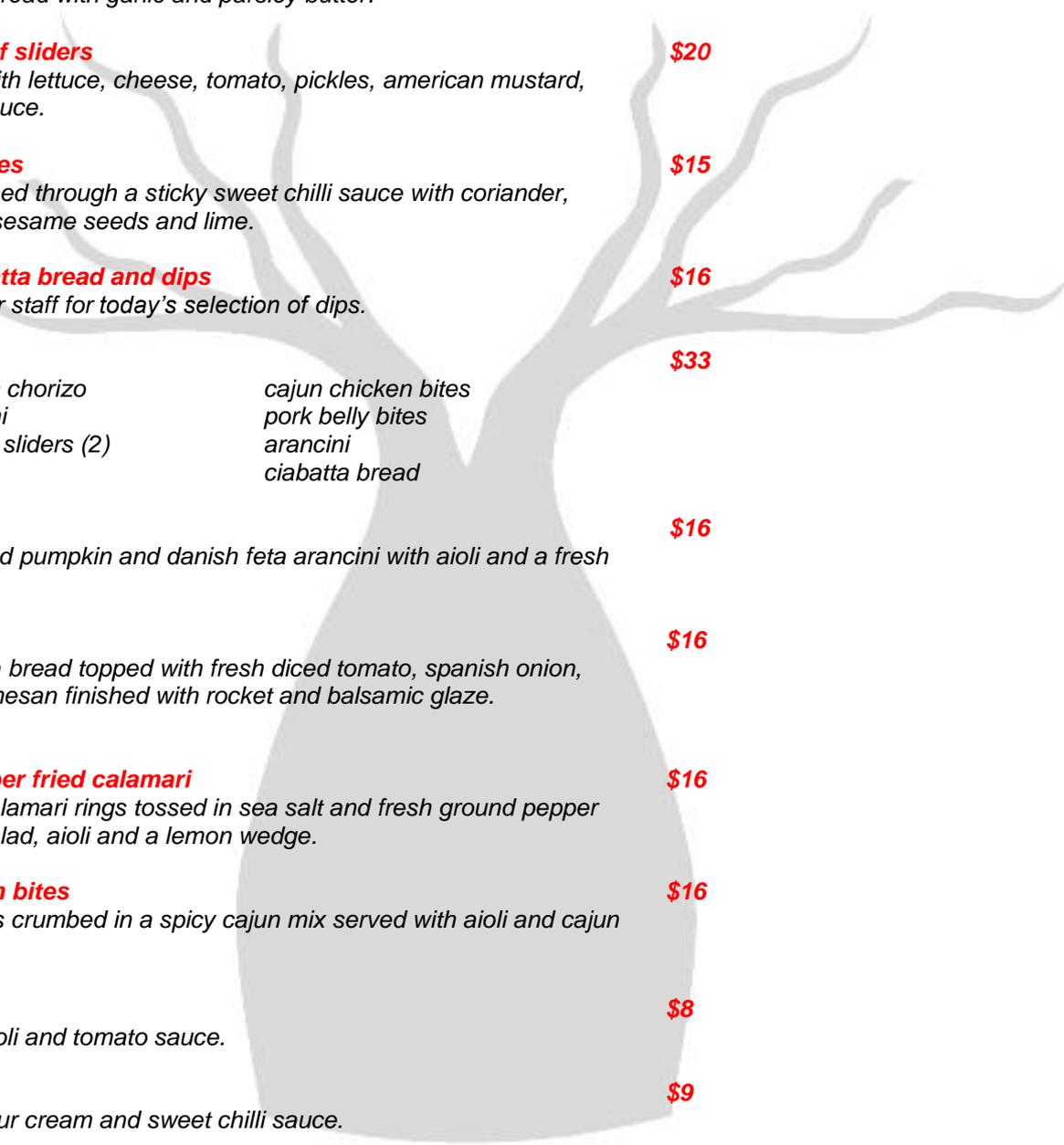


something to share



garlic bread		\$8
<i>grilled italian bread with garlic and parsley butter.</i>		
new york beef sliders		\$20
<i>beef patties with lettuce, cheese, tomato, pickles, american mustard, and tomato sauce.</i>		
pork belly bites		\$15
<i>pork belly tossed through a sticky sweet chilli sauce with coriander, spring onion, sesame seeds and lime.</i>		
toasted ciabatta bread and dips		\$16
<i>please see our staff for today's selection of dips.</i>		
mates plate		\$33
<i>grilled spanish chorizo</i>	<i>cajun chicken bites</i>	
<i>grilled halloumi</i>	<i>pork belly bites</i>	
<i>new york beef sliders (2)</i>	<i>arancini</i>	
<i>house dips</i>	<i>ciabatta bread</i>	
arancini		\$16
<i>panko crumbed pumpkin and danish feta arancini with aioli and a fresh lemon wedge.</i>		
bruschetta		\$16
<i>grilled ciabatta bread topped with fresh diced tomato, spanish onion, basil and parmesan finished with rocket and balsamic glaze.</i>		
salt and pepper fried calamari		\$16
<i>tender fried calamari rings tossed in sea salt and fresh ground pepper served with salad, aioli and a lemon wedge.</i>		
cajun chicken bites		\$16
<i>chicken pieces crumbed in a spicy cajun mix served with aioli and cajun mayo.</i>		
steak fries		\$8
<i>served with aioli and tomato sauce.</i>		
wedges		\$9
<i>served with sour cream and sweet chilli sauce.</i>		
cheesy chilli chorizo steak fries		\$16
<i>spanish chorizo layered between cheesy steak fries finished with jalapenos, sour cream and spring onions.</i>		
buffalo wings		\$16
<i>southern style wings with coleslaw and ranch dressing.</i>		
vegetarian tart		\$16
<i>warm tart of tomato, feta, roast red capsicum, spanish onion topped with parmesan and rocket.</i>		

mains

slow roasted pork belly **\$35**

crispy skin roasted linley valley pork belly served with crackling, mashed potato, seasonal vegetables, cider sauce and apple chutney.

chicken and prawn pad thai **\$28**

wok style hokkien noodles with chicken, prawns, spring onion, chilli, garlic, carrot and bean shoots finished with sweet soy sauce, lime juice, peanuts and a fried egg.

barbeque pork spare ribs **\$34**

slowed cooked pork spare ribs topped with barbeque sauce served with texan slaw, steak fries and onion rings.

