BLACKBOARD
DINNER SPECIALS

Roast Of The Day (GF | DF) 26.5
roast potatoes | roast pumpkin | baby peas | gravy

Garlic Prawns (GF) (A) 26.5
white wine & garlic cream sauce | bok choy | steamed rice

Battered Fish of the Day (A) 27.5
battered fish | house salad | chips | tartare

Bangers & Mash 25.5
lamb sausage | garlic & parsley mash
caramelised onion | red wine sauce

Rissoles 29.5
tomato & onion gravy | mash | peas

Cottage Pie 30.5
savoury beef | peas | mash potato | parmesan cheese

Moussaka (V) 26.5
fried eggplant | potato | tomato | bechamel | cheese

Cajun Spiced Swordfish (A) 32.5
steamed rice | avocado & coconut dressing
asian slaw | lime

(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

TUESDAY SHNITTY NIGHT

Chicken Schnitzel | $15
chips | salad | gravy

+ $5 Parmy Topper!

Eggplant Schnitzel (V) | **$15**
chips | salad | gravy





THURSDAY STEAK NIGHT

With choice of sides & sauce!

250g Rump $25
200g Eye Fillet $35
350g Sirloin $35
400g Scotch Fillet $55
250g Tri Tip $60

FRIDAY PRIME RIB NIGHT

12-hour Slow Cooked 300g Prime Rib
Riverine Classic, New England Tablelands
With red wine sauce, potato gratin, slaw & hot buttered corn on the cob

+ $10 Mac & Cheese!





SURF'S UP SATURDAY

Add a seafood topper to any steak
Garlic Prawn Topper $5
Half Bug Topper $20
Half Lobster Tail Topper $60