

# STARTERS

Garlic bread (V)	11
Cheesy garlic bread (V)	13
Warm sourdough with selection of dips; spiced chunky olive tapenade, semi-dried tomatoes, confit garlic, parmesan & olive oil with balsamic (V,GFA,DFA)	16
Soup of the day served with toasted focaccia (V,GFA,DFA)	14
Honey infused grilled halloumi with a lemon & thyme dressing (GF,V)	19
Pan-seared king prawns served with smoky chorizo, a rich romesco sauce, drizzled with basil oil (GF)	22
Thai beef salad; tender marinated sirloin accompanied by a fresh Asian herb salad with Nam Jhim Jaew sauce (GF,DF)	24
Prosciutto involtini with ricotta, grilled peach, fresh rocket, pistachios & balsamic glaze (GF)	24

# SIDES

Bowl of chips served with aioli sauce (V)	12
Mixed steamed seasonal vegetables lightly tossed in extra virgin olive oil (V,GF,DFA)	11
Crispy roasted potato salad, tangy yoghurt & mayonnaise dressing (GF)	12
Nicoise salad; warm chat potatoes, green beans, cherry tomatoes, eggs & a green vinaigrette dressing (V,GF)	14

# MAINS

Beef poke bowl; marinated beef, vermicelli noodles with diced cucumber, carrot, radish, alfalfa sprouts, fresh Asian herbs & a tangy tamarind sauce (GF)	22
Vegetarian poke bowl; pan seared tofu, avocado, edamame beans, white rice and an Asian vinaigrette (GF, DF, VE)	19
Spring salad with carrots 3 ways; roasted carrots on a bed of carrot puree, carrot ribbons rocket salad, crispy shallots & a dukkha spice (V, VE, GF)	26
Oven-baked chicken breast stuffed with creamy brie cheese & sun-dried tomatoes, served with beetroot puree, green salad & honey mustard vinaigrette (GF)	36
Grilled pork ribs served with a fresh Asian salad & savoury pork dipping sauce (GF, DF)	36
Chicken & chorizo spaghetti; chicken tenderloin, spicy chorizo, olives, rocket & a pesto sauce	30
Massaman chicken curry served with steamed jasmine rice (DF,GF)	27
Pan-seared salmon served on a creamy celeriac puree, topped with prawns and a bourbon glaze (GF)	35
Char-grilled beef fillet served with parmesan mash, garlic broccolini and a red wine jus	47

# DESSERTS

Trio of gelato (GFA) (Ask our team for the flavour of the day)	14
Summer fruit salad; medley of summer fruits served with your choice of gelato (GF)	12
Classic Italian tiramisu served with biscotti	18
Crème brulé cheesecake, with a caramelised top served with raspberry coulis	18
Warm sticky date pudding drizzled with caramel sauce, served with fresh berries	16
Cheese plate with 3 cheese varieties, quince paste, dried fruit, mixed nuts, rice crackers, lavosh	28

# FAVOURITES

Chicken Caesar salad; grilled chicken, crispy bacon, soft boiled egg, crouton sticks, parmesan and Caesar dressing	24
Classic beef burger, lettuce, tomato, caramelised onion, cheese, BBQ sauce served with fries & aioli	22
Artichoke & olive pizza, with onion, mozzarella, basil & a sugo sauce base (V,GFA)	20
Chicken & Chorizo pizza, with rocket, mozzarella, sugo sauce base and pesto drizzle (GFA)	22
Crispy battered flathead fish, fresh mixed salad, fries, lemon, tartare sauce	26

*Listro dalby*

RESTAURANT & BAR

**Dinner Menu 6pm-9pm 6 nights**

**Monday - Saturday**

(closed Sunday nights)

**V- Vegetarian**

**Ve – Vegan**

**GF – Gluten Free**

**GFA – Gluten Free Available**

**DF – Dairy Free**

**DFA – Dairy Free Available**