

RESTAURANT MENU

ENTREE

Garlic Pide Bread	\$10	Cheesy Garlic Pide Bread	\$11
Spiced Corn Riblets (GFA)	\$16	Loaded Sidewinder Fries (GFA)	\$16.50
Coated in warm, earthy spices, parmesan crumbs, and a lime and Sriracha aioli.		Crispy, shredded pork belly, Side Winder fries, and a roasted garlic aioli drizzle.	
Spiced Cauliflower (V, GFA)	\$16	Garlic Chilli Prawns (GF)	\$17
Dressed with a green goddess dressing.		Pan-seared prawns tossed through a creamy garlic and fresh chilli sauce, served with basmati rice.	
Crispy House-Made Arancini (3) (GFA)	\$16	Crispy Fried Lamb Ribs (GFA)	\$17
Chefs' risotto balls, crumbed and golden fried (see specials menu for today's flavour).		Baked in fresh thyme, honey, and ouzo, served with a minted tzatziki dipping sauce.	
TGC Entree Platter (GFA)	\$23	Szechuan Salt + Pepper Squid (GFA)	\$16.50
A taste of our crispy-fried Lamb Rib, House-made Arancini, Chicken Wings, Pork Belly, Salt and Pepper Squid, and Spiced Corn Riblet.		Flash fried squid tossed through mixed salad leaves, served with cashew nuts and a black bean and fresh lime dressing.	
TGC Vegetarian Platter (GFA)	\$20	Crispy Chicken Wings (6) (GFA)	\$16
A taste of our Spiced Corn Riblet, House-made Arancini, Popcorn Cauliflower, Guacamole Toast, and Crispy Falafel.		Served with your choice of: <i>Garlic and Parmesan Crumbs</i> <i>Korean BBQ</i> <i>Flamin Hot</i>	

LIGHTER SERVES

Fish of the Day (GFA)	MP	Roast of the Day (GFA)	\$22 \$29
Please refer to our specials menu for today's Fish of the Day special.		Please refer to our specials menu for today's roast special.	
Scallops (GFA)	\$25 \$36	Chicken Schnitzel (GFA)	\$22 \$28
Beer battered, panko crumbed, or pan seared. Served with chips and salad or vegetables.		Crumbed fresh to order, served with chips and salad or vegetables, and a choice of sauce.	

Eye Fillet Beef Schnitzel (GFA) **\$28 | \$40**

Crumbed fresh to order, served with chips and salad or vegetables, and a choice of sauce.

PARMIGIANAS All items (GFA)

C = Chicken | B = Beef

	C B		C B
The Classic	\$30 \$43	Garlic Chilli Prawn	\$34 \$45
Topped with ham, nap sauce, and cheese.		Topped with creamy garlic sauce, prawns, and cheese.	
Hawaiian	\$30 \$43	Avocado, Bacon, Roast Garlic	\$30 \$42
Topped with ham, nap sauce, pineapple, and cheese.		Topped with avocado, bacon, garlic, and cheese.	
Aussie	\$30 \$43	Meat Lover	\$32 \$45
Topped with BBQ Sauce, ham, cheese, and a fried egg.		Topped with BBQ Sauce, chorizo, bacon, and salami.	
Mexican	\$30 \$43	Volcano	\$32 \$45
Topped with corn chips, salsa, avocado, and cheese.		Topped with spicy sauce, hot salami, jalapeno, black olives, and capsicum.	

Vegan/Vegetarian \$28

Vegan schnitzel, topped with roasted vegetables, relish, and cheese.



RESTAURANT MENU

M A I N

Texan Pork Ribs (GF) \$36	Braised Beef Cheek Ragout \$34
Pork ribs, resting on charred corn, drizzled with a smokey cowboy butter sauce. Served with chips and salad or vegetables.	Tender beef with a reduced red wine, herb, and tomato sauce. Served on fettucine with shaved parmesan.
Retro 70's Mixed Grill (GF) \$38	Slow-Cooked 5-Spiced Pork Belly (GF) \$34
Beef medallion, mini ham steak, lamb cutlet, crispy chorizo, bacon, fried egg, and roasted tomato. Served with chips and salad or vegetables.	Served on baked pumpkin, with wilted bok choy and a sweet soy and chilli sauce.
House-made Sweet Potato Gnocchi \$28	Fettucine Carbonara \$26
With wilted spinach, finished in a creamy roasted tomato and vegetable sauce.	An all-time favourite, with smokey bacon, onion, parmesan cheese, finished with egg and cracked pepper.
Add Chicken \$5 Add Prawns \$6 (GF/V/VGA)	Add Chicken \$5 Add Prawns \$6
Char-grilled Cauliflower Steak (GF/V/VG) \$28	
Served with an aromatic Pad Thai.	

S E A F O O D

Fish of the Day (GFA) MP	Seafood Assortment (GFA) \$38
Please refer to our specials menu for today's Fish of the Day special.	Market fresh beer battered fish, salt and pepper squid, crumbed prawns, and battered scallops, served with chips and salad or vegetables.
Szechuan Salt + Pepper Squid (GFA) \$32	Scallops (GFA) \$36
Flash fried squid tossed with roasted cashews, with a black bean and lime dressing, served with chips and salad.	Beer battered, panko crumbed, or pan seared. Served with chips and salad or vegetables.
TGC Seafood Chowder (GFA) \$32	Garlic and Chilli Prawns (GF) \$33
Scallops, local fish, squid, mussels, and prawns, simmered in a hearty, creamy vegetable soup, served with toast.	Pan-seared prawns tossed through a creamy garlic and fresh chilli sauce, served with basmati rice and salad.
Spanish-style Seafood Paella (GF) \$36	Hot-smoked Salmon Fettuccine (GFA) \$32
Prawns, scallops, squid, fish, and mussels, folded through a fragrant turmeric rice, drizzled with a herb and paprika oil.	Finished with red onion, capers, and a silky lemon cream sauce.
Garlic Prawn + Crispy Squid Salad (GF) \$34	
Flash-fried squid tossed through salad, with juicy, garlic prawns and drizzled with house-made sweet chilli dressing.	

G R I L L All items (GFA)

200g Porterhouse Steak \$36	All served with chips and salad or vegetables, and the choice of the following sauces: Creamy Mushroom, Pepper, Gravy, Diane Any Additional Sauces + \$1.50 Each <i>(applies to all dishes on the menu)</i> Add Seafood Toppo (Scallops + Prawns in a Creamy Garlic Sauce) + \$10
200g Scotch Fillet Steak \$40	
200g Eye Fillet Mignon \$42	
Char-Grilled Tasmanian Chicken Breast \$28	

GF = Gluten Free | **GFA** = Gluten Free Available on Request | **V** = Vegetarian
VA = Vegetarian Available on Request | **VG** = Vegan | **VGA** = Vegan Available on Request

