Breads

Garlic Bread. \$10 Cheesy Garlic Bread. \$12.5



Entree / Share / Sides

Share Plate for 4 chicken spring rolls, garlic cheese bread, salt and pepper calamari. \$45

Buffalo Wings blue cheese dip, carrot and celery sticks 10 piece. **\$16** 20 piece. **\$30**



Entrée Salt & Pepper Calamari. \$17

Gluten Free Entrée Calamari. \$17

Fresh Oysters seafood sauce, lemon (Half Dozen) \$30 (Dozen) \$52 (3) \$16.5

Oysters Kilpatrick bacon and Worcestershire BBQ sauce (3) \$18 (Half Dozen) **\$32.5** (Dozen) **\$58**

Basket of Chips vegan with vegan aioli). \$12.5

Basket of Sweet Potato Chips aioli and sweet chili. \$12.5

Basket of Onion Rings aioli and blue cheese dip. \$12.5

Basket of Wedges sweet chili and sour cream. **\$12.5**

Chels Specials

Pork belly with crispy lotus root and crackling, apple jicama slaw and plum sauce \$17

Creamy Butter Chicken (mild) Butter chicken with buttered flaky paratha flatbread, jasmine rice and coriander \$27

Stir-fried wide rice noodles with chicken, chinese broccoli, egg and a dark soy oyster sauce \$27

Mandarin Glazed Boneless 1/2 Roast Duck Roasted sweet potato, pumpkin, beetroot, mandarin, spinach and red wine sauce \$37

Thai Beef Salad (Spicy on request) Grilled skirt steak tossed with tomato, cucumber, golden onion, mint, coriander, kaffir lime leaf, galangal, rice powder, crispy shallot, with a lime dressing \$30

Flourless Chocolate Mousse Cake Chantilly cream and raspberry coulis \$12.5

Sizzling Stu-Fries

Served with wok tossed vegies, house made sauces and Jasmine

Chicken and Cashew. \$27.5 Chicken and Prawn. \$32.5

Mongolian Beef. \$28

Mongolian Lamb. \$30

Add (4) Prawns to any wok meal \$9

Wok Tossed Moodles & Rice

onion, garlic, sweet and sour tamarind sauce, bean sprout, peanut and lime

Chicken. \$27.5 Prawn. \$32

Singapore Style Noodles

BBQ pork, fish cake, egg, onion, garlic, vegies, oyster sauce, curry powder, bean sprouts, sesame seeds. \$27.5

> Lemongrass Chicken Fried Rice mild chili, garlic, onion, egg. \$26.5

Wok Favorites

Spicy Thai Green Curry

coconut milk, wok vegies, fish sauce, Jasmine rice and lime Chicken. \$27.5 Prawn. \$32

Satay Chicken Stir-fry

lightly spiced coconut cream peanut sauce, wok vegies, Jasmine rice. \$27.5

Battered Sweet and Sour Pork

tossed with pineapple, capsicum, onion and carrot, Jasmine rice. \$26

Teriyaki Stir Fry

wok vegies Hokkein noodles, ginger infused sauce Chicken. \$27.5 Beef. \$28 (GF option with Jasmine rice)

Battered Honey Lemon Chicken

wok vegies, Jasmine rice, sesame seeds. \$26

Char Grill

Wagyu Maple Bacon Snags mash, vegies and red wine sauce. \$20

Petite Rump 200g. \$28

Porterhouse 250g. \$40

Chargrilled Eye Fillet 200g. \$55

Large Chargrilled Eye Fillet 400g 2 x 200g \$80

Eye Fillet Hot Rock cook at your table 200g. \$55

Large Eye Flllet Hot rock, cook at your table 2 x 200g \$80

The Big Rump 400g. \$42

Toppers

V Battered Onion Rings. \$7 Salt and Pepper Calamari. \$8

Avocado and Béarnaise. \$8

Buffalo Wings (4). \$7

Creamy Garlic Prawns (3). \$9

Served with your choice of gluten free chips, creamy mash potato, jacket potato (with butter, sour cream and shallots) and salad or vegies with nut free pesto

Sauces: gravy, mushroom, pepper, red wine, béarnaise, Dianne, Dijon mustard, seeded mustard, hot English mustard, horseradish Roasted Chilli Oil (NOT GF), Dim Sim Chilli (NOT GF)

Burgers

Crumbed Chicken Bacon Burger

American cheddar, mayo, milk bun. \$20

Angus American Cheese Burger

pickle, mustard, ketchup, milk bun. \$22 V100% Plant Based Burger

char grilled with American cheddar, dill pickle, mustard and ketchup on a milk bun. \$22

Steak Sandwich

maple bacon, fried egg, American cheddar and mayo on a continental roll. \$26

All burgers are served with chips and come with lettuce, tomato and red

Gluten Dairy Free Bun for any Burger Add \$2







Vegetarian and Plant Based Meals

Vegan Crumbed Plant Based Schnitzel chips, salad and vegan aioli. \$25

Vegan Sizzling Tofu and Cashew Stir-fry special vegan based sauce, wok vegies and Jasmine rice. \$25

