

A horizontal row of dark blue silhouettes of various dining utensils, including spoons, knives, and forks, arranged in a repeating pattern across the middle of the page.

# DINNER MENU



WHERE ARE YOU  
HOLDING YOUR NEXT  
**FUNCTION?**

**Weddings • Birthdays • Conferences**

With no room hire charge, TG's is the perfect place

*Let us cater to your every need*



# WINE MENU

## Sparkling Wine

	<b>G</b>	<b>B</b>
Yellowglen Yellow Piccolo NV, SA		8.5
Yellowglen Pink Piccolo NV, SA		8.5
Rothbury Estate Sparkling Cuvee NV, South Eastern Aust	5.0	20.0
Yellowglen Vintage Pinot Noir Chardonnay, SA		39.0
Deutz Marlborough Cuvee, Marlborough NZ		45.0

## Whites

Rothbury Estate Semillon Sauvignon Blanc, South Eastern Aust	5.0	20.0
Rothbury Estate Chardonnay, South Eastern Aust	5.0	20.0
2009 Tyrrell's Old Winery Verdelho, Hunter Valley NSW	7.0	28.0
2009 Tyrrell's Moore Creek Semillon Sauvignon Blanc, Hunter Valley	6.5	24.0
2009 Wynns Coonawarra Chardonnay, Coonawarra SA		38.0
2009 Lindemans Verdelho, Hunter Valley NSW		28.0
2009 Saltram Makers Table Sauvignon Blanc, Barossa Valley SA	6.0	23.0
2009 Richmond Grove Limited Release Pinot Grigio, Barossa Valley SA		36.0
2009 Rosemount Twilight Harvest Unoaked Chardonnay , Barossa Valley SA		32.0
2008 Penfolds Autumn Riesling , Magil SA		36.0
2007 Devils Lair 5th Leg Rose, Margaret River WA		35.0
2007 George Wyndham Semillon Sauvignon Blanc, Hunter Valley NSW		38.0
2009 Secret Stone Sauvignon Blanc, Marlborough NZ	9.5	39.0
2009 Stoneleigh Sauvignon Blanc, Marlborough NZ		40.0

## Reds

Rothbury Estate Shiraz Cabernet Hunter Valley NSW	5.0	20.0
Rothbury Estate Cabernet Merlot Hunter Valley NSW	5.0	20.0
2008 Wolf Blass Bilyara Shiraz Barossa Valley SA	6.5	26.0
2008 Ingoldby Cabernet Sauvignon McLaren Vale SA	9.0	36.0
2007 Gramps Cabernet Merlot, Barossa Valley SA	8.0	32.0
2008 Richmond Grove Limited Release Barossa Shiraz, Barossa Valley SA		37.0
2008 T` Gallant Juliet Pinot Noir 2008, Mornington Peninsular VIC		38.0
2007 Annie's Lane Shiraz, Clare Valley SA		40.0
2006 Wynns Black Label Cabernet Sauvignon, Coonawarra SA		55.0
1976 Penfolds Koonunga Hill '76' Shiraz Cabernet, Barossa Valley SA		36.0
2008 St Huberts "The Stag" Pinot Noir 2008 Yarra Valley VIC		44.0
2007 Castello Di Gabbiano Chianti DOCG (Sangiovese) Tuscany Italy		34.0

# DINNER

5.30PM - 9pm

## BREADS

<b>Toasted Herb &amp; Garlic Bread</b>	7.5
<b>Tomato Bruschetta</b>	9.5
<b>Trio of Breads with Trio of Dips</b>	9.5
<b>Sour Dough &amp; Dukkah</b>	9.5
With olive oil and balsamic vinegar	

## SIDES

<b>Wedges</b>	8.5
With sour cream and sweet chilli sauce	
<b>Bowl of Fries</b>	sm 4.5      Lg 7.5
<b>Steamed Seasonal Vegetables</b>	7.5
<b>Garden Salad</b>	6.0
<b>Greek Salad</b>	10.5

## OYSTERS

<b>Natural</b>	ea 2.2
<b>Kilpatrick</b>	ea 2.9
<b>Chilli Lime</b>	ea 2.9

## SAUCES

Mushroom, pepper, dienne, gravy, bearnaise	2.5
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## KIDS

