



SIDES

SAUTÉED GREENS 9
Garlic, Chilli, Olive Oil

VILLAGE SALAD 9
*Tomato, Olive, Basil, Cucumber, Feta,
Greek Oregano*

WAGYU FAT SPUDS 9
Crème Fraiche, Pickled Onion, Bronze Fennel

SENIORS

*Available Monday to Thursday on presentation
of Seniors Card up to 7pm*

SPAGHETTI BOLOGNAISE 12
Gremolata, Parmesan

GRILLED PERCH 16
Chips, Salad, Tartare

PETITE PARMIGIANA 12
Chips & Salad or Potato & Vegetables

ROAST OF THE DAY 12
Root Vegetables, Greens, Gravy

CRUMBED FISH & CHIPS 12
Chips & Salad or Potato & Vegetables

SWEET THINGS \$12

BOMBE ALASKA
Mango Sorbet, Summer Berries, Gold Leaf

DECADENT BROWNIE
*Rich Dark Chocolate, Hazelnut Gelato,
Vanilla Cream*

VANILLA CRÈME BRULÉE
Pistachio Biscotti, Raspberry

KIDS

*12yo & Under
Includes ice cream dessert*

SPAGHETTI BOLOGNAISE 10
Parmesan

PETITE SCHNITZEL 10
Chips, Ketchup

CHEESE BURGER 10
Chips, Ketchup

BATTERED FISH 10
Chips, Ketchup

GRILLED CHICKEN 10
Brown Rice, Vegetables

ALL DAY SPECIALS

*DISCOUNTED SENIORS MEALS
MONDAY - THURSDAY*

MONDAY - KIDS EAT FREE
1 FREE KIDS MEAL WITH PURCHASE OF ANY
DISH OVER \$20

TUESDAY - \$15 PARMY NIGHT
ENJOY A BISTRO CLASSIC DONE RIGHT

WEDNESDAY - \$25 HALF KILO STICKY RIBS
USA STYLE STICKY PORK RIBS SERVED WITH
CHIPS & SALAD

THURSDAY - \$15 STEAK
250G ANGUS RUMP SERVED WITH CHIPS
& SALAD

**SUNDAY ROAST - \$20 WITH ALL
THE TRIMMINGS**
CHEF A LA CARTE ROAST OF THE DAY
Served with Pumpkin, Dutch Carrots, Broccolini, Jus,
Yorkshire Pudding



CASCADE DINING



SHARE/SMALL PLATES

GARLIC BREAD <i>Whipped Garlic Butter</i>	6
FLAT BREAD <i>Beetroot Dip, Cashew Hummus</i>	12
BOWL OF FRIES <i>Australian Sea Salt, Aioli</i>	9
SOUTH COAST ROCK OYSTERS <i>Mignonette, Lemon</i>	½ DOZ 18 DOZ 32
ROMEO'S CHICKEN PARFAIT <i>Sesame Lavosh, Rose Jelly</i>	16
ZUCCHINI ARANCINI <i>Edamame, Basil Pesto, Parmesan, Aioli</i>	14
CURED MEATS BOARD <i>Sourdough, Pickled Vegetables</i>	19
CARAMELISED FIGS <i>Burrata, Smoked Honey, Pistachio</i>	16
SALT & PEPPER SQUID <i>Smoked Paprika, Garlic Aioli</i>	16
STICKY FRIED CHICKEN <i>Garlic Mayo, Lime</i>	14

BURGERS

All Burgers Come With Seasoned Fries

NEW YORK CHEESE BURGER <i>Wagyu Beef, Cheddar, Onion, Tomato, Lettuce, Pickles, Secret Burger Sauce</i>	17
SOUTHERN FRIED CHICKEN <i>Crispy Chicken, Swiss Cheese, Bacon, Slaw, Smokey BBQ Sauce</i>	17
STEAK SANDWICH <i>Swiss Cheese, Semi Dried Tomato, Red Onion Jam, Rocket, Mayo</i>	19

SALADS

FLAMED CHERMOULA CHICKEN <i>Brown Rice, Soft Herb, Grains, Nuts, Pomegranate, Avocado, Labneh</i>	19
HONEY ROASTED PUMPKIN <i>Rocket, Pickled Fennel, Quinoa, Feta, Hazelnut, Honey Vinaigrette</i>	17

MAINS

SLOW COOKED LAMB SHOULDER <i>Sweet Potato, Fennel Herb Salad, Chimmichurri, Red Wine Jus</i>	28
FISH N CHIPS <i>Lightly Crumbed Market Fish, Chips, Salad, Tartare</i>	24
CONE BAY BARRAMUNDI FILLET <i>Pumpkin Puree, Broccolini, Tomato Olive Verde</i>	27
FREE RANGE PORK BELLY <i>Wagyu Fat Potato, Braised Cabbage, Apple Vanilla Puree, Red Wine Jus</i>	26
CHICKEN PARMIGIANA <i>Mozzarella, Gypsy Ham, Chips, Chef Salad</i>	24
PANKO CRUMBED CHICKEN <i>Chips, Chef Salad, Choice of Sauce</i>	20
LAMB SOUVLAKI SKEWERS <i>Greek Pita, Village Salad, Tzatziki</i>	25
FREE RANGE PORK RIBS <i>Orange Hickory Glaze, Wagyu Potato, Corn</i>	32
SEAFOOD STEW <i>Market Fish, King Prawn, Squid, Mussels In A Tomato Pernod Broth With Flat Bread</i>	28

10% Surcharge is applied on Public Holidays



CUSTOM CUTS

We source the best meats from across the country and custom cut inhouse to ensure the highest quality eating.

All our custom cut steaks are served with Wagyu Fat Potato's & Garden Salad

250G GRAIN FED SIRLOIN <i>Toowoomba, QLD</i>	23
250G WAGYU RUMP <i>Darling Downs QLD, BMS 5-6</i>	27
300G GRAIN FED SCOTCH FILLET <i>120 Day Grain Fed, Standbroke QLD</i>	32
200G EYE FILLET MIGNON <i>Wrapped In Bacon</i>	34
350G GRAIN FED T-BONE <i>Pasture Fed, Cowra, NSW</i>	28
SURF & TURF <i>250g Sirloin & BBQ Ballina Prawn Topped With Béarnaise</i>	35

PASTA

BLUE SWIMMER CRAB LINGUINE <i>Citrus, Zucchini, Parsley, Salmon Roe</i>	28
PRAWN LINGUINE <i>Tomato Butter, Basil Pesto, Micro Greens</i>	29
NONNA'S RAGU SPAGHETTI BOLOGNAISE <i>Rich Veal Ragù, Parmesan, Gremolata</i>	24
MUSHROOM & RICCOTTA RAVIOLI <i>Sage Butter, Parmesan, Hazelnut</i>	24