



## Dinner Menu

### STARTERS – LIGHT MEALS

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

**Mediterranean tomato soup** \$10.50  
Served with a dollop of sour cream and freshly baked white or wholemeal roll

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

**Thai fish cakes** \$14.50  
Made fresh on premises and served with a coriander-peanut salad

**Caesar salad** \$17.50  
Crisp cos lettuce with shaved parmesan, ciabatta croutons, crispy bacon and soft poached egg. Served with anchovy dressing and grilled chicken tenderloins

**Battered prawns** - Entrée \$18.50 Main \$25.50  
Set on Asian style salad, topped with crispy rice noodles and spicy dipping sauce

**Fish and chips** \$25.00  
Fresh fish of the day in beer batter. Served with garden greens, chunky fries and aioli

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## BURGERS \$20.50

**Beef burger** grilled prime beef pattie in a brioche bun with tomato, lettuce, streaky bacon, caramelized onion and bbq sauce

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

**Chicken burger** grilled chicken breast filet in a brioche burger bun with tomato, lettuce, mayonnaise and spicy plum sauce

**Vegetarian burger** sweet potato pattie in a brioche burger bun with lettuce and tomato. Topped with sautéed mushrooms and cheese

All burgers served with fries and tomato sauce

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## PIZZA

Available in regular \$15.50 and large \$17.50

**Margarita** - tomato, basil pesto and mozzarella cheese

**Meat lovers** - bacon beef mince and chorizo sausage with bbq sauce and mozzarella cheese

**Hawaiian** - ham, pineapple and mozzarella cheese

**Chicken** - roasted chicken, brie and cranberry

**Vegetarian** - sweet potato and caramelized onion topped with rosemary and mozzarella cheese

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## PASTA

Spaghetti or fettucine pasta \$15.50

**Bacon and mushroom** sauce

**Spicy tomato** sauce topped with mozzarella cheese

**Beef bolognese** with shaved parmesan cheese

**Basil pesto** with black olives, semi dried tomatoes and haloumi cheese

## MAINS

### **Grilled fish of the day** \$28.50

Set on sautéed silver beet and served with sweet chilli pepperonata and soft parmesan polenta

### **Pork loin** \$27.50

With roasted mushrooms wrapped in a potato jacket and served on spinach leaves and brandy cream

### **Roasted marinated duck legs** \$29.50

Set on a sweet soy and ginger stir-fry, served with steamed basmati rice. Garnished with black and white sesame seeds

### **Grilled rack of lamb** \$45.50

Served on roasted parsnip and agria potatoes with sautéed cherry tomatoes and rosemary jus

### **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

### **Grilled marinated chicken breast** \$32.50

Set on cauliflower gratin, served with oven baked sweet potato and Titoki sauce

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## SIDE DISHES \$5.00 each side dish

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

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## DESSERTS

### **Chocolate lava cake** \$11.50

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

### **Apple-sultana and caramelized walnut crumble** \$10.50

Served with vanilla bean ice cream

### **Grand Marnier crème caramel** \$10.50

With grilled orange and candied zest

**Poached rhubarb, pear and vanilla bean custard trifle** \$10.50

With dark and white chocolate

**Cold set double chocolate cheesecake** \$10.50

With sour cherry sauce and white chocolate ganache

**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

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*Gluten free, dairy free or vegetarian options available*

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## **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**

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**