



2023 Spring Menu

** N.B: Rib Eye on the bone, Mud Crabs and Lobsters are only available with pre order and deposit in advance*

Entrées

- Trio of Dips • Warm lightly toasted Turkish bread with 16
Chef's choice of three dips: Beetroot, Carrot, Hummus,
Dill Yogurt or Garlic Butter
- Zucchini Balls • House made and served with 65's garlic, 14
dill and yogurt dipping sauce or aioli
- Salt and Pepper Calamari • Topped with garlic aioli 20/28
and served on a bed of capsicum and onion salad **
- Garlic Prawns • Pan seared and tossed in white wine 20
and garlic cream sauce served with pilaf rice (GF)
- Tempura Prawns • Prawns fried in 65's Tempura batter, 18
served with house made garlic, dill and yogurt dipping
sauce, or garlic aioli (GF)
- Baby Octopus • Marinated and char-grilled, served 20/28
with kipfler potatoes and salad then drizzled with
Balsamic glaze (GF) **
- Bruschetta • House made tomato salsa served on lightly 14
toasted Turkish bread then drizzled with Balsamic
glaze
- 65's Chicken wings • Your choice of 12 chilli or BBQ 24
wings, served with blue cheese sauce
- Legendary Share Board • Chefs selection of four share 65
plates with a bowl of chips and matching sauces
• Please advise our enthusiastic staff regarding dietary
requirements

** Main size available

Mains

- Chicken Chimichurri • Tender poached chicken breast, 28
marinated in our secret herbs and spices. Topped with house
made tomato salsa and served with pilaf rice (GF)
- Lamb Shank • Gently braised for six hours in 65's signature 35
Ragu and served with pilaf rice and sautéed seasonal
vegetables (GF)
- Hickory Smoked Duck Breast • Smoked in house, served with 35
pilaf rice and sautéed vegetables, topped with 65's rich red
wine jus (GF)
- Black Angus Scotch Fillet • 280gm Scotch Fillet served with 40
golden chips and your choice of sautéed vegetables or salad
(GF)
• Choice of Pepper, Blue Cheese, Red Wine Jus, Mushroom or Paris
Butter sauce.
- Fettuccine • Fresh made fettuccine with your choice of 20/28
standard or large size, topped with Parmesan cheese
• Choose from creamy Mushroom, Carbonara or Con Pollo
(chicken & mushroom)
- Grilled Vegetarian Stack • A mix of char-grilled and oven 26
roasted seasonal vegetables stacked together and served in a
rich tomato based sauce then topped with melted cheese (GF,
V option)

Legends of 65

Available by Pre-Order Only/Deposit Required

Rib Eye on the Bone (Tomahawk) • 1.2kg Black Angus 180

served with a selection of sides and sauces (GF)

- Choice of Pepper, Blue Cheese, Red Wine Jus, Mushroom or Paris Butter sauce

Lobster • Freshly cooked live Lobster, served with up to two choices of sauce (GF) POA

- Choose from Natural, Garlic Butter, Thermidor, Mornay or Chilli

Fresh Mud Crab • Freshly cooked Live Mud Crab 1kg to 2kg+ POA

- Choose from Natural, Garlic Butter or Chilli, also comes with dipping bread



Salads and Sides

- Bowl of Chips • Medium cut with choice of gravy, aioli or tomato sauce 10
- Sautéed Seasonal Vegetables • A variety of sautéed seasonal vegetables, seasoned to perfection and served with roasted almonds (GF,V) 12
- House Salad • A fresh mixed lettuce salad served with a variety of seasonal vegetables (GF,V) 12
• Available with a fruit reduction Balsamic Glaze Dressing
- Thai Chicken Salad • Grilled chicken breast marinated in chilli lime garlic sauce served on a mixed lettuce, capsicum, red onion and shallot salad, then topped with crispy fried rice noodles. 18/26
- Thai Beef Salad • 140/280 gm Scotch Fillet marinated in chilli lime garlic sauce served on a mixed lettuce, capsicum, red onion and shallot salad, then topped with crispy fried rice noodles. 24/36
- Hickory Smoked Duck Salad • House smoked duck breast served on a bed of mixed lettuce, seasonal vegetables then topped with roasted almonds and balsamic glaze 20/28

Desserts

- Affogato • Deconstructed ice-cream, espresso coffee and frangelico 14
- Apple and Rhubarb Crumble • Served with vanilla ice cream and fresh strawberries 14
- Chocolate Lava Cake • Baked to order, a decadent chocolate cake with a rich, hot as lava center, served with vanilla ice cream and strawberries 14
- Creme Brulee • Creamy baked custard with a caramelised sugar toffee crust. Chef selected liqueur shot accompaniment available (\$8-15) (GF) 14
- Ask our friendly staff for the flavour/shot of the week
- Panna Cotta • A rich, melt-in-the-mouth cream pudding, cooked and perfectly set. Served with an accompanying fruit coulis or ganache (GF) 14
- Ask our happy staff for this week's flavour sensation!
- Cheeseboard • Our Legendary selection of local and imported cheeses accompanied with fruit, nuts and crackers. (GF available) 20
- Check with our awesome staff for the current cheese selection

Tea & Coffee

- Tea • English Breakfast, Earl Grey, Camomile, Lemon & Ginger, Green, Peppermint or Chai 4
- Hot Chocolate • Segafredo Hot Ciok Drinking Chocolate 4.5/5.5
- Extras: soy, almond, lactose free, or syrup (50c each)
- Coffee • Ristretto, Flat White, Cappuccino, Latte, Long Black, Mocha, or Chai Latte 4.5/5.5
- Extras: decaf, soy, almond, lactose free, extra shots, syrup or chai (50c each)
 - Espresso, Macchiato or Piccolo 4

Kids Menu (12 and under)

Bowl of Chips • Medium cut with
choice of gravy, aioli or tomato sauce 10

Fettuccine • Fresh made pasta with
our rich tomato based sauce and
parmesan cheese 14

Fish and Chips • House battered
fish and chips with aioli ** 16/22

Chicken Schnitzel • Chicken
Schnitzel served with chips and a
choice of gravy, aioli or tomato sauce ** 18/24

Steak and Chips • Steak served with
chips or salad and tomato sauce 18

Desserts

Bowl of ice cream • Two scoops of
vanilla ice cream with topping
• Chocolate, strawberry or caramel 8

** Adult size available