

# ENTREE

## GARLIC & HERB BREAD

(V) /9.9

## SEEDED MUSTARD & CHEESE BREAD

(V) /9.9

## BRUSCHETTA

Vine ripe tomato, spanish onion, basil & bocconcini on crisp sourdough with parmesan oil & balsamic syrup

(V) /10.9

## TRIO OF DIPS

French onion, sweet chilli & corn, capsicum & cashew, served with warm turkish bread and ciabatta (V) /15.9

## WEDGES

Seasoned wedges served with sour cream & sweet chilli dipping sauce

(V) /9.9

## CHIPS

Bowl of seasoned chips (V available)  
Small / 6 Large /8

## SPRING ROLLS

House made chicken teriyaki spring rolls (3) served with a sweet soy dipping sauce /14

## ARANCINI BALLS

Panko crumbed pumpkin arancini balls (4) served with garlic aioli & crumbled goats cheese (V) /14

## COFFIN BAY OYSTERS

Natural or grilled Kilpatrick (GF)  
half dozen /19.9 dozen /29.9

## SALT & PEPPER CALAMARI

Salt & pepper calamari set upon a salad of rocket, tomato, cucumber & spanish onion, finished with crisp chilli & lime aioli (GF)  
entree/17.9 main/24.9

## GARLIC PRAWNS

Creamy garlic prawns served with jasmine rice & a rocket salad finished with a lemon vinaigrette (GF)  
entree/17 main/27

## TASTING PLATE

Crispy skinned bbq pork belly, house made chicken teriyaki spring roll, roasted pumpkin arancini ball & salt & pepper calamari topped with chilli /17

## TACOS

Sticky bbq pork with lettuce, tomato, onion, cheese and bbq sauce (3) /15

## ENTREE PORK BELLY

Crispy skinned pork belly bites (3), tabasco bbq & honey sauce with dill pickles (GF) /16

(GF) - Gluten Free (V) - Vegetarian  
10% Surcharge on public holidays

Whilst we endeavour to ensure all dietary requirements are accounted for, we are unable to guarantee that any meal will be 100% free of all traces of allergens.

Please advise staff of food allergies when ordering.

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# PIZZAS

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Please note: Pizzas cannot be modified

## MEAT LOVERS

Bbq sauce, smoked bacon, salami, kranisky, onion, chicken & spiced beef topped with mozzarella cheese (chilli optional) /18.9

## SUPREME

Hot salami, kalamata olives, spanish onion, capsicum, ham, pineapple and mushrooms on a napoli base with mozzarella cheese /18.9

## PUMPKIN & FETA

Basil pesto, roasted pumpkin, spinach, cherry tomatoes, bulgarian feta with mozzarella cheese (V) /18.9

## HAWAIIAN

Shredded ham, pineapple & napoli sauce topped with mozzarella cheese /18.9

## BBQ CHICKEN

Bbq sauce, roasted chicken, fresh capsicum, spanish onion with mozzarella cheese /18.9

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# SALADS

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## CAESAR SALAD

Cos lettuce, bacon & croutons, tossed with the Nash's caesar dressing, finished with a fresh poached egg & shaved grana padano parmesan (anchovies optional) (add chicken \$4) /18.9

## VEGETABLE SALAD

Medley of roasted vegetables with pumpkin, carrot, capsicum and onion tossed with rocket, cherry tomatoes and cucumber, finished with a lemon & herb vinaigrette and baby herbs (GF, V, Vegan) (add chicken \$4 or beef \$6) /20

## THAI BEEF SALAD

Tender beef strips, spanish onion, cucumber, bean sprouts, fried shallots, capsicum & roasted cashews finished in a light soy & chilli dressing (GF available) /23.5

## LAMB SALAD

Marinated lamb rump, cooked medium, tossed with a salad of mixed lettuce, roasted baby beetroots, cherry tomatoes, spanish onion, capsicum & danish feta, topped with tzatziki (GF) /23.5

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# MAINS

## FLAKE

Flake fillets (2) cascade beer battered or grilled served with chips, house made tartare, lemon and your choice of salad or vegetables /22.9

