

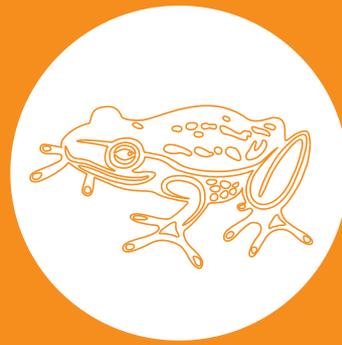
DINNER

STARTERS

Garlic bread (v)	\$6.00
Garlic and herb bruschetta, three pieces (v)	\$10.00
Loaded fries with melted cheese and bacon	\$10.00
Warm nachos with melted cheese, guacamole, jalapeños and sour cream (v)	\$15.00
Duet of house made dips with warm crusty bread (v)	\$15.00
Spicy chicken wings with a tangy chilli soy dipping sauce	\$15.00

MAINS

Chicken parmigiana - crumbed fillet, smoked ham, napoli sauce, fior di latte cheese, served with fries and a mixed salad	\$22.00
Tempura battered fish - crispy battered blue grenadier fillet served with chips, salad and tartar sauce	\$20.00
The Mighty Frog Burger - served on a toasted brioche bun with bacon, relish, crisp salad, cheese, and chips	\$17.00
Baked lasagne served with crisp salad and garlic bread	\$16.00
Chicken and avocado burger - served on a brioche bun with avocado, coleslaw, spicy mayonnaise and fries	\$18.00
Beef and ale pot pie - served with creamy potato mash and buttered vegetables	\$20.00
Chicken souvlaki on toasted Greek souvlaki bread, cos salad, tzatziki and fries	\$18.00



DINNER

MAINS

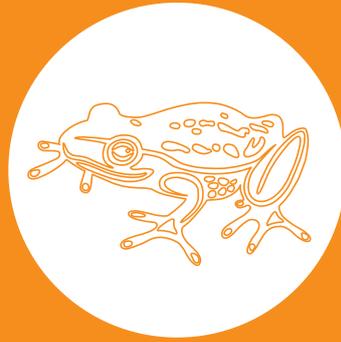
Quinoa and haloumi salad with feta, red onion, pomegranate seeds, mint and rocket with a citrus dressing (v, gf)	\$18.00
Add rosemary and garlic chicken	\$6.00
Warm penne pasta salad with cherry tomatoes, broccolini, spinach, kale, feta and rocket pesto (v)	\$18.00
Salt and pepper calamari served with dressed salad leaves, lemon and aioli	\$15.00
Larger portion with chips	\$19.00
18 Hour Slow Cooked Beef Brisket served with herbed mash, crunchy broccolini and a Mexican spiced jus	\$22.00
Porterhouse steak (300g), served on truffled mash with mushroom and red wine jus with a side of roasted vegetables	\$32.00

SIDES AND EXTRAS

Big bowl of chips and aioli (v, gf)	\$8.00
Cajun spiced wedges with sour cream and sweet chilli dips (v)	\$10.00
Garden salad with house dressing (v, gf)	\$7.00

DESSERTS

Sticky toffee pudding, thick cream, butterscotch sauce and ice cream	\$10.00
Hot apple and cinnamon pie, ice cream and fruit compote	\$10.00
Chocolate ice cream, chocolate soil and berry coulis	\$10.00



DINNER SPECIALS

Grilled whole flounder with minted chat potatoes and lemon butter	\$28.00
Char grilled 300g porterhouse steak with pepper sauce mustard mash and seasonal greens	\$34.00
Roast turkey, stuffing, bacon wrapped chipolatas and roasted vegetables	\$28.00