



**The Shorts**

by Chef Raymond

# main menu

## Entree

**Breads.** M - 8 V - 10

Garlic, Cheesy Bacon, Sweet Chilli sourdough  
- 2 slices

**Soup of the Day** M - 10 V - 12

Served with a slice of sourdough

**Dip Trifecta** M - 14 V - 16

Three globally inspired dips, served with  
crisp pita bread wedges

**Olives** M - 14 V - 16

Marinated olives and feta served with grilled  
sourdough

**Salt & Pepper Squid** M - 16 V - 18

Served with mixed salad & lemon aioli

**Wedges** M - 10 V - 12

Served with sweet chilli & sour cream

## Pasta

pasta can be entree' size - 2/3 price

**Chilli prawn** M - 24 V - 26

Cooked in white wine, garlic, lemon and  
butter, served with angel hair pasta

**Carbonara** M - 20 V - 22

Classic carbonara served with spaghetti

**Tuscan Beef Ragù** M - 24 V - 26

Slow cooked beef in red wine & napoli sauce,  
with pappardelle

## Main

**300g Scotch Fillet** M - 34 V - 36

Locally sourced grass fed beef, served with  
smashed potato & seasonal vegetables OR chips &  
coleslaw

**200g Eye Fillet** M - 34 V - 36

Locally sourced grass fed beef, served with  
smashed potato & seasonal vegetables OR chips &  
coleslaw

**Chicken Schnitzel** M - 22 V - 24

House crumbed chicken breast, served with  
smashed potato & seasonal vegetables OR chips &  
coleslaw - Toppers add \$6

**Crumbed Lamb Cutlets-2** M - 32 V - 34

House crumbed locally sourced lamb served with  
mash & seasonal vegetables OR chips & garden  
salad

**Barramundi or Salmon** M - 32 V - 34

Pan fried in lemon butter, served with mash &  
seasonal vegetables OR chips & salad

**Bangers (2) & Mash** M - 20 V - 22

Local butcher made flavoured thick sausages,  
served with smashed potato OR sweet potato  
mash & gravy

**Chicken Caesar Salad** M - 22 V - 24

Chicken breast, cos lettuce, sourdough croutons,  
egg, parmesan, house dressing & anchovies

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Pepper, Diane, Mushroom, Creamy Garlic,  
Gravy sauces - \$3 per serve

**kids meals:** smaller menu serve or just ask

**desserts:** on display

## **Tuesday 24**

Chicken & mushroom risotto

## **Wednesday 30**

300gm locally sourced rump steak served with mash and seasonal vegetables, OR chips and coleslaw

## **Thursday 20**

Potato gnocchi with a boscaiola OR napoli sauce

## **Friday 12**

Beef ragu pie, mash, peas & gravy or  
Chef Raymond's speciality Asian pie-of-the-day with salad

## **Saturday 18**

Burgers - beef or chicken with chips and coleslaw

## **Sunday 24**

Pork roast, served with baked and steamed vegetables with gravy, crackling, apple sauce, and a dinner roll