



this & that

	cup / bowl
MARINATED OLIVES	2.00
TOMATO & ROAST PEPPER SOUP w/ toasted pumpkin seeds	4.65 / 6.70
CHICKEN AND SWEETCORN SOUP w/ coriander and spring onions	5.20 / 7.20
	starter / main
SERRANO HAM w/ rocket salad, olives and sun blushed tomato	7.95 / 10.50
STEAK SANDWICH w/ fried onions, salad and chips	9.95
TOMATO AND MOZZARELLA SALAD	4.50
w/ mozzarella, plum tomatoes and pesto	
WARM THAI SPICY BEEF SALAD w/ lime and palm sugar dressing	6.50 / 9.00
GRILLED CHICKEN SALAD w/ apple, stilton & walnuts	5.00 / 9.00
BLACKENED SALMON SALAD w/ coriander, lime & avocado	6.50 / 8.50
PASTA PRIMA VERA w/ spicy vegetable sauce & parmesan cheese	6.50 / 8.50
PRAWN COCKTAIL	5.70
SPAGHETTI AND MEATBALLS w/ tomato basil sauce	6.50 / 8.50
MADRAS VEGETABLE CURRY w/ basmati rice and mint yoghurt	7.75
TIGER PRAWNS w/ garlic butter & lemon	8.95 / 15.50

from our char-grill

PRIME CUT OF RBG SIRLOIN STEAK (284g)	18.50
RIB EYE STEAK (284g)	17.95
HANGER STEAK (227g)	9.95
RUMP OF LAMB	13.50
DOUBLE-CUT PORK CHOP	10.50
FREE RANGE CHICKEN	12.00
ORGANIC SALMON	12.00

OUR GRILLED DISHES ARE SERVED WITH A CHOICE OF CHIMICHURRI SAUCE, AROMATIC BUTTER OR HORSERADISH SAUCE AND FAT CHIPS

house favourites

BEER BATTERED FISH AND CHIPS w/ mushy peas and tartar sauce	11.25
PORK SAUSAGE w/ red cabbage & mash and gravy	12.25
BRAISED LAMB SHANK w/roasted root vegetables	14.25

gourmet burgers

CLASSIC w/ tomato, pickles & 1000 island dressing	7.70
CHEDDAR w/ aged cheddar, tomato & pickles	8.20
CAJUN w/ tomato, cheddar cheese & spicy relish	8.00
WESTERN w/ tomato, avocado & smokey chilli mayo	9.00
LAMB w/ tomato, pickles & yogurt mint sauce	7.45
CHICK-FILLET w/ tomato, pickles & barbecued onions	7.45
PORTABELLO MUSHROOM w/ goat cheese & honey-mustard onions	8.00

OUR GOURMET BURGERS ARE SERVED WITH FAT CHIPS

side dishes

FAT CHIPS w/ seasoning salt	2.50
MASHED POTATOES w/ garlic & parmesan cheese	2.50
GARDEN PEAS w/ pancetta and mint	2.50
STEAMED GREEN VEGETABLES w/ lemon	2.50
MIXED GREEN SALAD w/ tomato, cucumber & vinaigrette	2.50

desserts

FRESH FRUIT SALAD w/ sorbet	4.15
APPLE CRUMBLE w/ vanilla ice cream	4.15
CHEESE CAKE w/ maple caramel	4.15
CHOCOLATE BROWNIE w/ nuts & vanilla ice cream	4.65
ICE CREAMS vanilla, chocolate or strawberry	3.15

SOME OF THESE DELIGHTFUL CREATIONS MAY CONTAIN NUTS OR NUT OIL. PLEASE ASK A MEMBER OF OUR TEAM FOR MORE INFORMATION.

soft drinks

	half pint	pint
COCA-COLA (REGULAR/DIET)	1.75	3.10
LEMONADE	1.75	3.10
STILL WATER (33cl)	1.50	SPARKLING WATER (33cl) 1.50
STILL WATER (1 litre)	3.50	SPARKLING WATER (1 litre) 3.50

