

SCHNITZELS

All Schnitzels served with Your Choice of Sauce & 2 Sides

CHICKEN SCHNITZEL 27

 **WAGYU RUMP SCHNITZEL** (Crumbed Steak) 30

PLANT-BASED SCHNITZEL  25

TOPPERS

Parmi - Tomato Napoli, Ham & Cheese 3

Bacon, Avocado & Hollandaise Sauce 4

Seafood - Garlic Prawns & Fried Calamari 9

CHARGRILL



All Steaks served with Your Choice of Sauce & 2 Sides

RUMP 200g  26

RUMP 300g  34

RIB FILLET 250g  39

EYE FILLET 200g  42

 **T-BONE** 400g  42







REEF & BEEF

200g Rump Steak, Creamy Potato Mash, Greens, Garlic Prawns (2) & Salt & Pepper Calamari 35

SAUCES

- Garlic
- Gravy
- Peppercorn
- Dianne
- Mushroom

SIDES 4

- Dressed House Salad  
- Chips 
- Steamed Garden Vegetables  
- Creamy Potato Mash 
- Coleslaw  

ROAST CARVERY



TODAY'S ROAST MEAT SELECTION  

Served with classic sides of Roasted Chat Potato, Broccoli, Steamed Carrots & Roasted Pumpkin 16.5 S | 20.5 L

SOUP OF THE DAY

Served with a side of Garlic Bread 13

LITTLE LEPRECHAUNS



All meals served with dessert (Paddle Pop, Zooper Dooper or Frozen Yoghurt) and a Kids Entertainment Pack.

KIDS BATTERED FISH 

Served with Chips or Apple Wedges 13

KIDS CHEESEBURGER

Served with Chips or Apple Wedges 14

KIDS TEMPURA CHICKEN NUGGETS (5) 

Served with Chips or Apple Wedges 12

 **KIDS BROCCOLI & CHEESE BITES** 

Served with Chips or Apple Wedges 12

KIDS GRILLED CHICKEN SALAD  

Served with Apple Wedges 14



KIDS SPAGHETTI & MEATBALLS 12

KIDS PEPPERONI PIZZA 16

KIDS PLANT-BASED CHICKEN BITES 


Served with Chips or Apple Wedges 12

KIDS RIB FILLET STEAK 120g

Served with Chips  or Mash  15

KIDS GLUTEN-FREE GNOCCHI  

Served with Italian Tomato Sauce 15

 **Can't decide? Try one of our Chef's Favourites!**

Members Prices | Non-Members Add 12%

GF - Gluten-Free | V - Vegetarian | PB - Plant-Based
DF - Dairy-Free | HC - Healthy Choice

MENU


CIRCA 20
RESTAURANT



LUNCH ONLY

CORNEBEEF SILVERSIDE 

Ginger Ale Braised Corned Beef served with Buttery Potato Mash, Vegetables & White Sauce 19

 **RISSOLES & MASH** 

Hand-Rolled Beef Risssoles served with Buttery Potato Mash, Peas & Tomato Onion Gravy 18

FISH & CHIPS 

3 x Battered Flathead Fillets served with Chips, House Salad, Tartare Sauce & Lemon 18

CRUMBED PRAWN CUTLETS

6 x Crumbed Prawn Cutlets served with House Salad, Chips, Tartare Sauce & Lemon 19

 **CURRY OF THE DAY**


Chef's Curry served with Rice 19

HONEY CHICKEN & FRIED RICE

Battered Chicken Pieces smothered in Australian Honey served on Fried Rice 19

WAGYU CRUMBED STEAK BURGER

Lettuce, Tomato, Tasty Cheese, BBQ Sauce, Toasted Damper Roll & Chips 19

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BREADS



GARLIC BREAD 9.9

MAPLE BACON CHEESE & GARLIC BREAD 12

STARTERS



VEGETABLE SPRING ROLLS

Served with Sweet Chilli Sauce 15.75

FRIED CHICKEN



Boneless Buttermilk Chicken Breast Tenders coated in Southern Spices & fried until golden

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ROUGHAGE

JAPANESE SALAD (V) (HC) (PB) (No Dressing)

Mixed Lettuce, Tomato, Red Cabbage, Cucumber, Avocado, Fried Onion, Edamame Beans, Tomato, Pickled Ginger & Sesame Dressing 18

PACHAMAMA BOWL (V)

Leafy Greens, Roasted Sweet Potato, Beetroot Hummus, Grilled Halloumi, Cherry Tomato, Red Cabbage, Cucumber, Spanish Onion & Garden Herb Dressing 18

TOPPERS

Add Sticky Pork Belly Bites 12

Add Rump Steak 200g (GF) (DF) 12

Add Salt & Pepper Calamari (DF) 9

Add Grilled Chicken (GF) (DF) 7.5

Add Roast Duck 14

FRIED CORN RIBS (5) (V)

