

Sweet Ending

Cocktails

Galleon Wall Banger - \$15

Appletons rum, apple sourz & ginger ale.

Lava Lamp - \$10

Vodka, Tequila, Daquari mix & lemonade topped with lemon zest.

Whiskey souzor \$15

House whiskey, bitters, lemon & lime with mint garnish.

Bit Hazy - \$15

Barcardi, vodka, blue curaco & lemonade with a raspberry hit.

Fire Cracker - \$10

Tequila, orange juice with a dash of raspberry topped with popping candy.

Desserts

Sundaes.

Cookies & Cream - \$12.5

Loaded with vanilla ice-cream topped with oreos.

After Dinner Mint - \$13.5

Refresh your pallet with minty chocolate flavours.

Chambord & mixed Berries \$15.5

Vanilla Bean ice cream topped with Chambord, mix berries, cream & roasted almonds.

Frost Rock - \$18

Seasonal fruit, whipped cream & after dinner mint ice cream all served on a frozen rock with .

Shared Dessert - \$20

Choose any 3 desserts from our Cabinet.

You Choose - \$13

Choose 1 dessert from our cabinet and 1 ice cream flavours, Vanilla bean, After dinner mint or normal Vanilla.

GALLEON FAMILY COMPLEX



Menu

Entrees

Garlic Bread - \$10 go Cheesy \$12

Flat Bread - \$17

Topped with basil pesto, sun-dried tomato, cream cheese, mozzarella cheese. Serves 2

**Seafood Chowder -Med \$17.5
- Lrg \$28.5**

Chefs speciality served in a cob loaf topped with mussels.

**Salt & Pepper Squid - Med \$15
- Lrg \$26**

Lightly coated squid bites accompanied by a chilli lime dipping sauce. GF

**Mushroom & Bacon -\$15
Main \$26**

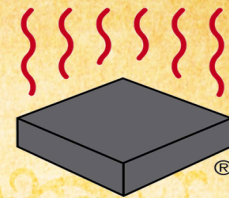
Galleon Favourite served on toasted ciabatta with mushroom sauce

Shrimp Cocktail - \$12

Delicious shrimps served in our home made seafood sauce.

Shared Entrée - \$20

Pork Ribs, salt & pepper squid & garlic bread fingers.



STONEGRILL

Stonegrill is a super heated Australian volcanic rock served to you at 320degrees simply flip you choice of meat to lock in all the good flavours. Cut portions to your liking and enjoy the flavours that only Stonegrill provides.

Salmon Parcel - \$23 GF

Salmon seasoned in lemon pepper, wrapped in foil served with fries & seasonal Salad.

Meat Lovers - \$22

Bacon, sausages, meat patties & steak accompanies by fries and BBQ sauce.

Oceans Fair - \$20 GF MB

Mussels, prawns, Salmon, Scallops Served with Fries & tartare sauce.

Combination Grill - \$22 GF

Chicken, beef, pork served with salad greens & tangy BBQ sauce.

Satay Chicken Kababs - \$18

4 satay kebabs served with a side

MB Stands for may contain bones
GF Can be a gluten free option

Mains

Chefs Roast - Pensioners \$13 - \$20 Half - \$25 Full

Our wait staff will inform you of todays roast served with seasonal veg. GF

Lamb Shank - 1 - \$30 - 2 - \$39.5

Slow braised lamb shank served with feta & spring onion mash, Sautéed veg & roasted cherry tomatoes.

Parmesan Herb Crusted Chicken - \$24.5

Crumbed Chicken breast topped with mushroom sauce served with fries & inhouse salad.

Butter Chicken - \$25 GF

Chefs specialty served with rice & naan bread.

Crispy Chicken Salad - \$25.5 GF

Crispy chicken tossed in salad greens, feta, cashew nuts, bacon, cheery tomatoes & honey mustard dressing.

Apricot Chicken Filo - \$26

Chicken breast, apricot sauce & cream cheese wrapped in filo pastry accompanied with inhouse salad & Cross cut fries.

Vege Stackaroo - \$26 GF

Fresh seasonal produce dressed with balsamic & olive oil reduction served with polenta chips.

Galleon Ribeye- \$35.5 GF

250grm served with inhouse salad and fries. Sauce choose 1 Garlic, pepper corn or mushroom
Add 3 pork ribs \$43

Eye Fillet - \$42

200g eye fillet cooked to your liking accompanied by potato gratin, seasonal veg, mushroom and cheese topping with a red wine jus.

Angus Filo - \$27.50

Slow cooked beef, cheese wrapped in filo pastry, served with Feta & spring onion mash and crisp steam greens.

**Sticky pork Ribs - Med \$30 -Lrg \$45
Flintstone serves 2 - \$60**

Slow cooked Pork Ribs, coated in chefs specialty sauce accompanied by chips.

Atlantic Salmon - \$26.5 MB

Pan seared salmon served buttered crisp green vegies, pea puree, potato gratin, parmesan cheese & drizzle of coriander & fennel aioli.

Surf & Turf Salad - \$28.5 GF

Marinated beef strips, scallops, prawns served on salad greens, feta, corn with a chilli, mango & lime dressing.

Blue Cod - Half \$20 - Full \$32

Battered or pan seared accompanied with inhouse salad, fries & tartare sauce. GF MB

MB Stands for may contain bones
GF Can be a gluten free option