

FRIDAY NIGHT DINNER MENU

SNACKS & ENTRÉE

Top Shelf Herb and Garlic Bread	\$7.00
Add Mozzarella Cheese	\$2.00
Chip N Curry; Crispy Fried Chips with “The Best” Butter Chicken © Gravy	\$8.50
Salt N Pepper Squids, Chips, Salad, Aioli and Lemon (GF)	\$16.00
Sharing Portion	\$26.00
Homemade Southern Fried Chicken Tenders	\$20.00
Served with Salad and Peri-Peri Mayo Dip	
Caesar's Chicken Salad**	\$21.00
Lettuce, Bread Croutons, Grilled Chicken, Crispy Bacon, Poached Egg, Parmesan	
Chef's Salad (GF) (N)	\$20.00
Avo, Corn, Strawberry, Cucumber, Cherry Tomato, Feta, Vinaigrette, Seed and Nut Crunch, Beetroot Dressing	

SANDWICHES

Angus Beef Burger	\$20.00
8 oz. Beef Patty, Caramelized Onions, Fried egg, Lettuce, Tomato, Cheese and Bacon in a Brioche Bun, chips	
Roasted Beef Sandwich	\$22.00
Cheese, Pickle and Onion Sandwich Served with Chips	

MAINS

Chicken Cacciatore served with Spaghetti	\$24.00
Italian style Chicken Thigh simmered in Red Wine, Tomato, Mushroom and Olives	
Chicken or Beef Schnitzel	\$22.00
Served with a choice of Plain or Mushroom Gravy, Green Apple Slaw, Fries and Salad	
Parmigiana or Mac N Cheese or Mango Tango Upgrade	\$3.00
Killer Patrick or Butter Chicken Upgrade	\$5.00
Spaghetti Marinara	\$28.00
Spaghetti tossed with Seafood, Olives, and Capers in a Tomato Basil sauce	
The Best Butter Chicken© (GF)(N)	\$24.00
Creamy Chicken Curry in Tomato and Butter, served with Rice & Tomato cucumber Raita	
Fish N Chips	\$21.00
Crispy Beer Battered Fried Fish, Mushy peas, Chips and Tartare sauce	

(N) – Nuts (GF) - Gluten Free | ** - Vegetarian Option available

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DESSERTS

Strawberry shortcake , Berry Coulis	\$12.00
Crème Caramel , Whipped Cream	\$10.00
Mango Cheesecake , Mango Coulis, Fresh Mango	\$10.00
Dark chocolate mousse , Chocolate Soil and Macerated Berries	\$12.00