

Breads

Garlic Butter Baguette

[VA]

\$9.00

Oven crispy garlic bread.

Seeded Mustard Bread

[VA]

\$12.00

Oven crispy baguette with garlic butter, seeded mustard and melted mozzarella cheese.

Bruschetta

[VA]

\$12.00

Ripe tomato, Spanish onion, shaved parmesan, basil pesto on toasted ciabatta bread with balsamic reduction.

Spinach and Fetta Cobb Loaf

\$14.00

Crispy cobb loaf with creamy spinach and feta cheese filling (perfect for sharing).

Entrée

Pappardelle Pasta [VA] \$15.00

Sautéed mushrooms with fresh thyme, sea salt, blistered tomatoes and olive oil.

Greek Lamb Salad [VA] [DF] \$19.00

Tender Lamb fillet on cucumber, Spanish onion, kalamata olives, tomato, capsicum, crumbed fetta and mint with a side of tzatziki.

Sizzle Pot Mushrooms [VA] \$15.00

Sizzle hot garlic fried field mushroom served with toasted ciabatta fingers.

Salt & Pepper Torpedo Squid \$16.00

Salt and pepper squid on a garden salad served with sweet chilli aioli dipping.

Tempura King Prawn Cocktail \$16.00

5 King prawn crispy fried and served with lime aioli.

Antipasto Plate \$18.00

Hummus, olive tapenade, kalamata olives, artichoke, prosciutto, cheddar cheese and lavish crisps.

Mains



Chicken & Prosciutto

\$27.00

Oven baked chicken breast supreme filled with creamy camembert cheese, wrapped in prosciutto on a bed of mash potato, side of buttered broccolini, finished with seeded mustard cream.

Crispy Skin Salmon Fillet

\$33.00

Pan fried salmon fillet on cauliflower mash, butter tossed asparagus & green beans and crispy capers.

Slow Roasted Lamb Shank Pot Pie

\$26.00

Lamb shank slow roasted in rich red wine and onion gravy, topped with flaky pastry crust, creamy mash potatoes and smashed green baby peas.

Eye Fillet Beef (250gm)

\$36.00

Premium eye fillet beef cooked to your liking with garlic and rosemary smash chat potatoes, pan fried greens, blistered cherry tomatoes and a side of shiraz reduction.

Pastas

Prawn Pappardelle

\$26.00

Prawns, sundried tomato, chili, baby spinach, Spanish onion, and garlic chardonnay cream.

Amatriciana Rigatoni

[DF]

\$24.00

Prosciutto, kalamata olives, Spanish onion, chilli, baby spinach, rich tomato sauce with parsley and shaved parmesan cheese.

Trio of Mushroom Risotto

[VA] [DF] [GF]

\$24.00

Swiss brown, field, shiitake mushroom risotto, thyme and garlic cream topped with shaved parmesan cheese.

From the grill

Rump 300g	\$30.00
Scotch Fillet 250g	\$33.00
Chicken Supreme 250g	\$27.00
BBQ Spiced Pork Rib	\$38.00
Barramundi Fillet (Grilled or Tempura battered)	\$32.00
Chicken Breast Schnitzel (Homemade crumb)	\$25.00

With your choice of sauce and two sides

Sauce

- Creamy mushroom
- Diane
- Creamy peppercorn
- Seeded mustard cream
- BBQ Rib sauce
- Creamy garlic prawns \$1.50 per prawn

Sides

- Creamy Mash Potatoes
- Smash Chats
- Beer Battered Fries
- Seasonal Vegetables
- BBQ Corn on Cobb
- Salad

Extra sides \$8.00

Desserts



Baklava Cigars

[VA] [DF]

\$16.00

Filo pastry filled with crushed nuts, drizzled with vanilla syrup and pistachio ice-cream.

Cinnamon Sugar Doughnut Holes

\$16.00

Warm cinnamon doughnut holes served with gooey caramel sauce and vanilla ice cream.

Flourless Chocolate Cake

[GF] [VA] [DF]

\$16.00

Rich moist chocolate cake served warm with mocha mousse and fresh strawberries.

Classic Sticky Date Pudding

\$16.00

Home baked sticky date pudding served with butterscotch sauce, almond praline and vanilla bean ice cream.

Affogato

\$16.00

Vanilla bean ice cream served with freshly brewed espresso shot and a liquor of your choice.

Coffee

\$4.50

Latte, Cappuccino, Flat White, Hot Chocolate

Irish Coffee \$12.00

Tea

\$4.50

English Breakfast, Earl Grey, Green

Kids Menu

Mains

Chicken Nuggets \$8.00
Chicken nuggets served with your choice of chips & salad or vegetables

Fish and Chips \$8.00
Fish and chips served with salad or mash potatoes and vegetables

Pasta \$8.00
Rigatoni pasta served with bacon and cheese

6" Pizza \$8.00
Your choice of tomato or BBQ cheese pizza

Dessert

Vanilla Ice cream topping & sprinkles \$8.00
Vanilla ice cream served with your choice of chocolate, caramel or strawberry topping.

Cinnamon Doughnut Holes \$8.00
Warm cinnamon doughnut holes served with caramel sauce and vanilla ice cream

Chocolate Cake \$8.00
Warm chocolate cake served with vanilla ice cream

Upside Down \$8.00
Bubble-gum ice cream with chocolate waffle cone