# ~ENTREES~

Garlic and Herb Bread	\$12
with Cheese	\$14
Fried Halloumi Cheese with Red Currant Jelly	\$16
<u>Grilled Boerewors</u> (all beef sausage)	\$17
<b>Baked Garlic Mushrooms</b> & Feta Cheese	\$17
Original Buffalo Style Chicken Wings (6)	\$14
Tiger Prawn Skewer with Garlic Sauce	\$16
<u>Lamb Cutlets</u> (3) with Mint Sauce	\$24
<u>Chicken Breast Kebab</u>	\$23
Maple & Chilli Glazed Beef Ribs (one rack)	\$32
Pork Spare Ribs (two racks)	\$40
Mixed Platter for Two	\$40
selection of chicken kebab, grilled Boerewors and por	k spare
ribs with Louisiana Hot Sauce OR Thai Sweet Chilli	Sauce

# ~FROM THE GRILL~

#### All meals are flavoured with PARKERS' baste whilst

on the grill and served with chips or baked potato.

### **RED MEAT**

EYE FILLET	20	0g / 300g	\$50 / \$66		
<b>PORTERHOUSE</b>	24	50g / 350g	<b>\$42 / \$46</b>		
SCOTCH FILLET		350g	\$48		
<u>T – BONE</u>		500g	\$56		
RUMP	<b>200</b> g	J / 400g / 700g	\$34   \$48   \$58		
<u>RIB EYE</u> on the bond	2	400g	\$56		
LAMB CUTLETS		3 / 6	\$30   \$48		
SPECIALTY MEATS					
ANGUS PORTERH	<u>OUSE</u>	400g	\$58		
WAGYU EYE FILLET	<u>(MB 7+)</u>	250g	\$80		
RIBS					
MAPLE & CHILLI GLAZED BEEF RIBS 1 or 2 racks \$38 / \$60					
PORK RIBS	2 or 3 or 4	racks	\$46   \$60  \$72		
NON-RED MEAT					
CHICKEN BREAST		220g	\$29		
ATLANTIC SALMON	1	220g	\$38		
prepared medium rare, served with lemon chive sauce					
VEGETARIAN MEAI	- -		\$28		
~ADD ON TO ANY MAIN COURSE DISH~					
Prawn Skewer	514 1	Rack Pork Spa	re Ribs \$20		

### ~SAUCES~

All sauces are served <u>on the side</u> & are <u>Gluten free.</u>			
Danish Blue Cheese	\$8		
Smoky Bourbon BBQ, Black Pepper,			
Mushroom, Chef's Beef Gravy			
or Creamy Garlic	\$6		
~SIDE ORDERS~			
Baked Garlic Mushrooms & Feta Cheese	\$17		
Bowl of Crispy Fried Onions	\$8		
Char-Grilled Vegetables	\$12		
Baked Asparagus with Garlic Butter	\$10		
Char-grilled Corn on the Cob	\$6		
Broccoli & Cauliflower Cheese Bake	\$8		
Baked Potato or Chips	\$6		
~SALADS~			
Garden Salad (small/ large)	\$8 /\$13		
Greek Salad (small/large)	\$10/\$15		
Caesar Salad (small/large)	\$10/\$18		
Grilled Chicken Salad	\$36		
Grilled Chicken Caesar Salad	\$40		

~DESSERT~

Vanilla Ice Cream	
with hot fudge sauce	\$12.00
with strawberries & maple chilli sauce	\$15.00
with strawberries & hot fudge sauce	\$16.00
Death by Chocolate Crepe (can be GF, ask server)	\$15.00
crepe, Nutella, chocolate ice cream and hot fudge sauce	
Cake Plate for Two	\$28.00
two individual cakes from <i>Sweet Indulgence</i> ask your server for tonight's selection	
Warm Sticky Date Pudding	\$20.00
with butterscotch sauce & vanilla ice cream	
Bannoffee Tart	\$16.00
caramel/toffee filling topped with fresh banana, whipped cream and vanilla ice cream	
Affogato (vanilla ice cream with hot espresso)	\$10.00
With Liqueur Liqueur suggestions: Frangelico, Baileys, Amaretto, Tia Maria, Triple Sec, Drambuie	\$18.00