



15% SURCHARGE APPLIES
ON SUNDAYS & PUBLIC HOLIDAYS

MENU

OPEN
7 days a week

Lunch & Dinner

Please be mindful of the birds! Unfortunately, we cannot provide refunds or replacements for food taken by birds while you are dining outside. Thank you for your understanding.

TAPAS

Garlic Bread	\$10.00
Add Cheese	\$2.00
Add Bacon	\$2.00
Bowl of Chips	\$10.00
Roasted Chats	\$15.00
Oven roasted chats served with your choice of gravy; Traditional, Pepper, or Mushroom gravy	
Trio of Dips	\$16.00
Trio of dips and confit garlic served with Turkish bread	
Nachos	\$20.00
Crispy corn chips loaded with melted cheese and topped with Mexican salsa, guacamole, Pico de Gallo and sour cream	
Add Mexican Beef Mince	\$8.00
Wedges	\$13.50
Served with sour cream and sweet chilli suace	

CHICKEN PARMIGIANA

Chicken Schnitzel	\$24.00
Crumbed chicken breast served with chips and salad with your choice of sauce	
Traditional Parmy	\$31.00
Crumbed chicken schnitzel topped with Napoli sauce, ham, and melted mozzarella, served with chips and fresh salad	
Mexican Parmy	\$31.00
Crumbed chicken breast, Mexican salsa, melted mozzarella topped with sour cream, guacamole, Pico de galla and corn chips served with chips and salad	

KIDS

Chicken Nuggets & Chips	\$14.00
Cheeseburger & Chips	\$14.00
Spaghetti Bolognese	\$14.00
Fish & Chips	\$14.00
Grilled Chicken & Salad	\$14.00

Children 12 years and under recieve a complimentary apple or orange pop top juice

BURGERS

Chimichurri Steak Burger	\$28.00
Steak, green leaf, tomato, grilled capsicum, cheese, Smokey mayo and house chimichurri sauce on a Banh mi bun served with chips	
Bernards Beef Burger	\$27.00
Beef pattie, bacon, cheese, Bernard's burger sauce, lettuce, tomato, pickles, tomato relish on a toasted bun and served with chips	
Garden Burger	\$27.00
Spiced blended peas, broad bean and spinach crumbed pattie, lettuce, tomato, guacamole, pickles, tomato relish, on a toasted bun and served with chips	

Gluten Free Bun \$4.00

HOUSE FAVOURITES

Beef Cheeks	\$42.00
Slow cooked beef cheeks served with creamy garlic mash potato, broccolini, tomato relish, topped with a red wine seeded mustard Jus.	
Crumbed Lamb Cutlet	\$41.00
Three Crumbed lamb cutlet served with mash and vegetables and your choice of sauce	
Bangers & Mash	\$28.00
Cumberland thick pork sausages served with mash, green peas, finished with a ginger beer and caramelised onion gravy	
Vegetable Tagine	\$29.00
Heady warm Moroccan vegetable stew with jewelled cous cous topped with coconut yogurt and roasted cashews	
Char siu Pork & Prawn Stir fry	\$34.00
Char sui pork and prawn stir-fry with vegetables and Singapore noodles, bean sprouts, crispy onion and sesame seeds	

FROM THE SEA

Seafood Chowder	\$39.90
House made creamy seafood chowder with scallops, prawns, calamari and mussels served with a bread roll	
Grilled Tuscan Salmon (GF)	\$37.00
Skin on grilled salmon served with garlic mash, broccolini and finished with a Tuscan sundried tomato cream and parmesan sauce	
Battered Fish	\$30.00
House beer battered fish served with chips and salad, mango salsa and lemon	
Lemon Pepper Calamari	\$30.00
Lightly coated lemon pepper calamari served with chips, salad, fresh lime and plum sauce	

GRILL

200g Rump	(Can be GF)	\$32.00
300g Scotch Fillet	(Can be GF)	\$52.00

All served with chips & salad or mash & Vegetables and your choice of sauce: Gravy, Mushroom, Pepper, or Tuscan garlic cream

PASTA

Potato Gnocchi	(V & Can be VE)	\$27.00
Pan fried potato gnocchi with white wine, onion, garlic, lemon, baby beetroot, pumpkin, spinach, pesto finished with cream and topped with parmesan		
Bolognese		\$28.00
Ground beef, house made Napoli sauce and spaghetti topped with parmesan		
Linguine Boscaiola		\$28.00
Pan fried bacon, mushroom, onion, garlic, white wine cream and rosemary sauce linguine topped with parmesan cheese		
Prawn & Chorizo Risotto	(GF)	\$35.00
Pan fried prawn and chorizo in white wine onion garlic folded with aborio rice and lime topped with parmesan		

