

SUMMER MENU

SENIOR MEALS \$20

(INCLUDES A SOFT DRINK OR JUICE)

CHICKEN PARMA

Crumbed chicken breast with Napoli sauce, melted cheese served with chips and salad.

CHICKEN SCHNITZEL

Crumbed chicken breast served with chips and salad.

FISH & CHIPS

Beer battered fish with chips, salad and tartar sauce.

CHILDREN \$15 (12 & under)

(INCLUDES DRINK OR ICE CREAM)

NUGGETS (DF)

6 nuggets served with chips.

FISH & CHIPS (GFO)

Beer battered fish with chips.

MINI BURGERS

Cheese, beef patty, tomato sauce and chips.

SPAGHETTI BOLOGNESE

Rich homemade beef sauce with Italian herbs.

CHICKEN SCHNITZEL

Crumbed chicken breast and chips.

CHICKEN PARMA

Crumbed chicken breast topped with melted cheese Napoli sauce and chips.

MARGHERITA (V)

Tomato, cheese & oregano.

ON TAP

(Pot, Schooner, Pint, Jug)

Carlton Draught

Carlton Dry

Great Northern

Cascade Light

Balter XPA

Canadian Club

NON-ALCOHOLIC

SOFT DRINK

(Pot, Schooner, Pint, Jug)

Pepsi

Pepsi Max

Lemonade

Raspberry

Solo

Dry

Lemon lime & bitters

Iced Peach tea

JUICE

Apple Juice

Orange

Pineapple

ICED BREVAGES

Iced Coffee / Iced Chocolate

(Served with whipped cream and ice cream)

HOT DRINKS

COFFEE

Baby Cino

Café Latte

Cappuccino

Chai Latte

Flat White

Hot Chocolate

Long/ Short Black

Long/ Short Macchiato

Piccolo

Variety of teas

(Ask our staff for tea selection)

BOTTLES/CANS

Bottled Water

Kinnie / Kinnie Lite

Non- alcoholic beer

Red Bull

Soft Drink Cans

Sparkling Water

Sports drink

MILKSHAKES

Banana/ Blue Heaven

Chocolate/Strawberry/Caramel

(Served with whipped cream)

(Alternative milk options \$1.50)

Almond

Lactose free

Oat

Soy

SPIRITS

VODKA

House Vodka

Alize Bleu

Grey Goose

GIN

House Gin

Pink Gin

Four Pillars

TEQUILA

RUM

Bacardi

Havana Club

SCOTCH

House Scotch

Johnnie Red

Johnnie Black

WHISKEY

Canadian Club

Chivas Regal

Jack Daniels

Southern Comfort

BEER, CIDER & RTDS

CANS

Canadian Club

Carlton Dry

Cisk

Jack Daniels & cola

Jim Beam & cola

Johnny walker & cola

Victoria Bitter

BRANDY

23rd Street

Rakija

LIQUEUR

Aperol

Baileys

Chambord

Cointreau

Frangelico

Jägermeister

Kahlua

Malibu

Marionette

Midori

Ozyo

BOURBON

Jim Beam

Makers Mark

BOTTLES

Asahi

Carlton Draught

Cascade light

Cider (Apple/ Pear)

Corona

Cruisers

ENTRÉE

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| GARLIC BREAD (V) (4 PIECES) | \$10 |
| CHEESEY GARLIC BREAD | \$11 |
| HOUSE DIPS | \$17 |
| Ask staff for our dip specials. | |
| NACHOS (V) (GF) | \$17 |
| Corn chips topped with melted cheese, guacamole and salsa. | |
| ARANCINI (3 PIECES) (V) | \$15 |
| With mixed mushroom and mozzarella cheese | |
| CHICKEN SKEWERS (2 PIECES) | \$18 |
| Teriyaki chicken skewers served with coconut rice and Asian dipping sauce. | |
| MUSSELS | \$16 |
| In a garlic, chili, wine and tomato sugo | |

HOUSE OF MALTA

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| HOBZ BIZ ZEJT (4 PIECES) (VO) | \$14 |
| Maltese appetizer bread, kunserva, tuna anchovies, capers, and olive oil. | |
| BRAGIOLI | \$35 |
| Beef filled with cheese, ham, bacon, olives, and egg served in Napoli sauce with broccolini and bread. | |
| STUFFAT TAL-FENEK | \$40 |
| Rabbit stew in tomato sugo with peas served with spaghetti and a side of toasted bread. | |
| MALTESE RIGATONI | \$28 |
| zalzett tal -Malti , black olives, capers, red onion, Napoli, garlic and chili | |
| MALTESE PIZZA | \$28 |
| Oven baked pizza with Napoli sauce, spanish onions, potato, capers, zalzett tal -Malti, olives and anchovies. | |

