

WEEKLY SPECIALS

TUESDAY LUNCH & DINNER

\$18 BIG BEEF RIBS & BEER

BEEF RIBS BAKED POTATO & COLESLAW
PLUS A SCHOONER OF TAP BEER

WEDNESDAY LUNCH & DINNER

\$10 CHICKEN SCHNITZEL

WITH CHIPS OR MASH & CHOICE OF SAUCE

PLUS ADD ANY TOPPER FROM \$4

TROPICAL

PARMA

BOSCAIOLA

BOLOGNESE

CREAMY PRAWNS \$6

THURSDAY NIGHT PIZZA FOR TWO

\$25 FOR YOUR CHOICE OF PIZZA

WITH GARLIC BREAD, GARDEN SALAD & GLASS
OF HOUSE WINE OR TAP BEER PER PERSON

SUNDAY LUNCH & DINNER

\$12.50 ROAST OF THE DAY

SERVED WITH FRESH ROASTED POTATOES, PUMPKIN,
CAULIFLOWER GRATIN, PEAS & GRAVY

THE LONG YARD

BRASSERIE

Breads

Crusty Dinner Roll	1
Chargrilled Sour Dough	3
Turkish Garlic Bread	4.5
Turkish Pesto Bread	4.5
Garlic & Parmesan Turkish Bread	6
Bruschetta - Chargrilled Sour Dough & Tomato Salsa	7

Starters

Soup of the Day with Crusty Dinner Roll	6.5
House Crumbed Calamari Rings with Lemon & Tartare	8.5
Golden Fried Prawn Parcels with Sweet Chilli Sauce	8.5
Grilled Chicken Wings basted in Piri Piri Chilli or Hickory BBQ *	8.5
Crispy Fried Spring Rolls with Soy & Ginger Dipping Sauce	8.5
Salt & Pepper King Prawns with Chilli Plum Sauce	9.5

Salads

Garden Salad with Crisp Salad Vegetables, Salad Leaves * & our House Made Dressing	8
Rocket Salad with Roasted Sweet Potato, Fetta Cheese, * Toasted Pinenuts, Bacon & Roquefort Dressing	14
Caesar Salad with Crisp Cos Lettuce, Bacon, Croutons, Parmesan, Soft Boiled Egg & House Made Dressing	14
Chicken Caesar with Fried Chicken Tenderloins	16

Burgers

Piri Piri Chicken – Crumbed Breast Tenderloins with Lemon Aioli, Spicy Piri Piri Sauce, Lettuce & Tomato on Sesame Seed Bun	15
Fish Burger – Beer Battered Fish Fillet with Lettuce, Tomato & Tartare Sauce on Sesame Seed Bun	13
Roast Veggie Burger – House Made Veggie Pattie with Lettuce, Tomato & Lemon Aioli on Turkish Bread	12.5
Beef Burger – House Made Beef Pattie with Lettuce, Tomato, Beetroot, Onions & Hickory BBQ Sauce on Sesame Seed Bun	12
Works Burger – Beef burger with Bacon, Cheese, Egg & Pineapple	15

Long Yard Main Meals

Garlic Prawns – Sautéed King Prawns in Garlic Napoli sauce * with Salad & Garlic Bread	17
Fish of the Day – Please see Chef's Specials Board	
Salmon Fillet – Marinated in Lemongrass & Ginger * with Stir Fried Glass Noodles, Greens & Sesame Glaze	22
Fettuccine Amatriciana – Bacon, Chilli, Fresh Herbs in a Garlic Napoli Sauce	15
Eggplant Parmagiana – layers of eggplant, grilled vegetables, * Mozzarella + Napoli sauce w/ roast potatoes + garden salad	18

Children/Seniors Menu

Chicken Nuggets & Chips	8	Fish Cocktails & Chips	8
Small Chicken Schnitzel with Mash & Gravy	8	Pasta Bolognese Flathead, Chips & Salad	9.9
Prawn Cutlets, Chips & Salad	9.9		

THE FOLLOWING MEALS ARE SERVED WITH YOUR CHOICE OF TWO SIDES – BEER BATTERED CHIPS, COLESLAW, VEGIES, SALAD, ONION RINGS, ROASTED POTATOES OR MASHED POTATO

Chicken Breast Schnitzel	16
Chicken Parmagiana – Schnitzel topped with Napoli Sauce & Three Cheeses	18
Housemade Beef & Guinness Pie – Slow Cooked Beef in a Rich Stout Gravy topped with Pastry	17
Marinated Chicken Breast basted with Hickory BBQ Sauce*	18
Beer Battered Flathead Fillets – with Lemon & Tartare Sauce	16
Garlic Portuguese 1/2 Chicken with Piri Piri Sauce *	22
Vietnamese Pork Skewers – Marinated in Honey & Garlic *	18

OUR STEAKS ARE 100 DAY AGED GRASS FED PRIME CUTS

300gm Rump Steak*	22
350gm T-Bone *	24
300gm Scotch Fillet *	29
add Garlic Prawns *	6

PLUS ADD A SAUCE – GRAVY, DIANE, PEPPERCORN, MUSHROOM OR GLUTEN FREE GRAVY

Sides

Side of chips	4	Basket of Chips	6	Coleslaw *	4
Side of Salad *	4	Side of Veg *	4	Onion Rings	4
Side of Mash*	4	Roasted Potatoes *	4		

*GLUTEN FREE OPTIONS