISTINA (GF) 36.0 Seared chicken breast with a creamy bacon sauce served with chips and salad.</p> <p>MI GORENG (GFA) 30.0 Chicken, shrimp, egg and vegetables, pan fried with hokkien noodles and a light soy sauce. (GF - "Nasi Goreng" - Rice Stir-fry)</p> <p>PORK RIBS (GF) 39.0 Two racks of Aussie style pork spareribs coated in our house made marinade served with chips and coleslaw.</p> <p>LAMB CUTLETS 39.0 3 Golden crumbed lamb cutlets served on potato mash, with steamed vegetables and gravy.</p> <p>BBQ LAMB RUMP 43.0 BBQ Lamb Rump, served with scalloped potatoes and Broccolini, finished with a red wine jus.</p> <p>HEAD CHEF'S FLANK BURGER (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>	
DESSERTS	
<p>STICKY DATE PUDDING 14.0 House made Sticky Date served with butterscotch sauce, strawberries and ice cream.</p> <p>APPLE PIE 14.0 House made Apple Pie served hot with vanilla custard and ice cream</p> <p>CHOC LAVA CAKE (GF) 14.0 Homemade Chocolate Lava cake, served with vanilla ice cream and strawberries.</p> <p>NEW YORK CHEESE CAKE 14.0 Homemade New York Cheese Cake, served with Strawberry Ragout</p>	
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