



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

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

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

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

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 \$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

Gluten free, dairy free or vegetarian options available

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