

## STARTERS & LIGHT MEALS

### Pub Loaf

with garlic & herb butter

7 7

### Crispy Fried Wings (4) with coleslaw

Choice of BBQ sauce or Buffalo spicy glaze

16 14

### Pumpkin Soup v

12 10

### Salt & Pepper Squid

with salad & garlic aioli

16 14

### Caesar Salad - Entrée/Main

17/20 15/18

## PIZZA (12 INCH)

**Margherita v** - Fresh tomato, mozzarella, basil

22 20

**Hawaiian** - Ham & pineapple

22 20

**BBQ Pork Pizza** - Pork, red capsicum red onion and BBQ Sauce

24 22

**Lamb** - Lamb, pumpkin, black olives, red onion and spinach

24 22



## BURGERS

All burgers are built with lettuce, tomato, red onion & pickle, served with chips and slaw

### Boardwalk Beef Burger

with cheese, bacon & smokey tomato relish

21 19

### The Double B

Double beef, double bacon, double cheese and smokey relish

29 27

### Crispy Chicken Burger

with ranch dressing

21 19

### Spiced Chickpea and Lentil Burger v

served on Coconut milk bun, veganise mayo, chips & salad

21 19



## THE BOARDWALK CARVERY

### ROASTED PORK OR LAMB

Served with traditional accompaniments, roast potatoes, vegetable medley & gravy

	VISITOR	MEMBER
Small	18	<span>16</span>
Regular	22	<span>20</span>
Large	27	<span>25</span>



300pt Member Vouchers can be redeemed for a small carvery, or used as \$10 off the member price of any item.

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

## MAINS

**Cascade Beer Battered Fish & Chips**  
with salad, tartare sauce & fresh lemon

**Potato Gnocchi tossed with basil pesto** 

Pumpkin, sundried tomato, caramelised onion, red capsicum, spinach and parmesan  
+ grilled chicken

**Chicken Schnitzel**

Choice of sauce, served with chips & slaw or vegetable medley  
& buttered new potatoes

**Chicken Parmagiana**

topped with ham, Napoli sauce & mozzarella

**Chicken Coconut Curry**

with steamed rice, contains nuts and seafood  
+ roti

## FROM THE GRILL

**Grilled Tasmanian Salmon**

with crushed new potatoes, broccolini & hollandaise

**Grilled Scotch Fillet (300gm)**

Choice of sauce with chips & salad or vegetable medley & buttered new potatoes

## EXTRAS

**Roti**

**Coleslaw**

**3 Panko Prawns**

**Sauce Options**

Pepper / Mushroom / BBQ / Gravy / Garlic cream sauce / Hollandaise

Sweet Chilli / Smokey Tomato Relish / Veganaise / Tartare / Aioli / Sour Cream

## SIDES

**Chips**






**Beer Battered Onion Rings**

**Wedges** with sour cream & sweet chilli

**Garden Salad** with vinaigrette dressing

**Steamed Vegetables**

**Buttered New Potatoes**

	VISITOR	MEMBER
	25	23
	25	23
	4	4
	23	21
	25	23
	27	25
	2	2
	32	30
	40	38
	3	3
	5	5
	7	7
	3	3
	1.5	1.5
	9	7
	7	5
	9	7
	9	7
	9	7
	9	7

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