

Bis/ra

Entrée

Warm Garlic Loaf

Add Cheese

\$10

\$4

Large Garlic Pizza

Cheese blend, mixed herbs

\$19

Bruschetta (LGO)

Sourdough, tomato salsa, basil, balsamic glaze,
parmesan

\$16

Lemon Pepper Calamari (LGO)

Mixed leaf, lemon, aioli

\$15

House Made Arancini (3)

Please see specials board

Arrabiata sauce, mixed leaf, parmesan

\$17

Pork Belly Sliders (2)

Sticky pork belly, coleslaw, citrus aioli

\$19

Korean Style Fried Chicken

Korean sauce, pickles, sesame seeds

\$17

Mains

Fish & Chips	\$29
Rockling, chips, salad, lemon, tartare sauce	
Lemon Pepper Calamari (LGO)	\$28
Chips, salad, lemon, aioli	
Chicken Parmigiana	\$30
Tomato sugo, smoked ham, mixed cheese, chips, salad	
Chicken Schnitzel	\$27
Chips, salad, lemon	
Skinny Parma (LGO)	\$28
Butterfly chicken breast, fresh tomato, bocconcini, roast chats, salad	
Lamb Shoulder (LGO)	\$35
Roast chat potato, broccolini, citrus yoghurt	
Fresh Fish of the Day (LG)	\$37
Roast cauliflower, beetroot, roast potato, green beans, garlic & dill butter	
Chicken Scallopini (LGO)	\$35
Mash potato, seasonal vegetables, mushroom sauce	
BBQ Beef Brisket (LGO)	\$33
Chips, salad, bbq sauce	
Nasi Goreng (LGO, VGO)	\$28
Basmati rice, chicken, bacon, prawn, green peas, spring onion, fresh chilli, asian nasi sauce, coriander, lemon, egg	
Garlic Prawns (LGO)	\$37
Steamed basmati rice, fried shallots, parsley, salad	
Buddha Bowl (LGO, VE)	\$26
Pumpkin, beetroot, roast cauliflower, broccolini, pickle onion, roasted chickpea, harissa dressing, cranberry	
Add Halloumi	\$7
Add Chicken	\$7

Grill

Southern Range Beef

Char grilled to your liking, served with your choice of sauce, salad & chips

250g Scotch Fillet, Great Southern, Grass Fed (LGO) \$45

400g Rib Eye, Great Southern, Grass Fed (LGO) \$55

300g Porterhouse, Pinnacle, Grass Fed (LGO) \$54

Sauces (LGO) \$3

Creamy Mushroom

Pepper

Hot English Mustard

Gravy

Red Wine Jus

Dijon Mustard

Garlic Butter

BBQ

Surf & Turf - creamy garlic, grilled tiger prawns **\$13**

Seasonal Greens **\$3**

Seasonal Vegetables **\$3**

Burgers

Served with chips

Angus Beef \$26

Bacon, lettuce, tomato, pickled spanish onion, special burger sauce, tomato relish

Veggie (VGO) \$21

Veggie patty, lettuce, tomato, pickle, spanish onion, tomato relish, burger sauce

Pasta and Risotto

Chicken & Mushroom Risotto (LGO) **\$29**

Bacon, sun-dried tomatoes, spinach, spring onion, garlic, chilli, parmesan

Prawn Risotto (LGO) **\$32**

Chorizo, green peas, sun-dried tomatoes, garlic, chilli, spinach, spring onion, parmesan

Pumpkin & Spinach Gnocchi (VGO) **\$28**

Sage, pumpkin seed, cream, parmesan

Seafood Linguini (LGO) **\$36**

Choice of olive oil or tomato sugo base

Prawns, calamari, scallops, mussels, capers, dill, fresh chilli, garlic, spring onion, parmesan

Carbonara Linguini (LGO) **\$27**

Bacon, mushroom, spring onion, cream, parmesan

Gluten free pasta available **\$3**

Salad

Thai Beef Salad (LGO)

Marinade flank steak, mixed lettuce, cherry tomato, cucumber, spanish onion, fresh mixed herbs, house made thai dressing

\$30

Roasted Beetroot, Pumkin & Halloumi Salad (LGO)

Quinoa, mixed leaf, house dressing, cranberries

\$28

Salad Toppers

Add Calamari

\$8

Add Chicken

\$7

Sides

Sweet Potato Fries

Garlic aioli

\$16

Chips (LGO)

Aioli

\$12

Mashed Potato (LGO)

\$9

Roasted Chats (LGO)

Parsley & butter

\$9

St Lords House Salad (LGO)

Mixed leaf, tomato, cucumber, onion, lime & ginger dressing

\$12

Seasonal Vegetables (LGO)

\$9

Dessert

Ice-Cream, 3 scoops

Rock salt caramel, strawberry, chocolate, vanilla ice-cream, fruits of the forest sobert

\$8

Assorted Cakes

Add a coffee

\$13

\$2

Kids

Served with chips, tomato sauce & soft drink / juice of choice

Fish & Chips (LGO)	\$14
Chicken Parma	\$14
Grilled Chicken Strips (LG)	\$14
Napoli Pasta (LGO)	\$14
Chicken Nuggets	\$14
Beef Burger	\$14
Cheeseburger	\$16
Ice-cream	\$5

Allergy Precaution

If you or any of your guests have a food allergy or dietary restrictions, please inform your server prior to ordering your meal. In addition, our products may contain wheat, egg, dairy, soy, or fish allergens & may be processed in facilities that process tree nuts and peanuts.

VG - Vegetarian VE - Vegan VEO - Vegan Option
LGO - Low Gluten Option LG - Low Gluten

*Terms & Conditions Apply
15% Surcharge Applies On Public Holidays*

— Seniorz —

\$20
1 course

\$24
2 courses

\$27
3 courses

ENTREE

House Made Arancini

Arrabiata sauce, rocket, parmesan

Garlic Pizza

Cheese blend, mixed herbs

Bruschetta (LGO)

Sourdough, heirloom tomato salsa, basil, balsamic glaze, parmesan

MAIN

Fish & Chips (LGO)

Chips, salad, lemon, tartare sauce
Grilled fish +\$3

Lemon Pepper Calamari (LGO)

Chips, salad, aioli

Chicken Schnitzel

Chips, salad, lemon

Chicken Parmigiana

Tomato sugo, smoked ham, mozzarella cheese, chips, salad

Linguine Carbonara (LGO)

Bacon, mushroom, spring onion, garlic, parmesan

Pumpkin & Spinach Gnocchi

Sage, pumpkin seed, parmesan

DESSERT

Trio of ice cream

Chef's house made dessert of the day