




DINNER MENU

ENTRÉE

| | |
|---|-----------|
| SOUP OF THE DAY (V) | 20 |
| <i>Chef's daily special soup served with bread</i> | |
| CAPRESE SALAD (V) | 20 |
| <i>Sliced fresh tomato, mozzarella and basil with olive oil and balsamic</i> | |
|  Pairing: Pinot Gris | |
| BRUSCHETTA (V) | 18 |
| <i>Baked baguette with mozzarella with fresh tomato salsa</i> | |
|  Pairing: Sauvignon Blanc / Pinot Gris | |
| PEACH PRAWNS | 25 |
| <i>Marinated prawns with hoisin, peach and coriander served with apple and orange salad</i> | |
|  Pairing: Sauvignon Blanc / Pinot Gris | |
| BREAD AND DIPS (DF, V) | 16 |
| <i>Served with homemade dips and olive oil</i> | |

SIDES

\$30 for choice of 3 sides from below

12 EACH

GREEN SALAD WITH SHERRY VINAIGRETTE (GF, DF, VG)

STEAMED SEASONAL VEGETABLES (GF, DF, VG)

STEAK CUT FRIES SERVED WITH TOMATO SAUCE AND AIOLI (DF, V)

SHOE STRING FRIES SERVED WITH TOMATO SAUCE AND AIOLI (DF, V)

BATTERED ONION RINGS SERVED WITH AIOLI (DF, V)

CREAMY FRENCH MASH WITH PORT WINE JUS (GF, V)

FRESH CUCUMBER KIMCHI (Spicy) (DF, V)

MAINS

| | |
|---|-----------|
| 200G BEEF EYE FILLET STEAK | 58 |
| <i>Served with Potato gratin and grilled broccolini and baby carrots, Port wine jus</i> | |
|  Pairing: Pinot Noir | |
| 250G BEEF SCOTCH FILLET STEAK (GF) | 55 |
| <i>Served with French mash and grilled broccolini and baby carrots, Port wine jus</i> | |
|  Pairing: Pinot Noir | |
| 500G BEEF RUMP STEAK (GF) | 55 |
| <i>Served with French mash and grilled broccolini and baby carrots, Port wine jus</i> | |
|  Pairing: Cabernet Sauvignon Blanc | |
| 300G LAMB RACKS | 58 |
| <i>Served with creamy polenta and warmed olives and cherry tomato Rosemary jus</i> | |
|  Pairing: Pinot Noir | |
| 300G LAMB RUMP (GF) | 55 |
| <i>Served with French mash and grilled broccolini and baby carrots, Rosemary jus</i> | |
|  Pairing: Pinot Noir | |
| CHEF'S SPECIAL CHICKEN BREAST | 48 |
| <i>Served with mushy peas and lemon buttered green beans, Port wine jus</i> | |
|  Pairing: Sauvignon Blanc | |
| MARKET FISH (GF) | 48 |
| <i>Pan-fried fish served with Saffron risotto, beurre blanc and seasonal vegetables</i> | |
|  Pairing: Pinot Gris | |
| ROASTED PUMPKIN AND RICOTTA RAVIOLI (V) | 42 |
| <i>In creamy sundried tomato pesto sauce</i> | |
|  Pairing: Chardonnay | |

THE MEAT MONGER PLATTER TO SHARE

149

Served with grilled broccolini, baby carrots and Port wine jus

Choice of 3 meat from mains

SAUCES *Peppercorn Jus, Creamy Mushroom, Chimichurri, Cafe de Paris Butter* **4 EACH**