



Oysters – Tasmanian

Natural with tangy cocktail sauce

Half Dozen \$10.90

Dozen \$18.90

Kilpatrick with bacon and Worstershire sauce

Half Dozen \$12.90

Dozen \$21.90

Mornay with Parmesan cheese and béchamel sauce

Half Dozen \$12.90

Dozen \$21.90

Bloody Mary traditional served in shot glass

Half Dozen \$11.90

Dozen \$19.90

Entrées

Garlic/Herb Bread \$ 5.00

Bruschetta – Traditional with balsamic dressing \$ 8.00

Soup of the day (See specials board) \$ 6.90

Mexican Nachos – Crispy corn chips with tasty cheese, tomato salsa, sour cream, guacamole and jalapenos

For two \$15.00

Trio of Dips – Selection of dips with a side salad and toasted Turkish bread

For two \$16.00

Spicy Potato Wedges with sweet chilli sauce and sour cream \$ 9.50

Antipasto Plate – For two – Selection of cured meats, Mediterranean vegetables, dips, seafood and Turkish bread \$22.90

Chicken Satay – Chicken tenderloins coated in a creamy peanut sauce served with jasmine rice and a side salad

Entrée \$13.50

Main \$21.00

Salt and Pepper Squid – Tender calamari pieces gently fried with a side salad and sweet chilli mayonnaise

Entrée \$12.90

Main \$21.00

Risotto

Chicken Mediterranean – Tender chicken pieces with char grilled vegetables, sun dried tomatoes, baby spinach and cream sauce

\$19.50

Tiger Prawn – Tiger Prawns and semi sun dried tomatoes with sugar snap peas, baby spinach, white wine cream sauce and fresh parmesan

\$24.50

Seafood Risotto – Black tiger prawns, scallops, green lip mussels, calamari and shrimp with Napoli sauce

\$24.50

Vegetarian – Selection of fresh vegetables including snow peas, sun dried tomatoes and spring onions slowly cooked in a creamy napoli sauce

\$18.50

Pasta

Spinach and Ricotta Cannelloni – Topped with baby spinach, pine nuts, napoli sauce and a dash of cream

\$21.00

Spaghetti Marinara – Traditional with prawns, scallops, mussels, calamari and basil infused napoli sauce

\$24.50

Polo Fungi Gnocchi – Tender chicken pieces tossed with button mushrooms and spring onions in a chardonnay cream sauce with fresh Parmesan

\$19.50

Pumpkin Ravioli – Pumpkin filled ravioli with chicken, sun dried tomatoes, baby spinach, pine nuts, pesto and cream sauce

\$19.50

Vegetarian Penne – Selection of vegetables and Danish fetta with white wine, napoli sauce, cream and fresh parmesan

\$17.90

Salmon and Chive Fettuccine – Tasmanian smoked salmon, tiger prawns, baby spinach, cherry tomatoes, white wine and cream sauce

\$22.90

From the Wok

Mongolian Beef Stir-fry – Marinated eye fillet strips with Asian vegetables, baby corn, capsicum and hokkien noodles finished with a sweet soy, lemongrass and oyster sauce

\$24.50

Chicken and Sesame Stir-fry – Tender chicken pieces with Asian vegetables, baby corn, hokkien noodles, sweet chilli, cashews and satay sauce

\$24.50

Vegetarian Stir-fry – Selection of Asian vegetables with hokkien noodles, bean shoots, cashews, sesame seeds, fresh ginger and sweet chilli sauce

\$21.50

Seafood Stir-fry – Seafood combo including tiger prawns, scallops, shrimp, calamari, lemongrass, sweet soy and a dash a sweet chilli

\$24.50



Cross Keys Salad

Traditional Caesar Salad – Coz lettuce, oven baked croutons, crispy bacon, poached egg, fresh parmesan, homemade dressing and anchovies

\$15.90

With Chicken \$19.90

Warm Chicken Salad – Lightly smoked chicken, crispy bacon, honey roasted cashews, mixed lettuce leaves, mango and seeded mustard dressing

\$18.90

Smoked Salmon Salad – Mixed lettuce leaves, smoked Tasmanian salmon, fresh avocado, grilled Danish fetta with a lemon lime and dill dressing