SIDES			SALAD		
Mash Potato & Gravy	(GF & V)	\$8.00	Caesar Salad	(Can be GF)	\$20.00
Side Salad	(GF & V)	\$8.00	Fresh cos lettuce, bacon, Parmesan, and croutons tossed in our house Caesar dressing, finished with a soft poached egg		
Side of Vegetables	(GF & V)	\$9.00	Add Chicken		\$8.00
Gravy & Sauces		\$3.00	Rainbow Quinoa Salad	(GF)	\$22.00
Traditional gravy, Mushroom gravy, Pepper gravy, Tuscan garlic cream sauce			Quinoa, edamame, carrot, red cabbage, capsicum, roasted cashews, coriander and plum sauce		
			Add Chicken		\$8.00

COFFEE & HOT DRINKS					
	Cup	Mug		Cup	Mug
Flat White	\$4.70	\$5.70	Hot Chocolate	\$4.50	\$5.50
Cappuccino	\$4.70	\$5.70	Baby Chino	\$3.00	
Latte	\$4.70	\$5.70	Black Tea		\$5.50
Long Black	\$4.70	\$5.70	Chamomile Tea		\$5.50
Chai Latte	\$4.80	\$5.80	French Earl Grey Tea		\$5.50
Dirty Chai	\$5.70	\$6.70	English Breakfast Tea		\$5.50
Americano	\$4.70	\$5.70	Green Tea		\$5.50
Mocha	\$5.20	\$6.20	Peppermint Tea		\$5.50
Macchiato	\$4.20		Lemon Grass & Ginger Tea		\$5.50
Espresso	\$4.10		Jasmine Tea		\$5.50
Piccolo	\$4.30				
Iced Latte		\$8.50			

WINES					
SPARKLING WINES			BOTTLE		
Aurelia Prosecco 200ml Piccolo	SOUTH EASTERN AUSTRALIA		\$12.00		
Henkell Troken Dry 200ml Piccolo	WIESBADEN, GERMANY		\$11.00		
Craigmoor Brut 200ml	MUDGEES, NSW		\$11.00		
The Lane 'Lois' Blanc de Blanc 200ml	ADELAIDE HILLS		\$17.00		
Mio Cappello Prosecco	KING VALLEY, VIC		\$45.00		
Yves Premium Cuvee	YARRA VALLEY, VIC		\$49.00		
Hentley Farm Blanc de Noir	BARROSA VALLEY, SA		\$67.00		
Pirie Vintage Sparkling	TAMAR VALLEY, TASMANIA		\$95.00		
WHITE WINES			150ml	250ml	BOTTLE
Young Poets Moscato	MUDGEES, NSW	\$10.00	\$14.00	\$37.00	
Monopolio Pinot Grigio	ITALY	\$11.00	\$15.00	\$44.00	
Ara Single Estate Pinot Gris	MARLBOROUGH NZ	\$10.00	\$14.00	\$40.00	
Witches Falls Provenence Sauvignon Blanc	SOUTH AUSTRALIA			\$39.00	
The Lane Sauvignon Blanc	ADELAIDE HILLS	\$12.00	\$17.00	\$48.00	
Pikorua Sauvignon Blanc	MARLBOROUGH, NZ	\$10.00	\$15.00	\$40.00	
Robert Oatley Signature Series Sauvignon Blanc Semillon		\$11.00	\$16.00	\$44.00	
Pikes Riesling	CLARE VALLEY, SA	\$14.00	\$18.00	\$52.00	
Wicks Estate Chardonnay	ADELAIDE HILLS	\$10.00	\$15.00	\$42.00	
Robert Oatley 'Finisterre' Chardonnay	MARGARET RIVER, WA	\$16.00	\$20.00	\$59.00	
La Chablisienne Petit Chablis Pas Si Petit	CHABLIS, FRANCE			\$75.00	
ROSE WINES					
Majella Rosé	COONAWARRA, SA	\$10.00	\$14.00	\$40.00	
Marquis de Pennautier Rosé	LANGUEDOC IGP OC FR	\$11.00	\$16.00	\$44.00	
Mirabeau 'Etoile' Rosé	COTES DE PROVENCE FR			\$75.00	
Witches Falls Provenance Rosé	SOUTH AUSTRALIA			\$39.00	
RED WINES					
Quilty & Gransden Merlot	ORANGE, NSW	\$10.00	\$14.00	\$40.00	
Rockburn 'Devils Staircase' Pinot Noir	CENTRAL OTAGO, NEW ZEALAND	\$13.00	\$18.00	\$47.00	
Oakridge 'YV' Pinot Noir	YARRA VALLEY, VIC			\$59.00	
Albert Bichot Beaujolais Villages Chateau de Varennes	FRANCE			\$55.00	
Robert Oatley Signature Series GSM	MCLAREN VALE, SA	\$11.00	\$16.00	\$44.00	
Bremerton 'Selkirk' Shiraz	LANGHORNE CREEK, SA	\$11.00	\$15.00	\$43.00	
Hentley Farm Shiraz	BARROSA VALLEY, SA			\$68.00	
Majella Composer Cabernet Sauvignon	COONAWARRA, SA	\$11.00	\$16.00	\$44.00	
Witches Falls Provenance Shiraz	SOUTH AUSTRALIA			\$39.00	

