



STARTING IT OFF

Garlic Bread

Toasted Ciabatta bread smothered with garlic and herb butter \$7

Onion Rings

Sweet onion rings served with aioli \$8

Chips (GF)

Straight cut chips with our 'secret seasoning' with aioli and tomato sauce \$9

Wedges (GF)

Seasoned wedges, sour cream and sweet chilli \$10

Trio of Dips

House dips served with warm Turkish Bread \$14
Add Chorizo \$6 Feta \$4 Add Olives \$4

Chicken Lollipops

Marinated in buttermilk, garlic, herbs and spices, coated in panko crumbs and fried til crispy, served with creamy Cajun dipping sauce \$15

Pulled Pork Potato Skins (GF)

Golden potato skins topped with BBQ pulled pork, jalapenos and tasty cheese then finished with sour cream and spring onions \$15

Brisket Tacos

Smokey slow cooked brisket, smashed avocado, pickled onion, chipotle aioli and charred corn salsa all wrapped up in flour tortillas \$16

Sundried Tomato and Basil Arancini (V)

Golden crumbed risotto balls served on a cheesy roast capsicum sauce, topped with a walnut, basil and rocket pesto \$14

Oriental Salt and Pepper Squid

Chinese style squid flash fried til golden, tossed with crispy noodles and candied chilli peanuts then finished with fresh herbs and lime wedges, served with sambal aioli and lime aioli sauces \$18

Mussels Your Way (GFO)

Choice of white wine and garlic or chilli tomato, with crusty bread and fresh lemon
Entrée \$18
Main \$32

SHARING IS CARING

Springs Tasting Plate

See the Chalkboard nearest the bar for today's selections \$36

Butchers Block

Char-grilled 300g Rump steak, BBQ lamb ribs, pork sausages, and fried chicken lollipops, served with chips, salad, and selection of sauces \$62

Springs Surfboard (GFO)

Grilled Gold Band Snapper, salt and pepper squid, grilled prawns, choice of chilli or white wine mussels, crusty bread, chips, salad, lemon and sauces \$65

HANDS ON

All options served with 'secret seasoned' chips

Steak Sanga

Char grilled scotch fillet, fried onion, cheese, tomato, lettuce, beetroot chutney, tomato sauce and aioli, all in toasted Artisan bread \$21
Gluten free option add \$2

Springs' Cheesy Hamburger

House made all beef patty stuffed with mozzarella then topped with fried onion, melted cheese, tomato and lettuce all in a warm brioche bun with tomato sauce and Springs special burger sauce \$21

Grilled Chicken Sandwich

Toasted Artisan bread filled with char-grilled lemon and herb chicken breast, tomato, cheese, lettuce, smashed avo, bacon and a chive, seeded mustard and sweet chilli aioli \$22

MAKE IT BIGGER

Onion Rings \$3 Pulled Pork \$6 BBQ Brisket \$6
Grilled Chicken \$6 Stuffed Burger Patty \$6
Egg \$2 Bacon \$3 Sauces \$1

GF - Gluten free

GFO - Gluten free option available

V - Vegetarian

YOU CAN MAKE FRIENDS WITH OUR

SALADS

Double Crunch Prawn Salad

Fresh garden salad tossed with a mango and sweet chilli dressing with crunchy salt and pepper prawns, drizzled with lime aioli and flaked almonds \$22

Smoked Chicken Caesar Salad (GFO)

House smoked chicken breast, baby coz leaves, shaved parmesan, maple bacon, egg, and crunchy garlic croutons all in a creamy Caesar dressing \$22

Quinoa Salad (GF & V)

Grilled zucchini, pumpkin, roast capsicum, cherry tomatoes, blackened corn, baby salad leaves and quinoa dressed in a lemon and honey dressing finished with torn buffalo mozzarella, toasted pepitas and sticky balsamic glaze \$18

Add Chicken \$6

Add Chorizo \$6

SPRINGS CLASSIC DISHES

Traditional Fish & Chips (GFO)

Beer battered fish fillet served with our 'secret seasoned' chips, side salad, lemon and house tartar sauce \$21

Chicken Parmigiana

Panko crumbed chicken breast topped with house Neapolitan sauce and Mozzarella cheese and served with our 'secret seasoned' chips and salad \$26

Jack Daniels Pork Ribs

Pork Ribs slow cooked to perfection and covered in our house made Jack Daniels BBQ sauce, served on seasoned wedges, onion rings and a ranch dressed slaw \$32

MSA Angus Rump (GFO)

300G Prime Yearling Rump char grilled to your liking, your choice of sauce and served with our 'secret seasoned' chips and salad \$30

MSA Scotch Fillet (GFO)

300G Prime Yearling Scotch Fillet char grilled to your liking, your choice of sauce and served with our 'secret seasoned' chips and salad \$38

Steak Sauces

Red Wine Jus, Peppercorn, Mushroom or Creamy Garlic

Prawns \$6

Egg \$2

Extra Sauce \$2

Fish of the Day

Please see chalkboards or specials sheet for today's option

House Made Pasta of the Day

Please see chalkboards or specials sheet for today's option.

*Gluten free and vegetarian options available upon request

PENSIONERS MEALS \$15 ALL DAY

Fish & Chips – Grilled or battered, served with side salad, lemon and tartar sauce

Chorizo Penne Pasta – Spanish Chorizo, cherry tomatoes, capsicum, shallots and garlic in a creamy tomato sauce finished with baby spinach and parmesan

Bangers and Mash – Pork sausages atop creamy mash potato with steamed garden peas and gravy

Grilled Chicken – served with chips, salad and garlic sauce

Beef Sliders - Brioche buns filled with a beef patty, cheese, lettuce and tomato and served with chips and a side salad

THE YOUNGENS (UNDER 12) \$10

All served with chips, tomato sauce and a juice box/kids soft drink

Crumbed Chicken Tenders

Mini Cheeseburgers

Battered Fish Fingers

Ham & Pineapple

Pizza

House Made Sausage Rolls

We hope you thoroughly enjoy your meal and service today. If you have any problems, please let us know and we would love to help rectify these issues.

If you have any allergies or even dislikes that would hinder the enjoyment of your meal, please inform staff when ordering. We will make every effort to accommodate you and ensure you have a great dining experience.