chicken surf and turf **\$38**

roasted mount barker chicken breast topped with creamy garlic prawns, served with mashed potato and seasonal vegetables.

mount barker chicken breast **\$36**

roasted mount barker chicken breast served on homemade potato gnocchi with garlic, shallots, pumpkin, jus and herb pangritata

barramundi **\$30**

crispy skin barramundi on top of baby spinach, cherry tomato, spanish onion, parmesan cheese, roasted cashews finished with a soy ginger dressing and char grilled lemon wedge.

classic chicken parmigiana **\$26**

panko crumbed chicken breast topped with napolli sauce and mozzarella cheese, served with steak fries and salad.

boab steak sandwich **\$25**

grilled rump, caramelized onion, cheese, bacon, tomato, lettuce, aioli and tomato sauce in toasted turkish bread, served with steak fries and onion rings.

boab chicken schnitzel **\$23**

panko crumbed chicken breast served with steak fries, salad and a choice of house gravy, mushroom, pepper or garlic sauce.

add creamy garlic prawns **\$9**

pulled beef brisket sandwich **\$25**

slow cooked tender beef brisket, sauerkraut, barbeque mayonnaise, melted cheese on a toasted turkish bread served with steak fries and sour cream.

texmex chicken parmigiana **\$31**

panko crumbed chicken breast topped with barbeque sauce, jalapenos, bacon and mozzarella cheese served with texan slaw, steak fries and onion rings.

beer battered fish and chips **\$23**

crispy beer battered hake served with steak fries, salad, homemade tartare sauce and lemon.

garlic prawns **\$25**

prawns tossed through a creamy white wine and garlic sauce served with steamed jasmine rice or steak fries and salad.

fettuccini carbonara **\$24**

fresh fettucini pasta tossed in a creamy white wine and garlic sauce with mushrooms, bacon, parmesan and herb pangritata.

prawn and chorizo penne pasta **\$30**

fresh penne pasta, prawns, chorizo, spinach, garlic, chilli and shallots tossed in a white wine and tomato sauce.

paella alla pollo **\$33**

traditional spanish paella with chorizo, peas, calaspara rice, sofrito, spinach and mushroom with pan fried mount barker chicken breast.

beef burger **\$25**

grilled beef pattie with lettuce, cheese, tomato, bacon, caramelized onion in a milk bun served with steak fries.

