

DESSERTS FOR THE SWEET ONES

Seasonal Fruit Salad	\$15
Served with Honey and Chantilly Cream	
Ice Cream & Sorbet Selection	\$17
3 x scoops of choice, with Caramel, Chocolate, Berry sauce	
Chocolate Fountain	\$18
Served with Chocolate mousse, fruit jelly, vanilla Ice Cream & Berry coulis	
Pistachio La Donatella	\$21
Served with Berry Coulis, Fruit Jelly, Caramelized Pistachios & Saffron Macarpone	



MENUS

Entrée to share.

Baked Cajun Chicken (GF)– with Asian Slaw and sweet chili	\$24
Shooters Cheesy Garlic Bread	\$17
Homemade Grilled Garlic Bread	\$13
Ceasar Salad (GF) - with parmesan/garlic croutons & house dressing	\$14
Criss Cut Fries - served with sweet chili & Aioli sauce.	\$16
Cheesy Fries - add bacon & Jalapenos \$6	\$18
Golden Crispy Fries – with aioli	\$14
Crispy bowl of Wedges - with sour cream	\$14
Lemon Pepper Calamari – with homemade tartare sauce & lemon	\$19
Prawn Twisters	\$19
Chicken Wings – with Asian slaw & sweet chili sauce	\$22
Sticky Korean Chicken Wings – with Asian slaw	\$26

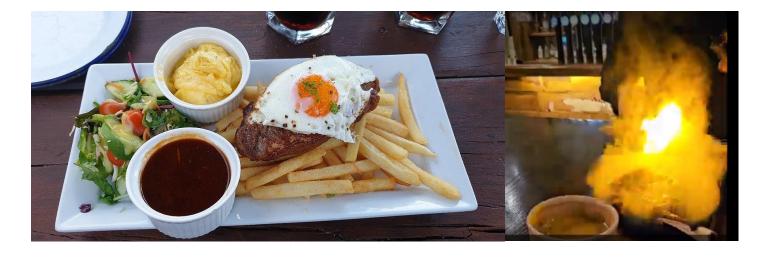
<u>Mains</u>

Five Stags Sharing platter. Chicken wings, prawn twisters, onion rings, Calamari Fries with Aioli, Sweet Chili & BBQ sauce	\$52
Crunchita Ceasar Salad (GF) Crunchita lettuce, poached egg, croutons Parmesan Cheese, grilled bacon and house Ceasar Dressing Add chicken or Anchovies - \$8	\$25
Vegetarian Burger (GF bun available) Black bean pattie, cheddar cheese, tomato, lettuce, onion relish House sauce served with in a Brioche bun, with side of fries	\$28
<u>Fish</u>	
Mac's Gold Fish & Chips	\$32
Lemon Pepper beer battered or Grilled (GF)	
Served with Salad, Fries & house Tarte Sauce	
Pan Fired Salmon (GF)	\$39
Crispy skin Salmon filet with steam veggies	
Potatoes, with creamy mushroom & truffle sauce	
Fish Burger (GF bun available)	\$28
In house battered fish	
Cheddar cheese, tomato, lettuce, onion relish	
Tartare sauce served in a Brioche bun with side of Fries.	



Meats

Lamb Shank (GF) Slow cooked braised lamb shank, steamed veggies & potatoes topped with house lamb Gravy ADD ANOTHER LAMB SHANK \$15	\$41
Hickory Baby Baked Pork Ribs Hickory smoked pork ribs with house BBQ sauce Potato wedges & Asian slaw	\$38
Sirloin Steak (GF) Prime steak cooked to your liking, served with your choice Of sauce, fresh salad & fries or veggies & potatoes	\$45
The Flaming Flintstone (GF) 400g prime steak, served on sizzle plate with creamy peppercorn sauce Chips and fresh salad	\$53
Five Stags Burger (GF bun available) Primed grilled Angus beef pattie, cheddar cheese, bacon, tomato, lettuce Onion relish, house sauce served in a Brioche bun with side of fries.	\$32
Wapiti Burger (GF bun available) Venison pattie grilled with cheddar cheese, bacon, tomato, lettuce Onion relish, house sauce served in a Brioche bun with side of fries.	\$32
<u>Chicken</u> Grilled Cajun Chicken (GF) Marinated chicken breast rubbed in Cajun spice. Served with steam veggies, potatoes with a creamy mushroom and Truffle sauce	\$39
Peri-Peri Chicken Burger (GF bun available) Peri-peri spiced flame grilled chicken breast Served with salad & relish in a Brioche Bun with side of fries.	\$32



Pasta

Fettuccine Carbonara Fettuccine pasta tossed in creamy bacon, mushroom Parmesan cheese & white wine sauce.	\$31
Vegetarian Penne Served with Neapolitan sauce, Red onions, Capsicums, mushrooms, Parmesan C	\$31 heese
<u>Pizzas</u> (GF bases available) Queen Margherita Neapolitan sauce, mozzarella cheese, basil pesto & Mesclun leaves	\$24
Bad Hunters Neapolitan sauce, mozzarella cheese, smoked pepperoni & mesclun leaves	\$26
Venison Five Stag's Neapolitan sauce, mozzarella cheese, venison salami, capsicum & red onion	\$28

Extras if needed.

Fried eggs - \$8, Bowl of Steamed veggies - \$10, Fresh green leaf salad - \$10

We request that while placing the order please advise the server on any dietary requirements. We will try our level best to serve with utmost caution and care.

