
MENU



ENTRÉES

Garlic Bread (V), 10

Golden, oven-baked bread infused with rich garlic butter, offering a comforting start to your meal.

Garlic and Cheese Bread (V), 12

A twist on our classic garlic bread, topped with a layer of melted cheese for extra indulgence.
+ Add Bacon or Salami, 3 each

Bruschetta (V), 18

Crisp toasted bread topped with a fresh mix of diced tomatoes and onions, drizzled with olive oil, basil, and a sprinkle of grated parmesan. Finished with Danish fetta and a light drizzle of pesto oil for an Italian-inspired delight.

Grilled Saganaki (V), 20

Seared to perfection, this Greek cheese dish is served alongside a refreshing pear salad and a tangy balsamic glaze, with a wedge of lemon for added zest.

Garlic & Rosemary Fried Chicken Bites, 16

Tender, juicy pieces of buttermilk-marinated chicken fried to a golden crisp, seasoned with garlic and rosemary. Paired with a spicy Kewpie mayo and a wedge of lemon for a flavourful bite.

Char-Grilled Calamari, 16

Tender calamari, grilled to perfection and accompanied by creamy taramosalata, a hint of spicy mayo, and a lemon wedge to brighten each bite.

Peking Duck Spring Rolls, 15

A crispy, golden spring rolls filled with savory Peking duck, complemented by the Chef's special sauce for an added burst of flavour.

SIDES

Side of Vegetables, 8

A seasonal selection of steamed vegetables, lightly seasoned to balance any main course.

Side of Mash, 6

Creamy mashed potatoes with a buttery finish, perfect for pairing with our pub favourites.

Bowl of Chips, 10

Crispy and golden, served with a side of aioli or ketchup. A classic side that's perfect for sharing.

Bowl of Wedges, 10

Thick-cut potato wedges, golden and crispy on the outside, fluffy on the inside. Served with sour cream and sweet chili sauce for dipping.

Side Salad, 6

A refreshing garden salad with mixed greens, cherry tomatoes, cucumber, and a light vinaigrette.

BURGERS & SANDWICHES

EPH Beef Burger, 26

Wagyu beef patty topped with American cheddar, crispy bacon, lettuce, tomato, fried onion rings, dill pickles, aioli, and tomato relish, all nestled in a soft bun. Served with a side of crispy chips.

Southern Fried Chicken Burger, 26

Buttermilk-fried chicken with lettuce, tomato, dill pickles, crispy bacon, American cheddar, and Kewpie mayo on a toasted brioche bun. Served with chips.

EPH Steak Sandwich, 32

Grilled 200g porterhouse steak on toasted bread with lettuce, tomato, onion jam, crispy bacon, aioli, and cheese. Served with a side of chips.

SALADS

Caesar Salad, 20

Crisp cos lettuce, candied bacon, croutons, anchovies, and parmesan, tossed in Caesar dressing and topped with a poached egg.
+ Add Chicken, 6
+ Add Lemon Pepper Calamari, 6
+ Add Grilled Prawns, 10

Roasted Pumpkin, Beetroot & Pear Salad (V), 24

A refreshing mix of greens, roasted pumpkin, beetroot, pear, quinoa, toasted macadamias, and feta, finished with pomegranate and Chef's special dressing.
+ Add Chicken, 6
+ Add Prawns, 10

WEEKLY SPECIALS

WEDNESDAY STEAK PROMO 28

Enjoy our classic 250g porterhouse steak special with a complimentary beer or house wine every Wednesday at a great price.

THURSDAY SEAFOOD BASKET 25

Dive into a delicious seafood basket with a complimentary beer or house wine for a special price every Thursday.

FRIDAY PARMA & POT 22

Savour our Chicken Parmigiana with a complimentary pot of beer of your choice every Friday.

PUB FAVOURITES

Chicken Parmigiana, 29

Crumbed chicken breast topped with rich Napoli sauce, Virginia ham, and mozzarella cheese, then baked until golden. Served with chips and salad.

+ Add mushroom, peppercorn, or red wine jus, 2

Chicken Schnitzel, 26

A golden crumbed chicken breast, fried to a crisp perfection. Served with chips, a fresh garden salad, and rich gravy.

Fish & Chips, 28

Light and crispy beer-battered barramundi fillets paired with chips, a refreshing side salad, and homemade tartare sauce.

Lemon Pepper Calamari, 28

Lightly fried calamari seasoned with lemon pepper, served with chips, salad, and a side of creamy aioli for dipping.

