

MENU

Breads

All breads are served on toasted garlic bread

Garlic Bread (V)	\$8	\$7.20
Cheese Bread (V)	\$10	\$9
Cheese & Bacon Bread	\$12	\$10.80
Basil Pesto & Cheese Bread (V)	\$10.50	\$9.45

Entrée

Bowl Of Chips (GF) Choice of Tomato, BBQ, Aioli or Gravy	\$10	\$9
Prawn Cutlets (5pcs) (I) Served with Lemon & Tartare Add a side of chips or salad	\$16	\$14.40 \$4
Vegetarian Dumplings (6pcs) (V) Fried Dumplings with Petite Salad & Soy Aioli	\$16	\$14.40
American Loaded Fries (GF) Chips Topped with Pulled Smoked Bourbon BBQ Brisket, Mozzarella, Pico De Gallo, Shallots & Aioli	\$20	\$18
Satay Chicken (GF) With Steamed Jasmine Rice	\$20	\$18

Pasta / Noodles

Spaghetti Bolognese Beef Mince Slowly Cooked in a Tomato Based Sauce with Herbs & Finished With Shaved Parmesan	\$27.50	\$25
Gluten Free Pasta		\$5
Stir Fry Beef Satay (GFO) Fried Beef with Asian Style Vegetables in House Made Satay Sauce, Lightly Tossed with Singapore Noodles	\$27.50	\$25
Spaghetti Garlic Prawns (GFO) (I) Prawns with a Lemon Butter Emulsion, Chilli, Garlic, Cherry Tomatoes & Parsley	\$28.60	\$26
Add 6 Prawns		\$8
Gluten Free Pasta		\$5

Mains

Chicken Schnitzel Panko Crumbed Schnitzel with Chips & Salad	\$24	\$21.60
Swap To Mash Potato & Seasonal Vegetables (GF)		\$3
Parmigiana Topper		\$5
Add Your Choice of Sauce		\$2
Add Garlic Prawn Topper		\$8
Battered Whiting (I) With Chips, Salad, Lemon & Tartare	\$24	\$21.60
Chargrill Marinated Chicken Supreme (GF) Pan Fried Chicken Breast with Chips & Salad	\$28	\$25.50
Swap To Mash Potato & Seasonal Vegetables		\$3
Grain Fed Scotch Steak 250g (GF) With Chips & Salad	\$36.30	\$33
Swap To Mash Potato & Seasonal Vegetables		\$3
Add your choice of sauce		\$2
Add garlic prawn topper		\$8
Grain Fed Rump Steak 300g (GF) With Chips & Salad	\$34.10	\$31
Swap To Mash Potato & Seasonal Vegetables		\$3
Add your choice of sauce		\$2
Add garlic prawn topper		\$8
Fresh Pan Seared Barramundi (GF) (A) With Chips, Salad, Lemon, Tartare	\$32	\$28.80
Swap To Mash Potato & Seasonal Vegetables		\$3
Pie Of The Day See Our Friendly Staff for Todays Pie.	\$21.90	\$19
Salt & Pepper Squid (I) Served With Chips, Salad & Aioli	\$24	\$21.60
Garlic Prawns (I) Cooked In a Creamy Garlic Sauce & Served With Jasmine Rice	\$24	\$21.60
Add 6 Prawns		\$8
Add Chilli Option (GF)		

SAUCES

Aioli, Tomato Sauce, BBQ Sauce, Gravy \$1
Creamy Mushroom, Peppercorn, Dianne, Creamy Garlic \$2

PLEASE NOTE

This kitchen contains allergens including dairy, nuts, gluten & eggs. While all effort is taken to cater to dietary requests, common workspace & fryer oils are used. Please note we cannot guarantee any item is completely allergen free.

Minimal changes can be made to menu items.

(I) - Imported Seafood | (A) - Australian Seafood

MENU

Burgers

	NM	M
The Bowlo Burger (GFO) Wagyu Beef, Lettuce, Tomato, Beetroot, Caramelized Onion, Cheese & Burger Sauce	\$23.10	\$21
Smoked Bourbon BBQ Brisket Burger (GFO) With American Slaw, Fried Onion Rings & Aioli	\$23.10	\$21
Chicken BLT Burger (GFO) With Lettuce, Tomato, Cheese, Bacon & Aioli	\$23.10	\$21
American Double Cheese & Bacon Burger (GFO) Wagyu Beef, Double Cheese, Bacon, Onion Rings, American Mustard & Ketchup	\$23.10	\$21
Vegetarian Burger Vegetable Patty, Lettuce, Tomato, Cheese & Aioli	\$23.10	\$21

BURGER EXTRAS

Add bacon \$3 Make it a Double \$5
Gluten Free Bun \$5

Take Away Containers

Rectangle Or Round Container	\$1
Dinner Clam	\$2

Salads

	NM	M
Salt & Pepper Squid Salad (I) Mixed Lettuce, Tomato, Onion, Cucumber, Slaw & A Mild Sweet Chilli Lime Dressing	\$22	\$20
Caesar Salad (GFO) (V) Baby Cos Lettuce, With Croutons, Crispy Bacon, Shaved Parmesan, Boiled Egg & Caesar Dressing	\$20	\$18
Add Grilled Chicken		\$4
Add Prawns or Squid		\$8

Desserts

Waffle With Vanilla Bean Ice Cream	\$12	\$10.80
Chocolate Brownie With Chocolate Sauce & Ice Cream	\$12	\$10.80

Kids Meals

Cheeseburger With Tomato Sauce & Chips	\$13
Chicken Nuggets With Tomato Sauce & Chips	\$13
Battered Fish (I) With Tomato Sauce & Chips	\$13
Spaghetti Bolognese Gluten Free Pasta	\$13 \$5



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