VPlant Based "Chicken" Pad Thai

egg, onion, garlic, sweet and sour tamarind sauce, bean sprouts, peanut and lime. \$27.5 (Vegan with no egg)

Vegetarian Singapore Style Curry Noodles

seasoned tofu, egg, onion, garlic, capsicum, celery, carrot, bean sprouts and sesame seeds. \$27.5

(Vegan with no egg)

wok vegies, vegan special tamarind sauce and Jasmine rice. \$27.5



Plant Based Sizzling "Chicken" Cashew Stir-fry

wok vegies, peanut butter, sweet chili coconut sauce, crushed peanuts and Jasmine rice. \$27.5

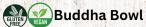
Vegetarian Plant Based "Chicken" Fried Rice

egg, onion, garlic, carrot, peas, gluten free soy sauce and bean sprouts. **\$27.5** (Vegan no egg)

Salads

Classic Caesar

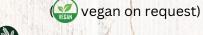
poached egg, bacon, parmesan and croutons. \$22 gluten free and / or Vvegetarian on request)



avocado, quinoa, roasted beetroot, pumpkin, sweet potato, mixed salads, mint and green goddess dressing. \$22

Haloumi & Avocado Salad

mixed salads, roasted beet, pumpkin, sweet potato and soy citrus dressing. \$22



Vietnamese Rice Noodle Salad

Iceberg lettuce, pickled carrot and daikon, cucumber, red onion, bean sprouts, mint, crispy shallot, peanuts and fish sauce dressing (vegan available w/ vegan citrus soy

Vietnamese Salad Only With No Topping. \$16

Salad Add On

Vegan Spring Rolls. (3) \$12

Chicken Spring Rolls. (3) \$12

Chargrilled Chicken. \$10

Crispy Salt and Pepper Calamari. \$8



Wains

Grilled Chicken Avocado

béarnaise sauce, chips and salad. \$30



topped with macadamia cashew pesto, mozzarella, roast vegies, spinach and red wine sauce. \$35



BBQ Pork Ribs

dry rubbed, hickory smoke, chips and salad. \$46

Chicken Schnitzel

panko crumb, chips, salad and gravy. \$26

Chicken Parmi

smoked ham, red sauce, chips, salad and gravy. \$30

Tropical Parmi

smoked ham, pineapple, red sauce, chips, salad and gravy. \$32



GF Chicken Schnitzel Option Add: \$2.5



Tempura Australian Whiting

chips, salad, tartare sauce and lemon. \$25

Crumbed Flathead

chips, salad, tartare sauce and lemon. \$25

Seafood Basket

flathead, whiting, tempura prawns, calamari, chips, salad, tomato, aioli and tartare sauces. \$28

Main Size Salt and Pepper Calamari

chips, salad, aioli and lemon \$27



Gluten Free Crumbed Calamari Main Size. \$29.5



Lemon Myrtle Barramundi (Fresh Queensland) oven baked with chips and salad. \$32

Mango and Macadamia Barra (Fresh Queensland)

baked with a sweet mango sauce, served with wok tossed vegies and Jasmine rice. \$36



barramundi, prawns, calamari, peas, chorizo, capsicum, aioli, spring onion and lemon. \$36

Creamy Garlic Prawns Main

Jasmine rice, lemon and salad. \$32

Crispy Skin Salmon (Fresh Tasmanian)

creamy mash, vegies, béarnaise sauce and lemon. \$38

Creamy Chicken Bacon Fettuccini

spinach, garlic, pesto and parmesan. \$27.5

Lasagna Bolognaise

béchamel, three cheeses, salad and chips. \$27

Big Spag Bol

house made bolognaise sauce, a touch of cream, parmesan. \$24

Margherita

red sauce, mozzarella and basil. \$20

Pepperoni

red sauce and mozzarella. \$25

Tandoori Chicken and Cashew

red sauce, Spanish onion, spinach and mozzarella. \$25



Gluten Free Base Add. \$5

Kids Meals

Add an Activity Pack, Zooper Dooper and drink. \$3

Chicken Nuggets (6) and chips. \$12

Battered Australian Whiting (3) and chips. \$12

Crumbed Calamari and chips. \$12

Ham and Pineapple Pizza. \$12 GF base add. \$5)

Lasagna and chips. \$12

Spaghetti Bolognaise and parmesan cheese. \$12

Flaming Crème Brulée vanilla scented custard. \$12.5

Warm Flourless Chocolate Brownie

chocolate ice cream and berry coulis. \$12.5

Warm Spiced Apple Crepes

vanilla ice cream and butterscotch sauce. \$12.5

Frog in a Pond

raspberry jelly, whipped cream and Freddo frog. \$6

