



DINNER MENU

5pm - 8.15pm

ENTREES & STARTERS

- Bruschetta Pizza** / \$20
Freshly diced Bruschetta drizzled with fig glaze and topped with smoked fetta
- Salt and Pepper Squid** / \$20
Marinated squid lightly coated with salt and pepper, flash-fried and served with lemon and aioli (GF)
- Garlic Bread** / \$10
add cheese (V) / \$1
- Bowl of Chips** / \$10
Served with herbs salt, Aioli or Tomato Sauce (GF)

POKE BOWLS

- Thai Beef Salad** / \$20
Seared steak finished with the crunch of fresh salad and herbs with Vermicelli noodles (GF)
- Vietnamese Chicken Salad** / \$20
Shredded Chicken, served with Asian-inspired salad finished with coriander and lemon juice (GF)
- Vegetarian Buddha Bowl** / \$20
A hearty selection of superfoods, sweet potato (V,Vg,GF)

MAINS

FROM THE GRILL

- Porterhouse Steak 300gm*** / \$38
Grain Fed MSA graded for quality, with red wine Jus cooked to your liking (GF)
- Crispy Skin Barramundi*** / \$37
Seared with Salsa Verde (GF)
- *Served with Chips, Smashed Potato, Salad or Broccolini*
- Seafood Linguini Marinara** / \$27
Chefs traditional Tomato base sauce, with prawns, mussels White Fish, hint of Chili, Parsley and Lemon

OLD FAVOURTIES

- Beer Battered Fish and Chips** / \$20
Served with fresh Garden Salad and Chips
- Chicken Parmy** / \$24
Old favourite, golden Chefs tomato basil sauce, topped with ham and cheese, served with Garden Salad and Chips
- PSLSC Beef Burger & Chips** / \$24
PSLSC favourite, served with Fresh Garden Salad and Chips

*V=Vegetarian Vg=Vegan GF= Gluten Free



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NIPPERS KIDS MENU (u12)

Spaghetti Bolognese	/ \$15
<i>Chefs traditional Bolognese Sauce, spaghetti with parmesan cheese.</i>	
Chicken Nuggets & Chips	/ \$10
Nippers Fish and Chips	/ \$15
Nippers Nachos	/ \$10

DESSERT

Assorted Ice cream selection	
<i>Check out the ice cream freezer and find your favourite flavour.</i>	
Spanish Churro Donuts	/ \$12
<i>Served with Nutella Ganache</i>	
Dessert of the day	/ \$12

Food Allergies

Please be advised that our Kitchen takes great care in preparing your meals and catering for any dietary requirements or allergen concerns you may have. However, whilst we have managed to identify which allergens are present in each individual dish on our menu, our kitchen processes all of the main allergens (gluten, nuts, mild, dairy soy, sesame, sulphite, shellfish, seafood). Whilst every precaution is taken, we cannot categorically state our dishes are entirely free of any identified allergen therefore the decision to order and consume is completely the responsibility of the patron

Sally Meaden - Food and Beverage Manager