Garlic Butter, Tennessee Seasoning & Buttermilk Ranch 14.5

WARM BOWL RAINBOW OLIVES (V)

Served with Lavash Bread 11

OKONOMIYAKI JAPANESE PANCAKES (V)

Topped with Kewpie Mayo, BBQ Tonkatsu, Edamame Beans, Pickled Ginger & Herbs 18

CHAR SIU GLAZE PORK BELLY BITES (DF)

Served with Fried Onion & Asian Cucumber Salad 17

Add Steamed Bao Buns (5) 3.75

SALT & LIME PEPPER CALAMARI

Served with Caper Aioli 15

STEP 1

Choose Your Heat!

• **PLAIN SOUTHERN FRIED CHICKEN**

BUFFALO HOT HONEY CHICKEN

STEP 2

Choose Your Size

• 3 Tenders 18 Entree

• 3 Tenders & Choose 2 Sides 26 Main

SIDES 4

• Chips (DF)

• Potato & Gravy (GF)

• Coleslaw (GF) (DF)

• Fried Corn Ribs



Food Allergy?

Ask before you eat...

Please ask a staff member about the ingredients in your meal before placing your order.

HANDHELDS



All Handhelds served with Chips & Dipping Sauce

MUSHROOM BURRITO (PB)

Pulled "Meaty" Mushroom, Rice, Beans, Corn Chips, Mixed Lettuce, Tomato, Avocado, Spanish Onion & Citrus Herb Dressing 26

BARNYARD



CHEF RICHARD'S SPECIAL FILIPINO GRILLED CHICKEN INASAL

Served with Steamed Rice, Pickled Papaya Salad & Soy Sauce 27

PAN

PUMPKIN PESTO LINGUINI (PB)

Semi Dried Tomatoes, Diced Pumpkin, Spinach, Toasted Pepitas, Avocado & Garlic 26

Add Chicken 4

Add Gluten-Free Gnocchi 2

SPICY ARRABIATA PASTA LINGUINE

House Tomato Napoli, Chilli, Garlic, White Wine, Parmesan Cheese & Parsley

With Prawns & Crab Meat 35

With Chicken 30

Add Gluten-Free Gnocchi 2

CHICKEN KATSU KHAO SOI

A rich, creamy Thai-Japanese fusion dish. Red Curry Coconut Noodle Soup with crispy Chicken Schnitzel, Fresh Lime, Asian Herbs & Chilli Oil 30

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BACON CHEESEBURGER

Char-grilled Beef Patty, Grilled Maple Bacon, American Cheese, Butter Pickles, Mustard, Mayo & Tomato Ketchup 24

FARMHOUSE BEEF BURGER

Char-grilled Beef Patty, Bacon, Lettuce, Tomato, Tasty Cheese, Beetroot, Farmhouse Pickles & Mayo served on a Toasted Bun 26

BANG BANG CHICKEN BURGER

House Fried Chicken Tender, Asian Sesame Slaw, Fried Noodles, Grilled Pineapple, Satay Sauce & Spicy Bang Bang Mayo served on a Toasted Bun 26

STEAK SANDWICH

Char-grilled Rib Fillet, Caramelized Onion, Bacon, Tasty Cheese, Rocket, Chimichurri & Aioli served on a Toasted Cuban Roll 28

SLOW BRAISED LAMB SHANK

Served over Buttery Potato Mash, Greens & Braised Vegetables 30.5

STICKY GLAZED PORK BELLY BENTO BOX

Served with an Okonomiyaki Japanese Pancakes, Kewpie Mayo, BBQ Tonkatsu, side of Fried Rice, Edamame Beans, Pickled Ginger & Herbs 31

SOUTHERN THAI RED COCONUT CURRY

Served with Lychee, Pineapple, Coconut Rice & Fresh Herbs

With Char-grilled Spiced Chicken Maryland 27

With Duck Breast 34

With Prawns & Crab Meat 35

SEA

TEMPURA BATTERED MACKEREL (DF)

Served with Chips, House Salad, Tartare Sauce & Lemon 26.5

PAN SEARED AUSTRALIAN BARRAMUNDI

Served with Cherry Tomatoes, Capers, Olives & Salsa with Chips, House Salad & Hollandaise Sauce 32.5

SALT & LIME PEPPER CALAMARI

Served with Chips, House Salad, Tartare Sauce & Lemon 26

LOUISIANA GUMBO

A Southern Gulf Coast Creole stew made with the holy trinity of vegetables & smoked Pork Sausage served over White Rice & Green Onion

With Prawns & Crab Meat 35

With Chicken 30

With Fried Pork Belly 32

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