

# Dinner Menu

Served daily between 6pm - 8pm

## Little Stuff

**Homemade Spring Rolls \$15.00**

Spring roll pastry packed with minced pork and vegetables by our fabulous chefs. Served with sweet chilli and honey mustard sauce

**Loaded Garlic Bread \$10.00**

Tasty garlic and oozy butter on toasty Ciabatta Bread loaded with bacon & cheese

**Spicy Chicken Skewers & Avocado Salsa \$18.50**

Marinated chicken tenderloins, flame grilled and served with zesty avocado salsa

**Garlic Bread \$8.50**

Tasty garlic and oozy butter on toasty Ciabatta Bread

## Big Stuff

Choose your favourite side - chips, salad, vegetables, or a mixture

**NT Gulf Barramundi \$36.50**

Have it grilled or freshly battered, with lemon and our delicious homemade tartare sauce

**Marbles Chicken Parmi \$30.00**

Our famous schnitzel, layered with premium ham, Napoli sauce and topped with chefs own three cheese mix

**Chicken Schnitzel \$27.00**

Tender chicken breast, crumbed in house and pan fried until golden brown. Whack a sauce on it, you know you want to!!

**Scotch Schnitzel \$33.00**

Aged scotch fillet, crumbed with a selection of spices and pan-fried until golden brown

## The Signature Collection

**Curry - Beef or Chicken \$29.50**

Chefs own spicy red curry cooked with tender beef or chicken strips served with rice, homemade raita and naan bread

**Lemon Pepper Calamari \$29.00**

Fresh calamari dusted in lemon pepper and lightly pan fried with a side of aioli. We serve this one with a garden salad and chips

**Risotto of the day**

*"Ask the team what the chef surprised us with today"*

**Spaghetti Bolognese \$25.00**

An old favourite - rich beef sauce poured over spaghetti pasta, topped with parmesan cheese & a tasty piece of garlic bread on the side

**Nasi Goreng \$29.50**

A wonderful combination of oyster sauce, ketjap manis, mixed vegetables with a hint of chili, finished with an egg on top. Add a little something extra, chicken or prawns, it's all good!!

**Homemade Beef Lasagne \$25.00**

Delicious beef & Napoli sauce layered between lasagne sheets & topped with our creamy Bechamel sauce and your choice of side - yummo!!

**Homemade Vegetarian Lasagne \$27.00**

Roasted pumpkin, eggplant, capsicum and zucchini with sundried tomatoes layered between ricotta, lasagne sheets with Napoli sauce and topped with a Bechamel sauce and your choice of side – it's so good!!



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## The Truck Stop

*Our truckies are particularly important to us, they are the true backbone of our country, and we're thankful for em' all!!!*

### Slow Cooked Beef Cheeks \$36.00

Marinated in a red wine sauce, these beef cheeks are slowed cooked for 4 hours, these babies will melt in your mouth  
Perfectly complimented with mash & vegetables

### Bangers and Mash \$24.00

How can we go past a traditional one?  
Pork sausages and onion gravy on a bed of mash with steamed vegetables

### House Salad \$16.50

Fresh cos lettuce, spiralized zucchini, grated carrot, capsicum, cucumber, cherry tomatoes, and red onion with chefs secret dressing

Add some grilled chicken or prawns - \$8.00

### Wauchope Lamb Chops \$32.00

3 succulent lamb loin chops served with rich onion gravy and your choice of side

### Vegetarian Pasta Alla Primavera \$25.00

Rich and creamy tomato sauce with fresh vegetables; zucchini, mushrooms, broccoli, cauliflower, carrots, and spinach tossed through linguine pasta

### Greek Salad \$15.50

Cherry tomato, cucumber, red onion, olives & fetta – dressed with chefs own Greek style dressing

Add some grilled chicken or prawns - \$8.00

## From the Paddock

*Our beef is sourced from the pasture rich Mount Compass region of South Australia and aged in a temperature-controlled environment for a minimum of 21 days*

**Choose your favourite side - chips, salad, vegetables or a mixture**

### Pasture Fed Scotch Fillet 180 days \$42.00

400gm Premium yearling fillet, with high marble score, tender texture, and robust flavour  
Flame grilled and rested before plating

### Marbles Surf and Turf \$47.00

Premium 400gm scotch fillet topped with creamy garlic prawns

### Pasture Fed Rib Eye Fillet on Bone 180 days \$45.00

400gm Premium yearling fillet, with high marble score, tender texture, and robust flavour.  
Flame grilled and rested before plating

### Sauces \$3.50

**You can add them to more than just our steaks.....**

All the favourites are here: Pepper, Diane, Mushroom, Creamy Garlic & of course Rich Gravy

## How about the Kids?

**Choose a favourite side - chips, salad or veggies**

### Beef Lasagne \$13.00

Delicious beef and tomato sauce layered between lasagne sheets & topped with our creamy Bechamel sauce - yummo!!

### NT Gulf Barramundi \$13.00

Grilled or battered, lemon, and our delicious homemade tartare sauce

### Chicken Tenders \$13.00

Tasty grilled chicken tenderloins (3)

### Chicken Nuggets \$13.00

The best the chicken had to offer (6)

