



this & that

MARINATED OLIVES	2.95
TOMATO & ROAST PEPPER SOUP w/ toasted pumpkin seeds	cup 4.00 bowl 6.00
CLAM & CORN CHOWDER w/ pancetta, potato & chives	cup 5.00 bowl 7.00
TIGER PRAWNS w/ garlic butter & lemon	9.50
SERRANO HAM w/ rocket salad, olives & sun blushed tomato	7.50
BARBECUED CHICKEN SANDWICH w/ tomato, avocado & onions	8.00
BABY GEM SALAD w/ garlic-anchovy dressing & grated parmesan	5.50
MIXED GREEN SALAD w/ cucumber, tomato & honey-mustard dressing	5.50
GRILLED CHICKEN SALAD w/ apple, stilton & walnuts	9.00
BLACKENED SALMON SALAD w/ coriander, lime & avocado	8.50
PASTA PRIMAVERA w/ spicy vegetable sauce & parmesan cheese	7.50
MACARONI w/ meatballs, tomato sauce & basil	7.50
MADRAS VEGETABLE CURRY	7.50

from our charcoal-grill

PRIME CUT OF RBG SIRLOIN STEAK	20.00
RIB EYE STEAK	18.00
HANGER STEAK	11.00
RUMP OF LAMB	15.00
DOUBLE-CUT PORK CHOP	12.00
FREE RANGE CHICKEN	12.00
ORGANIC SALMON	11.50
KING SCALLOPS	17.00

OUR GRILLED DISHES ARE SERVED WITH A CHOICE OF CHIMICHURRI SAUCE, AROMATIC BUTTER OR HORSERADISH SAUCE

local favourites

BEER BATTERED FISH w/ hand Cut Chips, Mushy Peas, Tartare Sauce	12.00
STEAK AND MANCHESTER ALE PIE w/ Creamed Mash Potato	12.00

gourmet burgers

CLASSIC w/ tomato, pickles & 1000 island dressing	8.50
CHEDDAR w/ aged cheddar, tomato & pickles	9.00
CAJUN w/ tomato, cheddar cheese & spicy relish	9.00
WESTERN w/ tomato, avocado & smokey chilli mayo	9.50
LAMB w/ tomato, pickles & yogurt mint sauce	9.50
CHICK-FILLET w/ tomato, pickles & barbecued onions	9.50
PORTOBELLO MUSHROOM w/ goat cheese & honey-mustard onions (V)	8.50

OUR GOURMET BURGERS ARE SERVED WITH FAT CHIPS

side dishes

MARIS PIPER FAT CHIPS w/ seasoning salt	2.50
MASHED POTATOES w/ garlic & parmesan cheese	2.50
BUTTERNUT SQUASH w/ sunflower seeds	2.50
STEAMED GREEN VEGETABLES w/ lemon	2.50
MIXED GREEN SALAD w/ tomato, cucumber & vinaigrette	2.50

desserts

FRESH FRUIT SALAD w/ sorbet	4.00
MERINGUE DESSERT w/ strawberries & ice cream	4.00
CHEESE CAKE w/ maple caramel	4.00
CHOCOLATE BROWNIE w/ nuts & vanilla ice cream	4.50
ICE CREAMS vanilla, chocolate or strawberry	4.00

milkshakes & smoothies

VANILLA SHAKE	3.00
STRAWBERRY SHAKE	3.00
CHOCOLATE SHAKE	3.00
STRAWBERRY-BANANA SMOOTHIE	3.25
MANGO-YOGHURT SMOOTHIE	3.25

soft drinks

	half pint	pint
COCA-COLA (REGULAR/DIET)	1.50	2.95
SCHWEPES LEMONADE	1.50	2.95
STILL WATER (33cl)	1.50	SPARKLING WATER (33cl) 1.50
PURE exclusive table water		
STILL WATER (1 litre)	3.00	SPARKLING WATER (1 litre) 3.00

SOME OF THESE DELIGHTFUL CREATIONS MAY CONTAIN NUTS OR NUT OIL. PLEASE ASK A MEMBER OF OUR TEAM FOR MORE INFORMATION.