Seniors flake (1 fillet) /17.9

(GF available)

## GOURMET CHICKEN BURGER

Herb marinated chicken breast with bacon, lettuce, tomato, onion, avocado, provolone cheese & aioli in a toasted bun served with hand cut fat chips & tomato relish /21

## GOURMET WAGYU BURGER

Wagyu beef patty with bacon, lettuce, tomato, pickles, Mersey Valley tasty cheese, relish & American mustard in a toasted bun served with hand cut fat chips & aioli /21

## CHICKEN PARMIGIANA

Crumbed chicken breast, with your choice of topping, served with chips and your choice of salad or vegetables

**Traditional** - Napoli, bacon & melted cheese /24.9

**Aussie** - Bacon, grilled onion, bbq sauce & cheese topped with a fried egg /26.9

**Hawaiian** - Shredded ham, pineapple, napoli and cheese /26.9

**Mexican** - Salsa & mixed beans, salami, jalapenos & cheese, finished with sour cream & guacamole /26.9

**Cheeseburger** - Beef patty, relish, pickles, american mustard & cheese /26.9

## CHICKEN SCHNITZEL

Crumbed chicken breast served with chips and your choice of salad or vegetables /23.9

## CHICKEN RISOTTO

Herb scented chicken sauteed with roasted pumpkin, spring onion, baby spinach & cashews, tossed with risotto in a chicken reduction, topped with pesto & grana padano parmesan (GF)  
(V & Vegan available) /22.90

## PUMPKIN, ZUCCHINI & PESTO LASAGNE

Layered fresh pasta with roasted pumpkin, pesto, zucchini, baby spinach & bechamel sauce, served with chips and your choice of salad or vegetables finished with parmesan (V) /23.9

## BEEF LASAGNE

Layered fresh pasta with bolognaise, napoli sauce, mozzarella cheese & bechamel sauce served with chips and your choice of salad or vegetables finished with parmesan /23.9

## BEEF STIR FRY

Wok seared beef strips with cashews, baby corn, capsicum & asian greens, tossed with hokkien noodles in a sweet chilli soy syrup (V, Vegan & GF available) /23.9

## CARBONARA

Bacon & garlic in a creamy spring onion sauce, tossed with spaghetti and egg, finished with grana padano parmesan (GF available)  
(add chicken \$4) /18.9

## GNOCCHI

Roast chicken, bacon, spanish onion, semi dried tomatoes & gnocchi tossed in a creamy white wine sauce, finished with spinach & grana padano parmesan (V available) /22.90

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# SPECIALTY

## GOURMET OPEN STEAK SANDWICH

220g porterhouse char grilled with bacon, set upon vine ripe tomato, lettuce & provolone cheese, topped with cornichons, caramelised onion, beetroot & bearnaise sauce, served with fat chips & tomato relish /25.9

## BEEF BRISKET

12 hour slow cooked beef brisket served on creamy garlic & parmesan mash, with roasted dutch carrots, shallots, truss tomatoes and buttered beans, finished with red wine jus & baby herbs (GF) /27.50

## LAMB SHANK

12 hour slow cooked lamb shank served on creamy garlic & parmesan mash with roasted baby parsnip, buttered dutch carrots and peas, finished with red wine jus (GF) /26.90

## LAMB RUMP

Char grilled moroccan spiced lamb, cooked medium, served on creamy garlic & parmesan mash with sweet potato crisps, buttered dutch carrots & beans, finished with a red wine jus (GF) /31.90

## CHICKEN BREAST

Cajun spiced oven baked chicken breast served with panko crumbed eggplant chips, buttered asparagus & broccolini, blistered truss tomatoes, finished with a creamy pesto sauce (GF available) /29.90

## OPEN LAMB SOUVLAKI

Marinated lamb rump, cooked medium, with a salad of spanish onion, roasted capsicum, cherry tomatoes and cucumber on a toasted turkish flatbread finished with garlic aioli & baby herbs /24.5

## SEAFOOD PLATTER

Tasmanian atlantic salmon with bearnaise sauce, two prawn skewers, two oysters kilpatrick and salt & pepper calamari on rocket with lime aioli, served with a chive & semi dried tomato potato salad (GF) /33.9