PIZZA

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| MARGHERITA (V) | \$25 |
| Napoli, mozzarella and oregano. | |
| CAPRICCIOSA | \$26 |
| Napoli, mozzarella, ham, mushroom, and olives (anchovies optional). | |
| BBQ MEATLOVERS | \$29 |
| Napoli, mozzarella, bacon, ham, pork and salami with BBQ sauce. | |
| GEORGIES SPECIAL | \$29 |
| Napoli, mozzarella, ham, mushroom, olives, onions, capsicum, salami, and baby prawns. | |
| (ADDITIONAL CHARGES FOR EXTRA TOPPING S) | |

MAINS

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| FISH & CHIPS (GFO) | \$28 |
| Beer battered fish with chips, salad and tartar sauce. | |
| CHICKEN PARMA | \$29 |
| Crumbed chicken breast topped with tomato, cheese served with chips and salad. | |
| CHICKEN SCHNITZEL | \$28 |
| Crumbed chicken breast with chips and salad. | |
| PORTERHOUSE STEAK | \$42 |
| 300g steak cooked to your liking served with chips and salad. | |
| NASI GORENG (GFO, VO) | \$32 |
| Malaysian style fried rice, chicken, pork, prawns, Asian vegetables and topped with a fried egg. | |
| MONSTER BURGER | \$30 |
| Beef patty, American cheese, bacon, lettuce, egg, tomato, gherkin and served with chips. | |
| ULTAMTE STEAK SANDWICH | \$32 |
| Marinated steak with tomato, caramelized onion, American cheese, egg, and bacon in a panini with aioli and chips. | |
| MEAT AND FISH OF THE WEEK | MP |
| (Ask staff what these options are) | |

PASTA

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| BAKED CANNELLONI (V) | \$26 |
| Pasta stuffed with ricotta and mixed cheeses, topped with Napoli and mozzarella. | |
| SPAGHETTI CARBONARA | \$23 |
| Cream sauce cooked with garlic and bacon. | |
| PRESIDENTS PASTA (SPAGHETTI) | \$27 |
| Chorizo, prawns, and black olives cooked in a tomato sauce. | |
| GNOCCHI (V) | \$28 |
| Gnocchi with sundried tomato pesto, black olives, and mozzarella di Bufala. | |
| SPAGHETTI PUTTANESCA (SPICY) | \$27 |
| Anchovies, olives, capers, chili and garlic. | |
| LINGUINE AI FRUTTI DI MARE | \$34 |
| Saffron linguini with mussels, calamari, prawns, capers, octopus, tomato, garlic and chili. | |
| BEEF RAVIOLI | \$30 |
| Ravioli with Napoli sauce and mozzarella di bufala | |

PASTA TYPES CANNOT BE SUBSTITUTED

FRESH SUMMER SALADS

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| THAI BEEF SALAD (GF) | \$30 |
| Marinated beef on medley salad with cucumber and red onion with a honey mustard dressing. | |
| SALT & PEPPER CALAMARI SALAD | \$30 |
| Calamari dusted in lemon pepper seasoning and served on a mixed leaf salad bed. | |
| AUSSIE COBB SALAD | \$30 |
| Cucumber, tomato, red onion, carrots, smashed Avocado , hard boiled eggs, beetroot, crispy chicken bites and dressing. | |
| GREEK CHICKEN SKEWER SALAD | \$35 |
| Marinated chicken skewers served with lemon wedge on a bed of mixed salad leaves with tomato, cucumber, onion, black olives, and feta, topped with a Greek dressing. | |
| OCTOPUS & QUINOA SALAD | \$32 |
| Marinated grilled octopus served with tomato, trio of quinoa, red onion, and a chili lime, mango dressing. | |

SIDES

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| Chips with chicken salt and tomato sauce | \$12 |
| Wedges with sour cream and sweet chilli. | \$15 |
| Side of sauce mushroom, pepper, or gravy. | \$5 |

VO= vegetarian option, V= vegetarian,

VG= vegan, GFO= gluten free option.

10% Public holiday surcharge applies

SUMMER
MENU