

## SHARE PLATES

<b>House Loaf</b> Crusty garlic bread	9
<b>Bread &amp; Dips</b> Selection of fresh breads served with garlic butter, hummus & relish	13
<b>House Fries</b> Steak fries dusted with special FP paprika seasoning	8
<b>Beer Batter Fries</b> With curry dip - yummy	12
<b>Loaded Wedges</b> Crispy bacon, cheese, sour cream and sweet chilli sauce	15
<b>Jalapeno, Cheese &amp; Vege Rolls</b> Jalapeno & cheese stuffed in Veg Rolls	14
<b>Salt &amp; Pepper Squid</b> Crispy squid with saffron mayo	15
<b>Prawn Spring Rolls</b> Prawns in crispy pastry served with sweet chilli sauce	15
<b>Chicken Liver Paté</b> FP special served with grilled ciabatta and chutney	16
<b>Spicy Chicken</b> Buttermilk fried chicken with sriracha mayo	15
<b>NY Hot Buffalo Wings</b> Served with blue cheese dipping	14

## PLATTERS

<b>FP Seafood Platter Sml/Lge</b> Salt & pepper squid, prawn twisters, fish goujons, battered scallops, fries, sriracha mayo and sweet chilli	25 / 45
<b>FP Mixed Platter Sml/Lge</b> Spicy chicken, prawn twisters, salt & pepper squid, Lamb Koftas, jalapeno vege rolls, fries and dips	30 / 55

## HOUSE MAINS

<b>Marsala Chicken</b> Chicken in creamy Marsala sauce, bacon, mushrooms served with baby potatoes and seasonal veges.	30
<b>Crispy Pork Belly</b> Garlic mash, apple sauce, green beans, grilled prawns and jus	26
<b>Fish &amp; Chips</b> Fish of the Day beer battered with fries and slaw	28
<b>Caesar Salad / Chicken</b> Fresh cos, bacon, croutons, anchovies, soft boiled egg and shaved parmesan	18 / 23
<b>Crispy Skin Salmon</b> with smashed potato salad, baby spinach and lemon butter sauce	30
<b>Lamb Koftas</b> With cous cous, vegetables, kumara and spiced yoghurt	28
<b>Butter Chicken</b> Chicken in creamy tomato gravy with fragrant basmati rice	25
<b>Baby Back Smokey BBQ Ribs</b> Main/Jumbo Slow baked pork ribs with steakfries and slaw	26 / 46
<b>Eye Fillet</b>	34
<b>Sirloin</b> Served with your choice of sauce, potatoes and greens:	34

Carbs	Sauce	Greens
Rustic Fries	Peppercorn	FP Creamy Slaw
Baked Potato	Mushroom	Fresh Salad
Garlic Mash	Red Wine Jus	Seasonal Greens

## SIDES

<b>Fresh Salad</b>	6
<b>Seasonal Greens</b>	6
<b>Sautéed Mushrooms</b>	6
<b>Creamy Slaw</b>	6
<b>Garlic Mash</b>	5
<b>Fried Eggs (2)</b>	5

## DAILY SPECIALS

<b>Soup of the day</b>	16
<b>Pasta of the day</b>	24
<b>Pie of the day</b>	24
<b>Curry of the day</b>	24

## WEEKLY RITUALS

MONDAY Steak Night \$25

TUESDAY Ribs Night \$18

WEDNESDAY Burger Night \$18

THURSDAY Curry Night \$18

FRIDAY Happy Hour 4 - 6 pm

SATURDAY Dessert Night \$10.00

SUNDAY Pasta Night \$18

## BURGERS

All served on a toasted brioche bun with tomato, pickles, onion rings, lettuce & fries.  
Gluten free option available.

<b>Beef Burger</b> Mozzarella, horseradish - mayo and sundried tomato spread	24
<b>Chook Burger</b> Buttermilk fried chicken, streaky bacon, grilled pineapple & garlic aioli	24
<b>Pulled Pork</b> Pickled red onion, cheese, pear and fig chutney	24
<b>Vege Burger</b> Vegetable patty, cheese, roast peppers, tamarind & hummus	22

## DESSERTS

<b>Sticky Date Pudding</b> Hot pudding with butter scotch sauce served with vanilla Ice cream	14
<b>Passionfruit Crème Brulé</b> Served with biscotti	14
<b>Apple Crumble</b> Traditional favourite served hot with vanilla ice cream	14
<b>Chocolate Espresso</b> Hot chocolate cake dipped in espresso and ganache served with vanilla ice cream	14
<b>Lemon Tart</b> House baked lemon tart with fresh cream	14
<b>Affogato</b> Creamy vanilla ice cream topped with a double shot espresso, Baileys and shaved chocolate	14



YOUR LOCAL  
Family Restaurant