

Breads

Herb & Cheese Pizza Bread ***\$9.9***

baked in our wood fire oven, topped with fresh herbs & cheese

Warm Herb Focaccia ***\$7.9***

served with olive oil, balsamic vinegar & butter

Garlic Bread ***\$6.9***

oven baked crusty bread with garlic butter

Bruschetta ***\$8.9***

traditional tomato & fresh basil with extra virgin olive oil, balsamic reduction and pecorino parmesan shavings served on crusty bread

Starters

Trio of Dips ***\$13.9***

home made dips served with warm pizza bread brushed with fresh herbs & olive oil

Homemade Chicken Spring Rolls ***\$12.9***

served with iceberg lettuce and sweet & sour chilli sauce

Soup of the Day ***\$9.9***

ask a staff member for details

Chilli Prawns ***\$12.9***

sautéed with coriander, roasted red peppers, red onion & tomato ragout

Buffalo Chicken Wings ***\$9.9***

smothered in a spicy buffalo sauce with a blue cheese dipping sauce

Snacks

Nachos (V) ***\$15.9***

baked corn chips with melted cheese, re-fried beans, sour cream, salsa & avocado mousse

Thick Cut Chips ***\$7.9***

served with tomato sauce

Wedges ***\$8.9***

served with sweet chilli sauce & sour cream

Salads

Prosciutto Salad **\$17.9**

served with roasted butternut pumpkin, pecorino parmesan, wild rocket & cherry tomatoes drizzled with olive oil & balsamic vinegar

Caesar Salad **\$17.9**

cos lettuce, crispy bacon, pecorino & a hard boiled egg, drizzled with a traditional dressing, garnished with anchovies & a jumbo crouton

Add Grilled Chicken **\$3.5**

Pasta & Risotto

Rigatoni **\$17.9**

pan fried with garlic, onion, basil & tomato ragout & finished in the oven with mozzarella, bocconcini & a layer of mild salami

Risotto of Mixed Vegetables (V) (GF) **\$16.9**

spinach, pea & mushroom risotto with lemon infused olive oil

Chicken & Chorizo Risotto **\$18.9**

sautéed fresh breast fillet with, chorizo, shallots, cherry tomatoes & baby spinach in a saffron infused chicken stock garnish with parmesan shavings.

Ricotta & Spinach Ravioli **\$17.9**

served with a pesto infused white mushroom sauce

Imperial Classics

Chicken Parmigiana **\$18.9**

crumbed breast fillet layered with Virginian ham, tomato ragout & melted cheese, served with chips & salad

Fish & Chips **\$18.5**

beer battered flake served with a caper aioli, chips & garden salad

Steak Sandwich **\$18.9**

grilled scotch fillet in crusty Turkish bread with lettuce, tomato, caramelised onions & honey mayo, served with thick cut chips

Imperial Burger **\$17.9**

prime beef in a toasted sesame bun with tomato, lettuce, crispy bacon, egg, cheese & caramelised onion served with thick cut chips & a side of tomato relish

Chicken Sandwich **\$17.9**

grilled breast fillet with crisp bacon, cheese, avocado mousse and seeded mustard aioli, served with thick cut chips

Salt & Pepper Calamari **\$18.9**

marinated in coriander, chilli and cumin, dusted with cornflour served with thick cut chips, garden salad and sweet chilli aioli

Mains

Lamb Thai Red Curry

\$19.9

oven braised lamb in a mild coconut cream sauce, served with aromatic jasmine rice and warm crispy bread

Spanish Seafood Clay Pot (GF)

\$26.9

prawns, scallops, calamari, mussels & flake, sautéed with capsicum, red onion & coriander in a cumin spiced ragout, served with crusty bread & Mexican rice

Chicken & Chorizo Hot Pot

\$22.9

served in a roasted pepper, tomato & cumin sauce with potato & pea puree

Steak & Guinness Pie

\$18.9

served with flaky puff pastry & buttery mashed potato

Pork Schnitzel

\$20.9

freshly crumbed served with thick cut chips, salad & a side of mushroom sauce

Fish of the Day

Market Price

ask staff for details

From the Grill

Char-grilled to your liking and dusted with house made seasoning (*GF without chips)

200gm of Hopkins River Eye Fillet Medallions (GF)

\$27.9

platinum cut of beef, aged no less than 180 days for maximum flavour & texture, served with sautéed mushrooms, caramelised onion, potato gratin & sweet potato crisps

The following steaks are complimented with thick cut chips & a garden salad

250gm Hopkins River Porterhouse (GF*)

\$25.9

this cut boasts an earthy flavour & a light degree of marbling

350gm Hopkins River Rump Steak (GF*)

\$28.9

a full flavoured prime cut of beef with great taste & texture

Sauces & Mustards

\$2.5

mushroom, pepper, garlic, gravy, béarnaise & a range of mustards

Surf & Turf (GF*)

\$5.5

Upgrade any of the above steaks by topping them with tiger prawns & a light garlic sauce

Classic Wood Fire Pizza

Hawaiian	\$15.9
ham & pineapple with napoli & melted mozzarella	
Meat Lovers,	\$17.9
ham, bacon, salami, chorizo, napoli, caramelised onion, mozzarella & bbq sauce	
Mexican	\$16.9
salami, Spanish onion, mozzarella, napoli, roasted red capsicum & jalapenos	
Capricciosa	\$15.9
ham, mushrooms, mozzarella & olives on a napoli base (anchovies optional)	

Gourmet Wood Fire Pizza

Roma	\$18.9
pesto, prosciutto, artichokes, roasted capsicum & napoli sauce, finished with extra virgin olive oil & grated parmesan	
Portuguese Chicken	\$18.9
Spanish onion, bacon, tomato, napoli sauce & mozzarella, finished with a piquant aioli	
Mediterranean (V)	\$16.9
roasted peppers, mushrooms, baby spinach, sweet potato, bocconcini & semi-dried tomatoes with Italian herbs	
Seafood	\$22.9
prawns, scallops & baby spinach, mixed herbs, napoli sauce, red onion and mozzarella	

Sides

Thick cut chips, mashed potato, side salad or steamed vegetables	\$4.5
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Desserts

Homemade Tiramisu	\$9.0
espresso, Tia Maria & Bailey's soaked sponge fingers, layered with Galliano infused mascarpone cream	
Apple & Rhubarb Crumble	\$9.0
served with warm brandy custard	
Sticky Date Pudding	\$9.0
home made pudding served warm with butter scotch sauce and ice cream	
Crepes	\$9.0
served with banana, butterscotch sauce & garnished with lemon infused mascarpone cream	