

PASTA

M

V

CARBONARA

\$17

\$19

Saute bacon, onions, shallots with white wine in a creamy garlic sauce finished with Parmesan cheese

ADD Chicken

\$3

BOLOGNAISE

House made bolognaise tossed through Napolitana sauce finished with Parmesan cheese

\$16.5

\$18.5

SEAFOOD MARINARA

Prawns, squid and mussels tossed through a red wine Marinara sauce finished with lemon

\$25

\$27.5

PEA AND MUSHROOM RISOTTO

Creamy mushroom, white wine and pea risotto finished with Parmesan cheese

\$17

\$19

ADD chicken

\$3

CHICKEN BOSCIOLA RISOTTO

Sauteed bacon, mushrooms, chicken and onion with white wine and creamy garlic sauce, finished with Parmesan cheese

\$18

\$20

Your choice of pasta

Penne

Fettuccine

Linguine

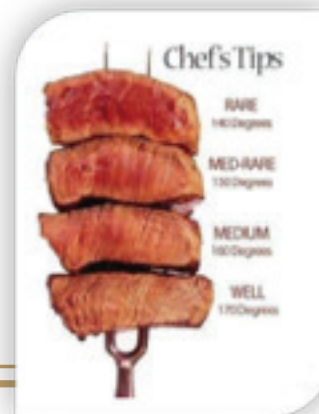
MAINS

	M	V
SAGANAKI PRAWNS (8) Pan seared prawns with chilli, garlic, onion and napolitana sauce served on basmati rice, finished with feta cheese	\$25.5	\$28
BEER BATTERED FLATHEAD FILLETS (5) Served with chips, salad, house tartare sauce and lemon wedge	\$22	\$24
MAIN SALT AND PEPPER SQUID (12) Lightly dusted and deep fried to perfection served with house aoili and lemon	\$16.5	\$18
CRUMBED LAMB CUTLETS (2) Lightly crumbed in house with rosemary and black pepper ADD Cutlet	\$26 \$6	\$28.5
CHICKEN SCHNITZEL	\$18	\$20
VALDOSTANA - Napolitana sauce, shaved ham, golden cheese	\$24	\$26.5
WORKIES - BBQ sauce, bacon, golden cheese	\$24.5	\$27
HAWAIIAN - Pineapple, ham, Napolatana sauce, golden cheese	\$24.5	\$26.5
CRISPY SKIN SALMON Served with garlic mash, buttered veg finished with a lemon, dill and caper oil	\$26	\$28.5
LAMB SHANK Slow cooked lamb shank in a red wine and tomato sauce, finished with creamy sweet potato mash and seasonal vegetables	\$23.5	\$25
CURRY OF THE WEEK Served with basmati rice	\$16	\$17.5
KEFTEDES (Greek style rissoles) Beef and herb rissoles on mash potato w/ house made tomato concasse	\$16.5	\$18

SOUS VIDE RANGE

	M	V
300G RUMP	\$25.5	\$28
400G T BONE	\$30	\$32.5
350G SIRLOIN	\$26	\$28.5

ALL STEAKS SOUS VIDE WITH GARLIC AND ROSEMARY



BURGERS & SALAD

M

V

WOMBOK CABBAGE SALAD

\$15

\$16.5

Wombok cabbage, shallots, crunchy rice noodles, walnuts, house Asian dressing (GF)

CLASSIC CAESAR SALAD

Coz lettuce, bacon, croutons, Parmesan, poached egg and house Caesar dressing

\$16

\$18

ADD CHICKEN

\$3

MEGA STEAK BACON AND EGG BURGER

\$22.5

\$24.5

Grilled scotch fillet with bacon, fried egg, cheese, lettuce, tomato, caramelised onion finished with house BBQ sauce

DOUBLE ODEUM BURGER

\$20

\$22

(2) Beef patties, bacon, lettuce, tomato, beetroot, onion jam, cheese and tomato sauce

CHEFS SIGNATURES

CONFIT THEN SOUS VIDE PORK BELLY

\$32

\$35

Served with panfried bok choy, wombok cabbage, crispy pork belly skin and Asian style glaze

CHICKEN CUPIDO

\$30

\$33

Grilled chicken breast, creamy Marsala (Italian wine) sauce, mushroom, shaved ham, tomato. served with buttered broccolini.

BLACKENED SCOTCH

\$32

\$35

18-hour slow cooked whole scotch fillet rubbed and infused with ground herbs and liquid smoke. Cut to 300g, served with herbed mash and buttered broccolini

KIDS

SAUSAGE AND CHIPS	\$12
CARBONARA	\$12
BATTERED FISH AND CHIPS	\$12
CHICKEN NUGGETS AND CHIPS	\$12
KIDS CHEESEBURGER AND CHIPS	\$12

All kids' meals come with choice of gelato and a soft drink.

SIDES

	M	V
BUTTERED BROCCOLINI	\$4.5	\$5
BUTTERED VEGETABLES	\$4.5	\$5
BOWL OF CHIPS	\$5	\$5.5
SIDE SALAD	\$3.5	\$4
GARLIC MASH	\$5	\$5.5
SWEET POTATO MASH	\$5.5	\$6

SAUCES

GRAVY		
PEPPER	\$3.5	\$4
MUSHROOM	\$3.5	\$4
DIANNE	\$3.5	\$4
BOSCIOLA	\$5	\$5.5
HOLLANDAISE	\$4.5	\$5