Seafood Basket, 32

A generous assortment of (4) grilled prawns, tender scallops (2), fried calamari, and beer-battered fish, served with chips, a garden salad, and homemade tartare sauce.

Grilled Salmon (GF), 35

Succulent salmon fillet served with creamy mashed potatoes, grilled asparagus, scallops, herb oil, mango salsa, homemade tartare sauce, and a wedge of lemon for a fresh finish.

Grilled Pork Chop, 32

Tender pork chop paired with an apple, potato, and celery salad, with a side of flavourful red wine jus.

Porterhouse Steak, 42

A 300g porterhouse steak cooked to perfection, served with chips, salad, and your choice of red wine jus, mushroom sauce, peppercorn sauce, or herb butter.

Scotch Fillet, 52

A 350g premium Scotch fillet cooked to your liking, served with chips, salad, and your choice of red wine jus, mushroom sauce, peppercorn sauce, or herb butter.

PANS

Garlic Prawns, 28

Juicy prawns cooked in garlic, served over rice with a side of chips and salad for a hearty meal.

Pumpkin Risotto (V), 28

Creamy risotto with pumpkin, Danish fetta, toasted pine nuts, and sage butter for a fragrant and delicious vegetarian option.

+ Add Chicken, 6

Spaghetti "Mazza", 32

A luxurious seafood pasta with mussels, calamari, prawns, and scallops, sautéed in extra virgin olive oil, garlic, chili, capers, and braised leek, with a splash of wine and confit tomato for a touch of elegance.

Spaghetti Bolognese, 29

Classic spaghetti with a slow-cooked bolognese sauce, rich in flavour and topped with parmesan cheese.

KIDS

12 years and under only

\$13 Includes a glass of soft drink

Choice of:

- Nuggets & Chips
- Calamari & Chips
- Chicken Parma & Chips
- Chicken Schnitzel & Chips
- Cheeseburger & Chips
- Margherita Pizza
- Spaghetti Bolognese

DESSERTS

Pistachio Semifreddo, 14

A creamy pistachio frozen dessert, served with poached rhubarb and raspberry coulis.

Pavlova (GF), 10

A light and airy pavlova topped with whipped cream and mixed berry coulis for a refreshing, sweet finish.

Homemade Chocolate Brownie, 14

A rich chocolate brownie served with white chocolate crumbles, nuts, mango sorbet, and fresh berries for a decadent treat.

SENIORS' SELECTION

ENTRÉE

Garlic Bread, 6

Freshly baked bread, golden and infused with a warm, garlicky butter. A comforting start to your meal.

+ Add Bacon, 2

+ Add Cheese, 2

MAINS

Spaghetti Bolognese, 15

Classic spaghetti with a rich, slow-cooked meat sauce, full of flavour and topped with a sprinkle of parmesan.

Chicken Schnitzel, 15

Crispy, golden-breaded chicken breast served with a fresh garden salad and a side of crunchy chips. A hearty classic.

Chicken Parmigiana, 17

A classic favourite: crumbed chicken breast topped with Napoli sauce, ham, and melted mozzarella. Served with a fresh garden salad and chips.

Fish & Chips, 16

Lightly battered fish, golden and crisp, served with a side of chips, garden salad, tartare sauce, and a wedge of lemon for a refreshing finish.

SIDES

Side of Vegetables, 5

A fresh, seasonal selection of steamed vegetables, lightly seasoned.

Side of Chips, 5

Golden, crispy chips perfect for pairing with any main meal.

All senior main meals include a complimentary glass of soft drink or wine. Senior's Card must be presented to wait staff when ordering.

Grilled Fish, 16

Grilled hake fillet, cooked to tender perfection. Paired with a garden salad, chips, tartare sauce, and a lemon wedge for a hint of citrus.

Lemon Pepper Calamari, 16

Calamari lightly seasoned with lemon pepper and fried to golden perfection. Served with garden salad, chips, tartare sauce, and a slice of lemon.

Porterhouse Steak, 25

A tender 200g porterhouse steak, cooked to your preference and accompanied by a garden salad and chips. Choose from a side of red wine jus, mushroom sauce, peppercorn sauce, or herb butter.

DESSERTS

Pavlova (GF), 5

A light, airy pavlova topped with whipped cream and drizzled with mixed berry coulis.

Chocolate Mousse (GF), 5

Smooth, rich chocolate mousse, ideal for those craving a decadent finish to their meal.