

# STARTERS & SHARERS

GARLIC BREAD add cheese \$2 (V)   add bacon \$2	\$12
SOUP OF THE DAY (GFO) please see our specials board warm turkish bread	\$12
LEMON PEPPER CALAMARI (GFO) aioli, lemon wedge	\$20
SATAY CHICKEN (3)(GF) housemade satay sauce, thai slaw   main to include jasmine rice	E\$19 M\$28
BRUSCHETTA (V) ciabatta, tomato, spanish onion, basil, garlic, shaved parmesan, olive oil, balsamic reduction	\$19
BEEF MEATBALLS (4) italian style, napoli sauce, basil, parmesan, toasted ciabatta bread	\$20
KARAAGE CHICKEN kewpie mayonnaise, sesame seeds	\$19
PULLED PORK QUESADILLA sour cream, guacamole, mozzarella	\$21
FISH TACOS (2) crumbed barramundi, tortillas, zesty slaw, lime aioli, pico de gallo, coriander, lime	\$20
WEDGES (V) sour cream, sweet chilli	\$16

# SEAFOOD

add gluten free pasta \$3 SEAFOOD LINGUINE (GFO) choice of olive oil or tomato basil sauce prawns, mussels, calamari, fish, scallops	\$29
GHM PAELLA (GF) chicken, mussels, prawns, chorizo, cherry tomatoes, spanish onion, green peas, saffron, paprika, chilli	\$29
MEDITERRANEAN BARRAMUNDI (GF) infused turmeric mash, seasonal greens, balsamic glaze, mint sauce, mediterranean salsa, feta, charred lemon	\$38
FISH & CHIPS (GFO) choice of grilled or beer battered chips, salad, tartare sauce, lemon wedge	\$29
GARLIC OR CHILLI PRAWNS (GF) choice of creamy garlic or tomato & herb sauce fragrant jasmine rice, salad	\$35
LEMON PEPPER CALAMARI (GFO) chips, salad, lemon, garlic aioli	\$29

T&C’S APPLY | 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

# GRILL

all steaks cooked to your liking served with chips, salad or vegetables & choice of sauce	
300G GREAT SOUTHERN PORTERHOUSE (GF)	\$48
300G GREAT SOUTHERN SCOTCH FILLET (GF)	\$50
400G GREAT SOUTHERN RIBEYE STEAK (GF)	\$56
ADD creamy garlic prawns (GF)	\$12

## SAUCES

GRAVY, MUSHROOM GRAVY, RED WINE JUS,  
CREAMY PEPPERCORN, GARLIC BUTTER

# PARMAS

CHICKEN PARMA smoked ham, napoli sauce, mozzarella, chips, salad	\$29
CHICKEN SCHNITZEL chips, salad	\$29
BBQ PARMA crumbed beef schnitzel, napoli sauce, ham, bacon, salami, smokey bbq sauce, mozzarella cheese, chips, salad	\$32
METEORITE PARMA chicken schnitzel, beef meatball, salami, bacon, chorizo, smoked ham, sriracha, napoli sauce, mozzarella cheese, fresh chilli, chips, salad	\$32

# LIGHT MEALS

CAESAR SALAD (GFO, VO) cos lettuce, bacon, croutons, egg, shaved parmesan, homemade caesar dressing   optional: white anchovies	\$24
THAI SALAD (GF, VG) zesty slaw, cherry tomatoes, cucumber, rice noodles, broccoli, capsicum, coriander, thai dressing, shallots, sesame seeds	\$23
WARM BEEF & HALOUMI SALAD (GFO) quinoa, broccoli, kale, cherry tomato, cauliflower, charred corn, beetroot, pumpkin, brown rice, red wine vinaigrette, sunflower seeds, feta, mixed berries	\$28
SALAD TOPPERS (GFO) GRILLED CHICKEN \$8 LEMON PEPPER CALAMARI \$9 MARINATED BEEF \$10 GRILLED PRAWNS \$10	

# CLASSICS

ANGUS BEEF BURGER lettuce, cheese, bacon, caramelised onion, tomatoes, gherkins, burger sauce, chips	\$28
GHM CHICKEN BURGER southern style crispy chicken, bacon, melted cheese, slaw, aioli, chips	\$26
GHM STEAK SANDWICH tender beef fillet, lettuce, caramelised onion, sliced beetroot, egg, bacon, chips, aioli	\$30
ROAST OF THE DAY (GFO) please see specials board roast potato, pumpkin, steamed vegetables, gravy	\$29
NASI GORENG (VO) prawns, chicken, bok choy, red onion, spring onion, carrot, nasi sauce, jasmine rice, fried egg, prawn crackers, fried shallots	\$29
MONGOLIAN LAMB STIR-FRY crispy lamb, seasonal greens, mongolian sauce, fried egg, jasmine rice, shallots, sesame seeds	\$29
LINGUINE CARBONARA (GFO) bacon, mushrooms, caramelised onion, garlic, pesto, white wine & cream sauce, shaved parmesan	\$28
MUSHROOM RISOTTO (GF, V) sautéed mushrooms, caramelised onion, garlic, pesto, white wine & cream sauce, shaved parmesan	\$27
CHICKEN SCALLOPINI (GF, V) pan fried chicken breast, crispy prosciutto, creamy mushroom sauce, mash, seasonal greens,	\$29
CHICKEN TIKKA MASALA (GFO) jasmine rice, flatbread, pappadum, cucumber, cherry tomatoes, fresh chilli, lemon, coriander	\$28
GNOCCHI ROAST PORK pan fried gnocchi, roast pork, caramelised onion, cherry tomatoes, wilted spinach, feta	\$29
LAMB SHANKS (GF) 12 hrs slow cooked, tomato, herbs & red wine sauce, mash, charred broccoli, peas, gravy	\$38

# SIDES

GARDEN SALAD (GF, V)	\$9
ROASTED SEASONAL VEGETABLES (GF, V)	\$9
BOWL OF CHIPS (GF,V)	\$10
GREEK SALAD (GF, V)	\$11

## ALLERGY INFO

WHILE ALL CARE IS TAKEN WHEN CATERING TO SPECIAL DIETARY REQUIREMENTS, PLEASE NOTE THAT OUR KITCHEN HANDLES NUTS, SEAFOOD, SHELLFISH, SESAME, WHEAT FLOUR, EGGS, FUNGI, AND DAIRY PRODUCTS. WE WILL DO OUR BEST TO ACCOMMODATE INDIVIDUAL REQUESTS; HOWEVER, THE DECISION TO CONSUME A MEAL IS ULTIMATELY THE RESPONSIBILITY OF THE DINER.  
V - VEGETARIAN VO - VEGETARIAN OPTION GFO - GLUTEN FRIENDLY OPTION GF - GLUTEN FRIENDLY