



Dinner Menu

STARTERS – LIGHT MEALS

Garlic and herb bread plain \$7.00
with cheese \$8.50

Curried lemongrass and vegetable soup \$10.50
Fresh Vegetables sautéed with lemongrass and spices, cooked in vegetable broth and finished with coconut cream (GF/DF/Vegetarian/Vegan)

Seafood chowder \$18.50
Creamy chowder prepared with fresh fish, mussels, shrimps, squid and vegetables. Served with white or wholemeal roll (GF)

Chicken ranch salad \$14.50
Poached free range chicken breast, red cabbage, farro perlato and quinoa. All mixed with our sweet chilli lemon ranch dressing and served with golden beetroot, candied walnut and dates

Papaya, Prawn and coconut salad \$20.50
Fresh papaya, black tiger prawns, avocado and coconut flakes, all mixed with mesclun leaves and dressed in a white balsamic and olive oil vinaigrette (GF/DF/Vegetarian. Vegan available)

Tropical spinach salad \$18.50
Fresh baby spinach leaves tossed in our sweet lime vinaigrette and mixed with sliced strawberries, pineapple and avocados. Finished with shopped pecan nuts and fresh shaved pecorino romano cheese. (GF/Vegetarian. DF/Vegan available)

Fish and chips \$25.50
Fresh fish of the day in beer batter. Served with garden greens, chunky fries and aioli

BURGERS \$20.50

Beef & egg burger grilled prime beef pattie in a brioche bun with tomato, lettuce, streaky bacon, fried egg and mayonnaise

Mushroom melt beef burger grilled prime beef pattie topped with creamy mushrooms and cheese in a brioche bun with lettuce and tomato

Chicken burger grilled chicken breast filet in a brioche burger bun with grilled pineapple, lettuce, mayonnaise and tomato

Vegetarian burger vegetable pattie in a brioche burger bun with lettuce and tomato. Topped with sautéed mushrooms and cheese (Vegetarian)

All burgers served with fries and tomato sauce

PIZZA

Available in regular \$15.50 and large \$17.50 (GF available)

Margarita - tomato, basil pesto and mozzarella cheese (Vegetarian)

Bacon and mushroom – with mozzarella cheese and rocket leaves

Hawaiian - ham, pineapple and mozzarella cheese

Chicken - roasted chicken, brie and cranberry

Chicken tandoori – tandoori chicken and red onions with mozzarella cheese

Vegetarian – Mediterranean pizza with roasted peppers, tomatoes, olives, basil pesto, pinenuts and ricotta cheese (Vegetarian)

PASTA

Spaghetti or fettucine pasta \$16.50

Bacon and mushroom sauce

Spicy tomato sauce topped with mozzarella cheese (Vegetarian)

Sea food pasta (half shell mussels, squid and shrimps) in a chilli-lemon and herb butter with quick fried courgettes and grilled lemon slices

Basil pesto with fried forest mushrooms and olives, topped with pita-parmesan croutons (Vegetarian)

MAINS

Gremolata crusted salmon \$32.00

Set on long stem broccoli and steamed gourmet potatoes, served with pink pepper butter

Grilled pork cutlet \$27.50

Set on sautéed silverbeet and red wine glaze, served with a quick fried potato-mushroom roulade (GF)

Grilled lamb loin \$37.50

Set on farro perlato risotto with pecorino romano cheese, served with sautéed snow peas and courgettes and finished with port wine reduction

Grilled t-bone steak 450 gr \$45.50

Served with garlic-herb butter and green pepper sauce, fries and garden salad

Chargrilled beef sirloin steak 250 gr \$34.50

Cooked to your preference and served with our homemade garlic-herb butter. Served with crispy fried agria potatoes. Your choice of fresh garden salad or seasonal steamed vegetable medley

Chilli-lime glazed chicken \$32.50

Served on crispy potato-vegetable coins and sweet pumpkin-shallot sauté (GF)

SIDE DISHES \$5.00 each side dish

Gratin potatoes, chunky fries with aioli, roasted agria potatoes, garden greens, seasonal steamed vegetables

DESSERTS

Chocolate lava cake \$10.50

Served with vanilla bean ice cream, raspberry compote and toasted hazelnuts

Traditional Tiramisu with fresh strawberries \$10.50

Savoiardi biscuits soaked in coffee liqueur and layered with sweet mascarpone, cocoa dusted (Vegetarian, contains alcohol)

Baked mini lemon cheesecakes \$10.50

With berry swirls, served with vanilla bean yoghurt and berry coulis.

Sweet crepes filled with caramelized peaches and toasted almonds \$10.50

Served with vanilla bean ice cream and maple syrup.

Irish strawberry fool \$10.50

Marinated sweet strawberries layered with tangy vanilla whipped cream and yoghurt, topped with toasted pistachios

Trio of ice cream \$10.50

With whipped cream, berry coulis and wafer

Selection of cheese \$23.50

With fresh and dried fruit, crackers, nuts and lightly toasted whole grain batard

SPECIAL COFFEES AND TEAS

Extra special coffee \$15.00

XXX coffee Tia Maria, Kahlua espresso topped with whipped cream and a frosting of cinnamon

Jaffa hot chocolate Baileys, Grand Marnier hot chocolate

Hot Greek cappuccino Black Sambuca espresso topped with steamed milk and froth, dusted with chocolate or cinnamon

Classic special coffees \$12.00

Baileys, Benedictine, Cointreau, Drambuie, Frangelico, Grand Marnier, Kahlua, Jameson, Peach Schnapps, Galliano range, Amaretto, Black & White Sambuca, Vanilla

Dilmah tea \$3.00

English breakfast, Earl Grey

Dilmah herbal tea \$3.00

Chamomile, peppermint, lemon, green, jasmine green

Hot beverages

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| Flat white | \$3.50 | Latte | \$4.50 |
| Cappuccino | \$4.00 | Chai latte | \$4.50 |
| Mochaccino | \$4.50 | Upsize \$1.00 extra | |
| Hot chocolate | \$4.00 | Decaf or soy milk options available | |

All prices are inclusive of GST