All kids meals include an icy pole for dessert

<b>Fish &amp; Chips</b>	9.0
<b>Lasagne &amp; Chips</b>	9.0
<b>Hawaiian Pizza</b>	9.0
<b>Chicken Nuggets &amp; Chips</b>	9.0

# MAINS

<b>Beer Battered Flathead Fillets</b>	18.5
Flathead fillets served with chips, salad and tartare sauce	
<b>Salt &amp; Pepper Squid</b>	20.0
TG's famous squid lightly coated in gluten free flour and complimented with a garden salad, dressed with aioli	
<b>Linguini</b>	18.0
Saffron infused linguini tossed with chilli, basil, capsicum, olives, asparagus, cherry tomato, Spanish onion, garlic, baby spinach and finished with extra virgin olive oil	
<b>Warm Chicken Salad</b>	19.5
Chicken breast marinated in lemon, garlic, chilli, and resting on a crisp garden salad drizzled with citrus infused aioli	
<b>Thai Chicken Breast</b>	24.5
Marinated in Thai spices resting on steamed rice , bok choy , rice noodle, vegetable spring rolls and drizzled with a mild red curry sauce	
<b>Grilled Salmon Fillet</b>	26.5
Resting on a rocket, potato, chorizo and capsicum salad topped with tomato and avocado salsa	
<b>Fresh Pan Fried Tuna Steak</b>	29.5
Dukkah encrusted yellow fin tuna, resting on oven roasted kumura and topped with cucumber yoghurt	
<b>Garlic King Prawns</b>	24.5
Pan fried prawns in a garlic cream sauce and served with steamed rice and wok tossed vegetables	
<b>Parmesan Encrusted Veal Cutlet</b>	28.5
Served with mashed potato, asparagus, olive, fetta stuffed baby peppers, sundried tomato and a rich tomato and basil sauce	
<b>Mediterranean Lamb Cutlets</b>	27.5
Lamb cutlets marinated in Mediterranean flavours, char grilled on a crispy greek salad	
<b>300g Black Angus Sirloin</b>	29.5
With mashed potato, steamed vegetables and served with onion jam and a red wine jus	
<b>Reef &amp; Beef</b>	33.5
Tender scotch fillet resting on roasted sweet potato and asparagus topped with prawns and a rich tomato and white wine sauce	
<b>400g Rib Eye Cutlet</b>	39.5
Tender rib eye steak cooked to your liking served with mashed potato and steamed vegetables and your choice of sauce	

# ALL DAY PIZZA MENU

Our delicious wood fired pizzas are made using only the highest quality ingredients. All toppings are made fresh daily. Please note that extra toppings will incur an additional charge.

## Hastings

Spicy tomato base layered with onion, spicy chicken, avocado, capsicum and drizzled with sour cream

22.0

## Shelley's

Baby spinach, sweet potato, mushrooms, goats cheese, olives, basil, capsicum, sundried tomato, Spanish onion & cashews

22.0

## The Macca

Chicken, egg, bacon, parmesan cheese, onion and topped with crispy cos lettuce & caesar dressing

22.0

## Town Green

Salami, Spanish onion, bacon, pepperoni, chorizo, ham, chicken and drizzled with BBQ sauce

22.0

## Lighthouse

Prawns, roma tomato, basil, Spanish onion, garlic, prosciutto, bocconcini cheese

24.5

## Oxley

Sundried tomato pesto, olives, Spanish onion, baby spinach, capsicum, pinenuts and ricotta cheese

22.0

## Nobbies

Chicken, peanuts, coriander, carrot, snowpeas, capsicum, Spanish onion and drizzled with satay sauce

22.0

## Tacking Point

Cajun dusted squid, bacon, capsicum, mango, coriander, Spanish onion & topped with sour cream

22.0

## Lake Innes

Chicken, avocado, bacon, camembert cheese, Spanish onion, on a sundried tomato pesto base and drizzled with sour cream

22.0

## Breakwall

Sweet potato, tender strips of beef, Spanish onion, prawns and prosciutto on a roasted garlic base

24.5

See our blackboards for todays specials.  
Please place your order and pay at the counter, please note a 10% surcharge will apply on public holidays