wines

	bottle	175 ml	250 ml
LIGHT AND FRESH WHITES			
1 Terre Forti Trebbiano-Chardonnay, 08/09 (Italy)	14.75		
2 Valdivieso Sauvignon Blanc, 08/09 (Chile)	16.50	3.95	5.60
3 El Lapiz Chenin Blanc-Chardonnay, 07/08 (Argentina)	15.50	3.75	5.25
AROMATIC AND FRUIT DRIVEN WHITES			
4 Conto Vecchio Pinot Grigio, 08/09 (Italy)	18.50	4.45	6.25
5 Argento Reserva Tor'ontes, 07/08 (Argentina)	17.50		
6 Wither Hills Sauvignon Blanc 07/08 (New Zealand)	21.50		
7 St Hallett Poacher's Blend, 07/08, (Australia) (Semillon-Sauvignon Blanc-Riesling)	19.50	4.65	6.60
FULLER BODIED AND OAKED WHITES			
8 Casa de Piedra Chardonnay, 08/09 (Chile)	16.00	3.85	5.45
9 Deakin Estate Viognier, 08/09 (Australia)	18.00		
10 Laroche Petit Chablis, 07/08 (France)	23.00		
FRUITY JUICY REDS			
11 Terre Forti Sangiovese, 07/08 (Italy)	14.75		
12 St Hallett Gamekeepers Reserve, 07/08 (Australia) (Shiraz-Grenache-Touriga)	19.50	4.65	6.60
13 San Rafael Merlot, 08/09 (Chile)	16.50	3.95	5.60
SOFT AND ROUNDED REDS			
14 Casa de Piedra Cabernet Sauvignon, 06/07 (Chile)	16.00	3.85	5.45
15 Rioja Castillo di Clavijo Crianza, 04/05 (Spain)	18.00		
16 Preece Merlot, 06/07 (Australia)	21.00		
17 Les Nuages Pinot Noir, 06/07 (France)	20.00		
RICH AND SPICY REDS			
18 El Lapiz Malbec Shiraz, 07/08 (Argentina)	15.50	3.75	5.25
19 SAAM Mountain Pinotage, 07/08 (South Africa)	19.00	4.55	6.40
20 Tarquino Malbec, 08/09 (Argentina)	17.00		
ROSÉ WINE			
21 Deakin Estate Cabernet Merlot Rosé, 08/09 (Australia)	17.00	4.10	5.75
22 Conto Vecchio Pinot Grigio Blush, 08/09 (Italy)	16.00		
CHAMPAGNE AND SPARKLING WINE			
23 Thomas Mitchell Brut, NV (Australia)	19.00	3.25 (125 ml)	
24 Marquis de la Tour Rosé Brut, NV (France)	20.00		
25 De Nauroy Brut, NV (France)	34.95		
26 Mumm Cordon Rouge Brut, NV (France)	40.00	6.75 (125 ml)	

draught beers

	half pint	pint
STELLA ARTOIS (Belgium)	1.60	3.20
BECKS VIER (Germany)	1.50	3.00
STAROPRAMEN (Czech Republic)	1.70	3.40
BODDINGTON (UK)	1.50	3.00
GUINNESS (Ireland)	1.70	3.40
BLACKTHORN CIDER (UK)	1.50	3.00

bottled beers

PERONI (Italy)	330ml	3.25
KRONENBOURG 1664 (France)	330ml	3.25
BUDWEISER (US)	330ml	3.25
CORONA (Mexico)	330ml	3.25
COBRA – ALCOHOL FREE (India)	330ml	3.00
PERONI GRAN RISERVA (Italy)	330ml	4.00
NEWCASTLE BROWN ALE (UK)	550ml	4.50
MAGNERS CIDER (UK)	568ml	4.50

cocktails

RBG'S WOO WOO – vodka, peach liqueur, cranberry & lime	5.95
COSMOPOLITAN – vodka, cointreau, cranberry & lime	5.95
SEA BREEZE – vodka, cranberry & grapefruit juice	5.95
FUZZY NAVEL – vodka, peach schnapps & orange juice	5.95
HARVEY WALLBANGER – vodka, orange juice & galliano	5.95
MARTINI – gin, dry vermouth & olives	5.95
LYCHEE MARTINI – gin, syrup, lychee liqueur & lemon juice	5.95
HAVANA COCKTAIL – light rum, pineapple juice & lemon juice	5.95
MOJITO – gold rum, syrup, mint leaves & lime	5.95
RASPBERRY MOJITO – gold rum, syrup, raspberry & lime	5.95
CAIPIRINHA/CAIPIROSCHKA – cachaça/vodka, lime & syrup	5.95

coffee & teas

SELECTION OF TEAS	2.25	CAPPUCCINO	2.75
REGULAR COFFEE	2.25	LATTE / MACCHIATO	2.75
ESPRESSO	2.25	DOUBLE ESPRESSO	3.25
HOT CHOCOLATE	2.75	TRAD. LIQUEUR COFFEES	4.95