THE MAINS

F1.
Fish \$24
Battered flathead tails served with chips and salad or vegetables.
Seafood Platter \$28
Chefs selection of seafood served with chips, salad and tartare sauce.
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Chicken Parmigiana \$22
Chicken breast schnitzel topped with napoli, ham and mozzarella cheese. Served with chips and salad or vegetables
3
Big Rig Burger \$22
Hamburger bun with a double lean beef patty, fried egg, tasty cheese, tomato, lettuce, bacon
and beer battered onion rings drizzled in the big rig sauce. Served with chips.
FROM THE PAN
Nasi Goreng \$24
Wok tossed chicken, shrimp, bacon, spring onion, peas, capsicum, chilli, garlic and jasmine rice
in a house-made sauce. Topped with a fried egg.
Vegetable Risotto (V) (GF) \$20
Eggplant, zucchini, capsicum and roquette cooked in stock with arborio rice. Topped with bocconcini.
Add chicken
Gnocchi Pesto (V) (GF available) \$18
Pine nuts, fresh basil, parsley, garlic and oil tossed with cream and parmesan cheese.
Add chicken\$3
FROM THE GRILL
01-10-11-11-11-11-11-11-11-11-11-11-11-1
Char Grilled Vegetable Stack (V) (GF) \$18
Marinated eggplant, zucchini and capsicum layered with fresh tomato, roquette, herbs and bocconcini finished with balsamic reduction.
illustred with bassartic reduction.
Mixed Grill \$34
Steak, lean beef pattie, bacon, sausages, fried tomato and egg served on a bed
of mash and vegetables and topped with your choice of gravy
Scotch Fillet \$36
400g scotch fillet cooked to your liking and served with chips and salad or vegetables and your choice of sauce.
Objetion Propert (OF)
Chicken Breast (GF) \$28
Chicken breast stuffed with semi dried tomatoes, spinach, fresh herbs, garlic and bocconcini cheese. Topped with a creamy napoli sauce and served with potato mash and vegetables.
ropped with a creamy hapon sauce and served with potato mash and vegetables.
THE SAUCES
THE OLD GEO
Mushroom, Pepper, Gravy, Garlic Butter, Creamy Garlic, Aioli \$1.00
Beef and Reef Sauce \$7.50