

James Squire

GOLDEN ALE

the rich ORANGE - AMBER colour comes from TOASTED grains of WHEAT & BARLEY and GREAT with SEAFOOD

AMBER ALE

a traditional brew lovingly crafted with with PALE and CRYSTAL MALTS combined with 3 DISTINCT HOPS to deliver the CITRUS bitterness and a LONG SWEET FINISH

PILSENER

a combination of Czech and NZ SAAZ HOPS creating a floral hop aroma and enticing SPICY FINISH

PORTER created with 5 different malts roasted wheat and long maturation for complex hints of MALT CHOCOLATE

BEER

Mains

- Barramundi Fillet grilled w Fresh Herb Butter served with Lemon, Chips and Salad \$19.90
- Big Bangers: Garlic Sage and Guinness Snags served with Fresh Garden Vegetables and Mash \$24.90
- Chicken Schnitzel topped with Avocado Bacon Rashes and Mozzarella Cheese, finished with Sour Cream \$23.50
- Our Famous Shepherds Pie, Braised Beef in a rich Guinness Gravy topped with Creamy Mashed Potato \$19.50
- Oven Baked Lobster with your choice of Garlic and Parmesan Butter or Galliano Cream. Served with Chips and Salad
½ Serve \$29.90 Full Serve \$46.50
- Gippsland Scotch Fillet: 350g Char grilled to your liking with your choice of sauces \$29.50
- Grilled Lamb Cutlets with Smashed Potato, Bacon and Asparagus \$26.90
- Tender T-Bone 450g Char grilled to your liking with your choice of Sauces \$29.50

Sauces

- Sauteed King Prawns in a creamy Garlic Sauce \$6.90
- Rosemary and Mushroom Gravy
- Green Peppercorn and Thyme Gravy
- Gravy or Dianne

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Daily Specials