\$21.00

Greek Salad – Baby coz lettuce, cherry tomatoes, cucumber, kalamata olives, fetta cheese, and balsamic dressing

\$15.90

With marinated lamb fillets \$21.00

Garden Salad – Mixed lettuce leaves, tomato, cucumber, red onion and black olives with a lemon herb and olive oil dressing

\$12.90

Seafood

Tiger Prawns – Tiger prawn brochette grilled and served on a bed of rice with your choice of creamy garlic or mild sweet chilli sauce

\$25.90

Fish of the Day – (See specials board)

Calamari Fritti – Crumbed calamari, lightly fried and served with chips and salad with our own house made tartare sauce

\$23.90

Seafood Crepe – Medley of seafood including tiger prawns, scallops, calamari, mussels and shrimps cooked in a garlic cream sauce with homemade crepe and fresh parmesan

\$25.90

Grilled or Fried Fish Fillets

Fried – In beer batter with our own house made tartare sauce

Grilled – Lightly floured and grilled with lemon butter sauce

\$21.90

From the Grill

Porterhouse 300g **\$28.90**

Scotch Fillet 300g **\$28.90**

Rump Steak 350g **\$27.90**

Steak of the Day – (See specials board)

All steaks are grain fed and cooked to your liking on our flame grill and served with your choice of sauce: Mushroom, Pepper, Dianne Sauce or Garlic Butter

Chicken/Veal

Chicken Neptune – Grilled chicken breast with a pan fried seafood combo in a garlic, white wine and cream sauce

\$25.90

Chicken Mediterranean – Pan fried chicken breast on a mediterranean vegetable stack with a balsamic reduction and pesto

\$23.90

Veal Scaloppini – Pan fried tender veal pieces with mushrooms, garlic, spring onion and a brandy cream sauce

\$23.90

Veal Caprice – Pan fried seafood medley with veal medallions, garlic and Napoli sauce with a dash of cream and spring onions

\$25.90

Old Favourites

Roast of the Day – (See specials board)

Chicken or Veal Schnitzel

\$18.90

Chicken or Veal Parmagiana – Topped with a ham, cheese and Napoli sauce

\$20.90

Chicken Kiev – Breast of chicken filled with garlic butter, oven baked and served with jasmine rice

\$20.90

Lambs Fry and Bacon – With fried onions and gravy

\$17.50

Bangers and Mash – Thick bratwurst sausages served on mash with caramelized onions and gravy

\$18.50

Kids Menu

\$8.50

Chicken nuggets with chips

Roast of the day with chips and vegetables

Grilled or Fried fish and chips

Spaghetti Bolognese

Party pack with chips (Party pies and sausage rolls)

Chicken Schnitzel/Parmagiana with chips and vegetables

Side Dishes

Basket of Chips **\$6.00**

Bowl of Mash **\$4.50**

Bowl of Veg **\$5.50**

Desserts

Please ask the staff for a Desert Menu, alternatively you may choose from the selection of cakes that are available in our display



Dessert Menu

Banana and Malibu Crepe

With your choice of double or ice cream

\$8.50

Self-Saucing Chocolate Pudding

With fresh fruit and your choice of double cream or ice cream

\$8.50

Chocolate Mousse

Made in house with fresh strawberries and double cream

\$8.50

Cheese and Fruit Platter

Chef's Selection with water crackers

\$9.50

Selection of cakes also available in our Display Cabinet

Cake \$6.00

Coffee & Cake \$8.50 (excl. Liqueur Coffee)

Coffee

Cappuccino	\$3.00
Mocha	\$3.00
Café Latte	\$3.00
Macchiato	\$3.00
Flat White	\$3.00
Short Black	\$3.00
Long Black	\$3.00
Pot of Tea	\$3.00
Hot Chocolate	\$3.00

Liqueur Coffee

French Coffee (Brandy)	\$8.00
Irish Coffee (Jameson's)	\$8.00
Jamaican Coffee (Tia Maria)	\$8.00
Mexican Coffee (Tia Maria)	\$8.00
Monk Coffee	\$8.00
Roman Coffee	\$8.00