

PASTA

Choose your pasta:

Penne, Spaghetti, Fettaccini, gnocci or gluten free

Choose your sauce:

Traditional beef bolognaise (GF) \$18.5

Carbonara, creamy white wine sauce with sautéed onion and bacon (GF) \$22

Chicken, basil pesto and mushrooms in a creamy white wine sauce (GF) \$24

Capsicum, olives, semi sun dried tomato in a red pepper sauce topped with feta cheese (GF) (V) \$23.5

OFF THE GRILL

- ♦ 330g 120 day grain fed **Black Angus Porterhouse** served with your choice of chips, salad or veg and sauce (GF) \$36
- 400g Rump served with your choice of chips, salad or veg and sauce (GF) \$32

GF = Gluten Free V = Vegetarian

APPETISERS

- Garlic bread (v) \$7.5
- Cheesy Garlic bread (v) \$9.5
- Mini cob loaf with an assortment of accompaniments \$12.5
- Soup of the day served with a housemade dinner roll \$12.5
 (GF available upon request)
- Steamed Mini Pork Wontons on wilted bok choy with a soy and ginger dipping sauce \$14.5
- Salt and pepper squid with sweet chilli sauce \$14

SOMETHING ON THE SIDE

•	Fresh garden salad	\$4
•	Medley of vegetables	\$4
•	Chips	\$4
•	Mashed potato and gravy	\$4

SAUCES all \$2.00

- Gravy (GF available upon request)
- Pepper sauce
- Mushroom gravy
- Garlic butter (GF)
- JD BBQ sauce
- Hollandaise sauce \$3.00

CHEF'S CREATIONS

- ♦ **Vegetable Stirfry** with Singapore noodles (v) \$19.5
- ♦ House crumbed **Chicken Schnitzel** with your choice of chips, salad or Vegetables (GF available upon request) \$22.5
- Lambs fry served with mashed potato, vegetables and a bacon gravy
 \$19.5
- House crumbed Chicken Parmagiana served with your choice of chips, salad
 or vegetables (GF available upon request) \$26
- Sausages and Mashed Potato with vegetables and brown onion gravy
 \$20.5
- Panko crumbed Prawn Salad served with a side of chips and sweet chilli dipping sauce \$26
- ◆ Vegetable Lasagne served with chips and salad (v) \$22.5
- Pork Belly served on a carrot miso puree with a bok choy and ginger stiry fry (GF) \$29.5
- Chicken Breast stuffed with olives, capsicum, semi sun dried tomatoes on a warm pumpkin, baby spinach and feta salad with crispy potato fries (GF)
 \$29
- ◆ Braised Beef Cheeks in a rich red wine, carrot and mushroom stock served with mashed potato and vegetables (GF) \$28.5
- Oven Baked Salmon on smashed peas with oven roasted lemon pepper chat potatoes and hollandaise sauce (GF available upon request) \$21.5
- ◆ **Corned Beef** served with mashed potato, vegetables and a white seeded mustard sauce (GF available upon request) \$19.5
- ◆ Double trouble A Smokey spice rubbed Beef Short Rib PLUS American style Pork Ribs cooked in our housemade Jack Daniels sauce served with a baked potato and sour cream \$32 OR.... choose either Pork Ribs or a Beef Rib (GF) with a baked potato \$22 or Veg

\$24.5

Beer battered flathead (may contain bones) served with your choice of chips, salad or Veg \$24.5

SENIORS

ALL \$13.00

Lambs Fry - served with mashed potato, vegetables and a bacon gravy

Spaghetti Bolognaise (GF available upon request)

Chicken Schnitzel - served with your choice of chips, salad or veg

Chicken Parmagiana - served with your choice of chips, salad or veg

Beer Battered flathead - (may contain bones) served with your choice of chips,

salad or veg

Corned beef - with mashed potato, veg and a creamy seeded mustard sauce **Sausages and mashed potato** - with veg and a brown onion gravy

FUNCTIONS

The Rangeview Restaurant also specializes in functions.
With our dining room and members lounge catering for up to 250 people (cocktail style) and 170 (sit down) we can cater to nearly everyone's requests.

Be it a birthday, retirement dinner or whatever your reason to celebrate, the Rangeview Restaurant can put it all together for you, fuss free.

Tailor made packages can be designed for all your special occasions and needs.

Please see our friendly staff to arrange a time to discuss your next function.

DELICIOUS DELIGHTS

Sticky date pudding served with butterscotch caramel sauce and vanilla ice cream

\$9.00

Chocolate pudding served with warm chocolate sauce and vanilla ice cream

\$9.00

Chocolate layered mousse cake with Vanilla ice cream (GF)

\$12.50

Zesty lemon cheese cake served with boysenberry ice cream

\$11.50

Ice cream with your choice of house made sauce – chocolate, caramel or berry coulli **(GF)**

\$7.50

Hot Jam donut with vanilla ice cream

\$5.00

CHILDRENS DESSERT - \$5.00

Frog in the pond (GF)

Ice cream with sprinkles (GF)