



## this & that

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	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	8.50 / 11.50
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	9.95 / 16.50

## from our char-grill

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PRIME CUT OF RBG SIRLOIN STEAK (284g)	20.75
RIB EYE STEAK (284g)	18.95
HANGER STEAK (227g)	9.95
RUMP OF LAMB	13.50
DOUBLE-CUT PORK CHOP	12.00
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

## house favourites

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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

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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

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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

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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

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	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

# wines

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	bottle	175 ml	250 ml
<b>LIGHT AND FRESH WHITES</b>			
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
<b>AROMATIC AND FRUIT DRIVEN WHITES</b>			
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		
<b>FULLER BODIED AND OAKED WHITES</b>			
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		
<b>FRUITY JUICY REDS</b>			
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		
<b>SOFT AND ROUNDED REDS</b>			
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		
<b>RICH AND SPICY REDS</b>			
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		
<b>ROSÉ WINES</b>			
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		
<b>SPARKLING WINES</b>			
24 Jeio Prosecco Valdobbiadene DOCG Brut, NV (Australia)	23.35	4.00	
<b>SPARKLING ROSE</b>			
25 Conti Neri Raboso / Prosecco Rose Frizzante, NV (France)	20.40	3.50	
<b>CHAMPAGNE</b>			
26 Mumm Cordon Rouge, NV (France)	36.00		
27. Mumm Rose, NV (France)	44.00		

# draught beers

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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

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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

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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

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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