seafood paella **\$36**

traditional spanish seafood paella with calamari, scallops, prawns, mussels, chorizo, peas calaspara rice, fresh herbs and pangritata.

beef cheeks ragout **\$35**

tender beef cheeks cooked in a red wine and tomato sauce served on potato mash topped with fresh seasonal vegetables and dried shallots.

spicy chicken burger **\$25**

grilled chicken breast marinated in spices served in a milk bun with chipotle, corn salsa, crispy bacon, avocado, spanish onion, tomato, cheese and cos lettuce finished with a side of fries.

steaks

300g black angus sirloin **\$40**

cooked to your liking served with your choice of steak fries and a garden salad or mashed potato and seasonal vegetables with your choice of the following sauces.

house gravy, mushroom, pepper or garlic sauce **\$9**
add garlic prawns

400g grain fed rib-eye **\$44**

cooked to your liking served with your choice of steak fries and a garden salad or mashed potato and seasonal vegetables with your choice of the following sauces.

house gravy, mushroom, pepper or garlic sauce **\$9**
add garlic prawns

surf and turf **\$55**

400g grain fed rib eye cooked to your liking topped with creamy garlic prawns, scallops, calamari rings and mussels served with steak fries and a garden salad.

house gravy, mushroom, pepper or garlic sauce **\$9**
add garlic prawns

salads

caesar salad **\$21**

crisp cos lettuce, bacon, croutons, poached egg, shaved parmesan cheese and a white caesar dressing served with anchovies on the side.

add chicken **\$5**

chicken and quinoa salad **\$26**

chicken tenderloins marinated in lemon and mustard served with pomegranate, cherry tomatoes, fresh mint, spanish onion, roast pumpkin, feta and toasted pine nuts with a lemon vinaigrette dressing.

calamari salad **\$26**

tender fried calamari rings on a bed of rocket, coriander, capsicum, carrot, fresh chilli and spanish onion tossed through a lime dressing served with a side of lime and chilli aioli.

garden salad **\$10**

mesculin, cherry tomatoes, cucumber and onion tossed through a vinaigrette dressing.

arancini salad **\$26**

panko crumbed pumpkin and feta arancini served on mixed leaves, olives, cherry tomatoes, cucumber, capsicum and spanish onion with aioli on the side.

kids menu (12 and under)

all kids meals are served with a drink and ice cream

beer battered fish and steak fries **\$10**

sliders and steak fries **\$10**

minute steak and steak fries **\$10**

chicken nuggets and steak fries **\$10**

penne pasta with creamy napoli sauce **\$10**

seniors menu

11am to 3pm monday to friday

all seniors meals are served with a dessert of the day

minute steak

rump minute steak served with steak fries, salad and a choice of house gravy, mushroom, pepper or garlic sauce.

\$18

classic chicken parmigiana

panko crumbed chicken breast topped with napoli sauce and mozzarella cheese served with steak fries and salad.

\$18

beer battered fish and chips

crispy beer battered hake served with steak fries, salad, homemade tartare sauce and lemon.

\$18

slow roasted pork belly

crispy skin roasted linley valley pork belly served with crackling, mashed potato, seasonal vegetables, cider sauce and apple chutney.

\$18

boab chicken schnitzel

panko crumbed chicken breast served with steak fries, salad and a choice of house gravy, mushroom, pepper or garlic sauce.

\$18

seniors card must be produced on request

desserts

chocolate brownie

homemade chocolate brownie served with cookies and cream ice cream, chocolate sauce and crumbled jaffa's.

\$10

lemon cake

homemade lemon cake served served with lemon curd, fresh strawberries and whipped cream.

