

BLACKBOARD

DINNER SPECIALS

Roast Of The Day (GF DF) roast potatoes roast pumpkin baby peas gravy	26.5
Garlic Prawns (GF) white wine & garlic cream sauce bok choy steamed rice	26.5
Battered Fish of the Day battered fish house salad chips tartare	27.5
Bangers & Mash lamb sausage garlic & parsley mash caramelised onion red wine sauce	25.5
Rissoles tomato & onion gravy mash peas	29.5
Cottage Pie savoury beef peas mash potato parmesan cheese	30.5
Moussaka (V) fried eggplant potato tomato bechamel cheese	26.5
Cajun Spiced Swordfish steamed rice avocado & coconut dressing asian slaw lime	32.5

(V) VEGETARIAN | (VG) VEGAN | GLUTEN FRIENDLY (GF) | DAIRY FREE (DF) | (O) AVAILABLE UPON REQUEST

Please let our team know if you have any allergies or dietary requirements.
All dishes are prepared in our kitchen: trace amounts of allergens may still be present.

All main meal prices are member pricing, non members can choose to add \$5 to
advertised price or ask your server about signing up as a member for \$2.

WEEKLY SPECIALS

MONDAY SHNITTY NIGHT

Chicken Schnitzel | \$19

chips | salad | gravy

+ \$4 Parmy Topper!

Eggplant Schnitzel (V) | \$19

chips | salad | gravy



THURSDAY STEAK NIGHT

Ask our team about our premium discounted cuts!

250g Rump | \$25

300g Striploin | \$30

200g Eye Fillet | \$35

all served with chips | salad | gravy

FRIDAY WORKERS LUNCH

300g Striploin | \$30

kilcoy striploin mbs 2 | chips | salad | gravy

Prawn Salad | \$30

lettuce | tomato | cucumber | onion
radish | avocado prawns | lemon dressing



WAGYU WEEKENDS

25% off all Wagyu Beef Cuts

+ Glass of Barossa Valley Estate Shiraz
& entry to win a Corporate Box Experience for 2

Available Friday - Sunday