

# AUSSIE DINNER MENU

ENTREES		WOODFIRE PIZZA	
<b>BOWL OF CHIP</b> Served with Aioli and Tomato Sauce	(GF) 10.0	<b>MARGARITA</b> Napoli sauce, Basil, Cherry Tomatoes, Bocconcini and Mozzarella.	(GFA) 22.0
<b>BOWL OF WEDGES</b> Served with sweet chilli and sour cream	13.0	<b>PEPPERONI PIZZA</b> House made Napoli sauce, Pepperoni Salami and Mozzarella.	(GFA) 25.0
<b>GARLIC BREAD</b> Freshly sliced French stick topped with our homemade garlic and herb butter. <b>(ADD CHEESE \$2.00)</b>	(GFA) 12.0	<b>CAPRICCIOSA PIZZA</b> House made Napoli sauce, Ham, Mushroom, Red Onion, Oregano, Black Olives and Mozzarella Cheese.	(GFA) 25.0
<b>GARLIC PIZZA</b> Garlic, Sweet Chilli sauce, Sour Cream, and Mozzarella cheese.	GFA) 20.0	<b>HAWAIIAN PIZZA</b> House made Napoli sauce, Ham, Pineapple, Mozzarella.	(GFA) 25.0
<b>BRUSCHETTA</b> 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.	GFA) 18.0	<b>AUSSIE PIZZA</b> Napoli sauce, Ham, Bacon, Egg and Mozzarella.	(GFA) 25.0
<b>NACHOS</b> Homemade Chilli Con Carne, served on Corn Chips, with Cheese, Sour Cream, and Guacamole.	(GF) 19.0	<b>MEATLOVERS PIZZA</b> Napoli sauce, Chicken, Bacon, Ham, Chorizo, Salami, Red Onion BBQ Sauce and Mozzarella.	(GFA) 27.0
<b>ARANCINI BALLS</b> House made arancini balls served on a bed of Napoli sauce and topped with rocket, parmesan cheese and a balsamic reduction.	(GF) 18.0	<b>GREEK LAMB PIZZA</b> Lamb, Red Onion, Olives, Fetta, and Spinach topped with Mozzarella and Tzatziki.	(GFA) 27.0
<b>PASTAS</b>		<b>PAULIES SPECIAL PIZZA</b> House made Napoli sauce, Red Onion, Capsicum, Olives, Mushroom, Bacon, Salami and Chilli Flakes topped with Mozzarella.	(GFA) 27.0
<p><u>All Pastas come with a choice of</u>  <u>Spaghetti, Fettuccine, Pappardelle, Gnocchi or Penne (GF)</u></p>			
<b>BOLOGNAISE</b> Pasta, tossed in our house made Bolognese sauce, and topped with Parmesan cheese. <i>(Best served with Spaghetti)</i>	(GFA) 25.0	<b>GARLIC PRAWN PIZZA</b> House made Napoli sauce, Red Onion, fresh Garlic, Prawns, Mozzarella topped with Garlic sauce.	(GFA) 29.0
<b>CREAMY PUMPKIN &amp; SPINACH RISOTTO</b> Grilled pumpkin, spinach, parmesan & butter risotto Add Chicken or Prawns \$5.00	(GF/V) 29.0	<b>SALADS</b>	
<b>CARBONARA</b> Creamy Carbonara with Bacon. <i>(Best served with Fettuccine)</i> <b>ADD CHICKEN</b> (Extra \$5)	(GFA) 28.0	<b>GRILLED CORNED BEEF SALAD</b> Pan grilled corned beef, tossed with green beans, peas, butter lettuce and our home made thousand island dressing.	(GF) 38.0
<b>MUSHROOM &amp; LENTIL RAGOUT</b> Tomato based mushroom and lentil ragout (best served with spaghetti) Add Chicken or Smoked Salmon \$5.00	(GFA/VEGAN) 26.0	<b>CAESAR SALAD</b> On a Salad of Cos Lettuce, crispy Bacon Croutons and Parmesan tossed in a house made Caesar Dressing. Add Chicken or Prawns \$5.00	(GFA) 28.0
<b>LAMB SHANK</b> Braised Lamb Shank and vegetable Ragout. <i>(Best served with Pappardelle)</i>	(GFA) 33.0	<b>GREEK LAMB SALAD</b> A Greek style salad served with grilled Lamb fillet, in a rich dressing and Pita bread topped with Tzatziki.	(GFA) 35.0
<b>VEGETARIAN LASAGNE</b> House made baked Lasagne topped with Parmesan cheese and served with your choice of sides.	(GF) 26.0		
<p>(GF) – Gluten Free   (GFA) – Gluten Free Available Public holidays will have a 10% surcharge.</p>			