## SPAGHETTI MARINARA

Harissa spiced prawns, calamari, scallops & flake tossed with cherry tomatoes, onion, spinach & spaghetti, finished with a rich napoli sauce (GF available) /24

## TASMANIAN SALMON

Crispy skinned tasmanian salmon served on crispy kipfler potatoes with a parsnip puree, blistered cherry tomatoes, and buttered broccolini & asparagus, finished with house made bearnaise sauce (GF) /29.50

## PORK BELLY

Crispy skinned pork belly and roasted tiger prawns served on creamy cauliflower puree, caramelised apple, roasted cherry tomatoes and shallots, finished with apple cider jus and baby herbs (GF) /30.90

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# FROM THE GRILL

All steaks are cooked to your liking, with your choice of sauce and served with chips & salad or chips & vegetables

## PORTERHOUSE

300g, grilled (GF) /34.5

## RUMP STEAK

350g, grilled (GF) /28.90

## SCOTCH FILLET

300g, char-grilled (GF) /38.50

## RIB EYE

400g, Grilled (GF) /40

## SAUCES

Mushroom; Peppercorn; Sweet chilli  
bacon; Bearnaise; Garlic & chive butter;  
Red wine jus; Seeded mustard;  
Regular gravy

(All sauces are GF)

## EXTRAS

Garlic & parmesan mash (V) /3

Surf & Turf - garlic marinated prawn,  
salt & pepper calamari with bearnaise  
sauce, hand cut fat chips & your choice  
of salad or vegetables

(GF) /8

# KIDS MEALS

12 years and under

## CHICKEN NUGGETS

Served with chips & tomato sauce  
(salad or vegetables optional) /9

## CHICKEN PARMA

Served with chips & tomato sauce  
(salad or vegetables optional) /10

## CHICKEN & SALAD WRAP

Chicken, tomato, lettuce, cheese, &  
garlic aioli, served with chips & tomato  
sauce /9

## HAWAIIAN PIZZA

served with chips & tomato sauce /9

## SPAGHETTI BOLOGNAISE

topped with parmesan cheese  
(GF available) /9

## SCHNITZEL

Served with chips & tomato sauce  
(salad or vegetables optional) /9

## BATTERED FISH

Served with chips & tomato sauce  
(salad or vegetables optional)

(GF available) /9

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# DESSERTS

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## SLICES

See cake fridge for flavours /4

## VANILLA ICE CREAM

Served with your choice of topping (strawberry, caramel, chocolate, banana or sprinkles) (GF) /4

## TRIO OF ICE CREAM

Trio of Favourite Flavours ice cream (see staff for today's flavours) (GF available) /8

## LEMON TART

Served with blood orange sorbet & berry coulis /10

## LEMON MERINGUE

Served with blood orange sorbet & berry coulis /10

## STICKY DATE PUDDING

Served warm with butterscotch sauce, salted caramel ice cream and peanut praline /10

## CHEESECAKE

Served with double cream & berry coulis (see cake fridge for today's flavour) /10

## APPLE CRUMBLE

Served warm with vanilla bean ice cream & berry coulis /10

## NASH'S CHOCOLATE BROWNIE

Served with melted choc fudge sauce, honeycomb & vanilla ice cream (GF available)

For 1 /10.5 To share /16.5

## DESSERT PLATE

Nash brownie, Sticky date pudding, Cookies n cream cheesecake, Mixed berry panna cotta, served with vanilla bean ice cream & berry coulis /15

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# DRINKS

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## COFFEE

Cappuccino, latte, flat white, long black, short black, macchiato  
Cup /4 Mug /4.5

Hot Chocolate /4.5

Chai latte /4.5

Affogato /4.8

Bubbachino /1

Decaf available

Soy milk & Almond milk available / 0.5

Extra shot / 0.5

## TEA

English Breakfast, Earl Grey, Green, Peppermint or Chamomile /3.5

## MILKSHAKES

Vanilla, Chocolate, Strawberry, Banana, Caramel / 6

## SPIDERS

Raspberry, Lemonade, Coke, Squash / 7

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