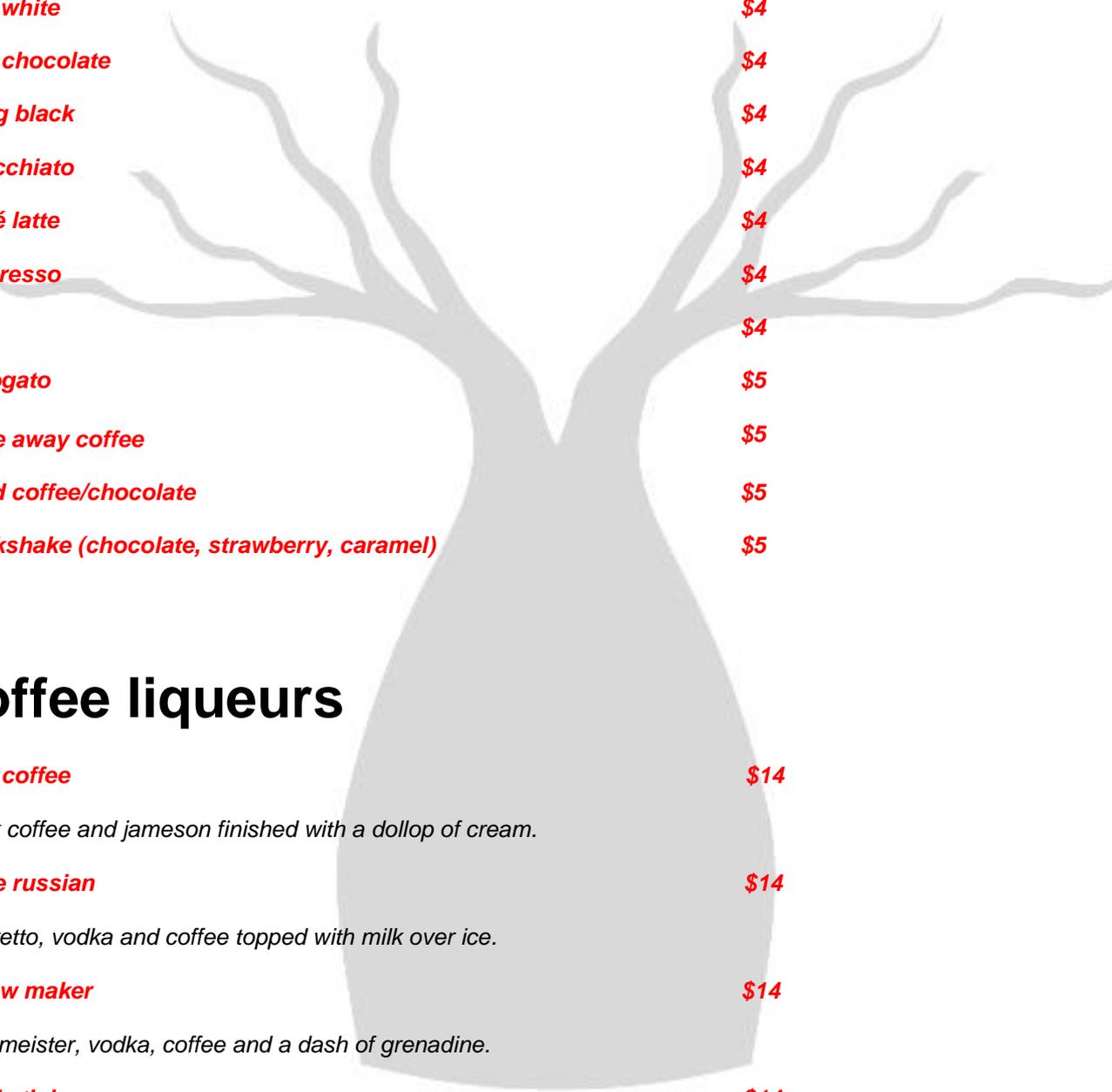
\$10

cheese cake of the day

homemade cheese cake please ask our friendly staff the flavour of the day.

\$10

coffee & tea



<i>cappuccino</i>	\$4
<i>flat white</i>	\$4
<i>hot chocolate</i>	\$4
<i>long black</i>	\$4
<i>macchiato</i>	\$4
<i>café latte</i>	\$4
<i>espresso</i>	\$4
<i>tea</i>	\$4
<i>affogato</i>	\$5
<i>take away coffee</i>	\$5
<i>iced coffee/chocolate</i>	\$5
<i>milkshake (chocolate, strawberry, caramel)</i>	\$5

coffee liqueurs

<i>irish coffee</i>	\$14
<i>black coffee and jameson finished with a dollop of cream.</i>	
<i>white russian</i>	\$14
<i>amaretto, vodka and coffee topped with milk over ice.</i>	
<i>widow maker</i>	\$14
<i>jägermeister, vodka, coffee and a dash of grenadine.</i>	
<i>mockatini</i>	\$14
<i>vanilla vodka and coffee served in a baileys coated glass.</i>	
<i>golden cappuccino</i>	\$14
<i>vanilla galliano, coffee and cream shaken over ice.</i>	