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<b>SCHNITZEL AND PARMA</b>		<b>SEAFOOD</b>	
<p><u>All served with your choice of sides: Chips and Salad, or Chips and Vegetables.</u></p>			
<b>CHICKEN SCHNITZEL</b>	(GFA)	28.0	<b>FISH AND CHIPS</b> 31.0 Your choice of: Beer Battered <b>or</b> Grilled Barramundi (GF) Served with chips and salad or chips and vegetables, with tartare sauce and lemon wedges.
Freshly crumbed chicken breast schnitzel served with a side of gravy.			<b>CALAMARI</b> 31.0 (GFA) Salt and lemon pepper crumbed Calamari (7) served with a garden salad, chips, lemon wedges and tartare sauce.
<b>CHICKEN PARMA</b>	(GFA)	30.0	<b>CREAMY GARLIC PRAWNS</b> 33.0 (GF) Pan-fried Prawns (7) in a creamy garlic sauce served with white rice and a side salad garnish.
Chicken Schnitzel topped with Napoli sauce and mozzarella cheese.			<b>PAELLA</b> 42.0 (GF) Mussels, prawns, shrimp, scallops, chicken, olives, capsicum, onion and chorizo tossed through rice with a Spanish spice blend.
<b>AUSSIE PARMA</b>	(GFA)	32.0	<b>SALMON</b> 41.0 (GF) Cajun spiced grilled salmon served with grilled asparagus, chat potatoes, and an almond lemon butter.
Chicken schnitzel topped with BBQ sauce, bacon, egg and mozzarella cheese.			
<b>HAWAIIAN PARMA</b>	(GFA)	32.0	
Chicken schnitzel topped with Napoli sauce, ham, pineapple and mozzarella cheese.			
<b>MEXICAN PARMA</b>	(GFA)	33.0	
Chicken schnitzel topped with chilli con carne, corn chips, mozzarella cheese and sour cream.			
<b>BEEF SCHNITZEL</b>		33.0	
Beef schnitzel served with a side of gravy			300g Porterhouse 45.0
<b>BEEF PARMA</b>		35.0	400g Rib Eye 51.0
Beef schnitzel topped with Napoli sauce and cheese.			300g Scotch Fillet 51.0
<b>AUSSIE MAINS</b>		<b>STEAKS</b>	
<b>AUSSIE PORK BELLY</b>	(GF)	44.0	350g Wagyu Rump 51.0
Crispy skinned pork belly served on a creamy savoy cabbage and potato gnocchi, with a honey glaze.			300g Eye Fillet 58.0
<b>CHICKEN CHRISTINA</b>	(GF)	36.0	
Seared chicken breast with a creamy bacon sauce served with chips and salad.			
<b>MI GORENG</b>	(GFA)	32.0	
Chicken, shrimp, egg and vegetables, pan fried with hokkien noodles and a light soy sauce. (GF - "Nasi Goreng" - Rice Stir-fry)			
<b>PORK RIBS</b>	(GF)	39.0	
Two racks of Aussie style pork spareribs coated in our house made marinade served with chips and coleslaw.			
<b>LAMB CUTLETS</b>		39.0	
3 Golden crumbed lamb cutlets served on potato mash, with steamed vegetables and gravy.			
<b>BBQ LAMB RUMP</b>		45.0	
BBQ Lamb Rump, served with scalloped potatoes and Broccolini, finished with a red wine jus.			
<b>HEAD CHEF'S FLANK BURGER</b>	(GFA)	38.0	
Tender grilled Flank Steak with our house made burger sauce, American Cheese, house made Pickles served with a side of Chips and optional Jalapeno.			
		<b>DESSERTS</b>	
<b>STICKY DATE PUDDING</b>		14.0	
House made Sticky Date served with butterscotch sauce, strawberries and ice cream.			
<b>APPLE PIE</b>		14.0	
House made Apple Pie served hot with vanilla custard and ice cream			
<b>CHOC LAVA CAKE</b>	(GF)	14.0	
Homemade Chocolate Lava cake, served with vanilla ice cream and strawberries.			
<b>CARROT CAKE</b>		14.0	
House made carrot cake, w/ walnuts and cream cheese icing served with strawberry ragout.			
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