



## something to share

**garlic bread** \$8  
grilled italian bread with garlic and parsley butter.

**boab cob loaf** \$16  
cob loaf filled with crispy bacon and a homemade cheese sauce.

**new york beef sliders** \$20  
beef patties with lettuce, cheese, tomato, pickles, american mustard, and tomato sauce.

**pork belly bites** \$16  
pork belly tossed through a sticky sweet chilli sauce with coriander, spring onion, sesame seeds and lime.

**toasted turkish bread and dips** \$16  
please see our staff for today's selection of dips.

**mates plate** \$34  
grilled spanish chorizo  
chicken skewers  
new york beef sliders (2)  
cajun chicken bites  
pork belly bites  
arancini

**arancini** \$18  
panko crumbed pumpkin and danish feta arancini with aioli and a fresh lemon wedge.

**satay chicken skewers** \$18  
satay marinated chicken skewers served with steamed rice, roquette, cherry tomatoes and red onion salad with a lemon wedge and satay sauce on the side.

**salt and pepper fried calamari** \$18  
tender fried calamari rings tossed in sea salt and fresh ground pepper served with salad, aioli and a lemon wedge.

**cajun chicken bites** \$16  
chicken pieces crumbed in a spicy cajun mix served with aioli and cajun mayo.

**cheesy chilli chorizo steak fries** \$16  
spanish chorizo layered between cheesy steak fries finished with jalapenos, sour cream and spring onions.

**wedges** \$9  
served with sour cream and sweet chilli sauce.

**steak fries** \$8  
served with aioli and tomato sauce.

# 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.*

**pappardelle marinara** **\$35**

*fresh pappardelle, prawns, calamari, scallops, smoked salmon, onion, garlic in a white wine napoli sauce finished with fresh parsley and a lemon wedge.*

**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.*

**chicken Kiev** **\$30**

*herb crumbed chicken breast stuffed with homemade garlic butter served on a bed of mash potato, garlic sauce, broccolini, corn and carrots.*

**lime and coconut barramundi** **\$31**

*crispy skin grilled barramundi served with ginger infused sweet potato mash, steamed broccolini and a coconut and lime sauce.*

**classic chicken parmigiana** **\$26**

*panko crumbed chicken breast topped with napoli 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.*

**\$25**

**garlic prawns**

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

**\$24**

**fettuccini carbonara**

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

**\$5**

**add chicken**

**\$30**

**prawn and chorizo penne pasta**

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

**\$35**

**lamb chops mediterranean**

chargrilled lamb chops served on creamy mashed potatoes, tomato, garlic and kalamata olive sauce with a side of seasonal vegetables.

**\$25**

**beef burger**

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

**\$29**

**meat lovers pappardelle**

fresh pappardelle, smoky chorizo, crispy bacon, meat balls, onion, garlic and chilli in a rich red wine and napoli sauce finished with fresh parsley, pangrattato and parmesan cheese.

**\$25**

**spicy chicken burger**

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**

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**

**add garlic prawns**

**\$40**

**\$9**

**400g grain fed rib-eye**

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**

**add garlic prawns**

**\$44**

**\$9**

**surf and turf**

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**

**add garlic prawns**

**\$55**

**\$9**



# 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**

**fettucine pasta with meatballs in a napolli sauce** **\$10**



# seniors menu

**11am to 3pm monday to friday**

**all seniors meals are served with a dessert of the day**

**minute steak**

**\$18**

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

**classic chicken parmigiana**

**\$18**

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

**beer battered fish and chips**

**\$18**

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

**slow roasted pork belly**

**\$18**

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

**boab chicken schnitzel**

**\$18**

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

**garlic prawns**

**\$18**

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

**seniors card must be produced on request**

## desserts

**chocolate brownie**

**\$10**

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

**banana and caramel banoffee tart**

**\$10**

sweet pastry filled with caramel, fresh banana and whipped cream, topped with shaved belgian chocolate.

**cheese cake of the day**

**\$10**

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

**sticky date**

**\$10**

sticky date pudding with a sweet sticky sauce.

## coffee & tea



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

## coffee liqueurs

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