A 10% discretionary service charge will be added to your bill. Thank you

wines

	bottle	175 ml	250 ml
LIGHT AND FRESH WHITES			
1 Terre Forti Trebbiano-Chardonnay, 2009/10 (Italy)	15.00		
2 El Lapiz Chenin Blanc-Chardonnay, 2008/09 (Argentina)	15.90	3.80	5.35
3. Valdivieso Sauvignon Blanc, 2009/10 (Chile)	16.85	4.00	5.80
AROMATIC AND FRUIT DRIVEN WHITES			
4 Argento Pinot Grigio, 2009/10 (Argentina)	18.90	4.45	6.45
5 St Hallett Poacher's Blend, 2009/10 (Australia) (Semillon-Sauvignon Blanc-Riesling)	20.35	4.80	6.80
6 Le Rime Chardonnay / Pinot Grigio Toscana 2008/09 (Italy)	21.35		
7 Wither Hills Sauvignon Blanc 2009/10 (New Zealand)	22.30		
FULLER BODIED AND OAKED WHITES			
8 Casa de Piedra Chardonnay, 2008/09 (Chile)	16.35	3.95	5.65
9 Saam Mountain Chenin Blanc, 2009/10 (South Africa)	19.35		
10 Mamesa Central Coast Chardonnay, 2005/07 (California)	23.30		
11 Chablis Francoise Chauvenet, 2008/09 (France)	25.30		
FRUITY JUICY REDS			
12 Terre Forti Sangiovese, 2009/10 (Italy)	15.00		
13 El Lapiz Malbec Shiraz, 2007/08 (Argentina)	15.90	3.80	5.50
14 Wandering Bear Merlot, 2008/09 (California)	16.85	4.05	5.80
15 Les Nuages Pinot Noir, 2007/08 (France)	18.35		
SOFT AND ROUNDED REDS			
16 Casa de Piedra Cabernet Sauvignon, 2009/10 (Chile)	16.40	3.95	5.70
17 Castillo de Clavijo Rioja Tempranillo, NV (Spain)	20.35		
18 Chateau Lezongars Premieres Cotes de Bordeaux, 2005/06 (France)	25.30		
RICH AND SPICY REDS			
19 Tarquino Malbec, 2009/10 (Argentina)	17.35		
20. Barbera Piemonte Riva Leone, 2007/08 (Italy)	19.35	4.65	7.25
20. Saam Mountain Pinotage, 2008/09 (South Africa)	21.40	5.10	6.50
21. Faith Shiraz, St Hallett, 2008/09 (Australia)	24.30		
ROSÉ WINES			
22 Graham Beck Malbec / Sangiovese Rose, 2009/10 (South Africa)	17.30	4.20	5.75
23 Lamberti Pinot Grigio delle Venezie Blush, 2009/10 (Italy)	19.35		
SPARKLING WINES			
24 Jeio Prosecco Valdobbiadene DOCG Brut, NV (Australia)	23.35	4.00	
SPARKLING ROSE			
25 Conti Neri Raboso / Prosecco Rose Frizzante, NV (France)	20.40	3.50	
CHAMPAGNE			
26 Mumm Cordon Rouge, NV (France)	36.00		
27. Mumm Rose, NV (France)	44.00		

draught beers

A SELECTION OF DRAUGHT BEERS IS AVAILABLE. PLEASE ASK A TEAM MEMBER WHO WILL BE HAPPY TO LET YOU KNOW WHAT WE HAVE AVAILABLE.

bottled beers

PERONI (Italy)	330ml	3.70
KRONENBOURG 1664 (France)	330ml	3.70
BUDWEISER (US)	330ml	3.70
CORONA (Mexico)	330ml	3.70
COBRA – ALCOHOL FREE (India)	330ml	3.70
HOEGAARDEN (Belgium)	330ml	3.70
NEWCASTLE BROWN ALE (UK)	550ml	4.70
MAGNERS CIDER (UK)	568ml	4.70

cocktails

RBG'S WOO WOO – vodka, peach liqueur, cranberry & lime	6.00
COSMOPOLITAN – vodka, cointreau, cranberry & lime	6.00
SEA BREEZE – vodka, cranberry & grapefruit juice	6.00
FUZZY NAVEL – vodka, peach schnapps & orange juice	6.00
HARVEY WALLBANGER – vodka, orange juice & galliano	6.00
MARTINI – gin, dry vermouth & olives	6.00
LYCHEE MARTINI – gin, syrup, lychee liqueur & lemon juice	6.00
HAVANA COCKTAIL – light rum, pineapple juice & lemon juice	6.00
MOJITO – gold rum, syrup, mint leaves & lime	6.00
RASPBERRY MOJITO – gold rum, syrup, raspberry & lime	6.00
CAIPIRINHA/CAIPIROSCHKA – cachaça/vodka, lime & syrup	6.00

coffee & teas

SELECTION OF TEAS	2.40	CAPPUCCINO	2.65
REGULAR COFFEE	2.40	LATTE / MACCHIATO	2.65
ESPRESSO	2.40	DOUBLE ESPRESSO	3.40
HOT CHOCOLATE	2.65	TRAD. LIQUEUR COFFEES	3.90