

Bread

Garlic Bread (V)

Toasted bread with garlic, parsley and butter

+ Cheese

Bruschetta (V)

Crunchy grilled bread topped with tomato onion salsa, feta cheese and basil infused olive oil drizzle

Entrée

Salt and Pepper Squid

Deep-fried marinated squid served with lemon, crunchy chips and homemade sweet chilli sauce

Salmon Bite (GF)

Grilled salmon with Italian glaze, served with dill risotto and salad

Lamb Paste (DF)

Cooked medium rare, served with soya beans and date paste, brie cheese, cherry tomatoes and salad

Prawn Spring Rolls (DF)

Prawns marinated in sesame oil, salt and pepper served with sweet plum sauce

Vegetarian Arancini

Deep fried risotto balls with mozzarella cheese filling served with chilli mayonnaise

Vegetarian Samosas (DF)

Deep fried pastry filled with potatoes, onion, peas, spices served with sweet plum sauce

12

15

18

24

22

22

19

16

16

Barra Mains

Australian Farmed Barramundi

Grilled Barramundi (GF)

Served with lemon & dill risotto, steamed seasonal vegetables and ranch dressing

46

Almond Barramundi

Grilled barramundi served with baked shredded almonds, steamed green peas, seasonal vegetables and ranch dressing

46

Green Apple Salad Barramundi (GF, DF)

Deep-fried barramundi served with green apple salad and Thai dressing

46

Citrus Barramundi (GF)

Pan fried barramundi with mashed potato, pear compote and green beans, served with citrus sauce and cherry tomato

46

Fish Curry

Cubed deep fried barramundi cooked in coconut cream with tomatoes, onion and curry leaves served with steamed rice

46

Other Mains

Salmon Salsa (GF, DF)

Pan Fried Salmon served with a mix of capsicum, corn, lime, parsley and basil salsa

46

Lamb Rack (GF)

Grilled and baked lamb rack with a seeded mustard honey and soy glaze served with potato wedges and garlic butter

49

Lamb Tenderloin (GF)

Grilled lamb cooked medium rare served with potato gratin, green beans, zucchini, carrot, garlic butter and red wine jus

49

T-Bone Steak (GF)

300g steak cooked medium rare served with artichokes, mushroom, green beans, potato gratin and creamy mushroom sauce

49

BBQ Pork Ribs

A rack of slow cooked pork ribs served with kipfler potatoes and BBQ red wine sauce

49

Other Mains

Kangaroo Striploin (GF)

Medium rare cooked Kangaroo served with potato gratin, steamed seasonal vegetables, garlic butter and red wine

49

Red Curry Prawns (DF)

Creamy prawns curry cooked with coconut milk and red curry paste served with steamed rice

40

Thai Beef Salad (GF, DF)

Sliced grilled beef with cucumber, onion, celery and capsicum served with Thai salad dressing

32

Peri-Peri Chicken

Chicken breast marinated with peri-peri seasoning served with chips, salad and topped with hollandaise sauce

38

Vegetarian

Cashew Nut Tofu

Deliciously rich and creamy curry combining the flavours of coconut milk and spices served with vegetables and rice

30

Penne Pasta

Napoli sauce, garlic butter, cream, spinach, mushrooms and seasonal vegetables

30

Roasted Pumpkin Salad (V, GF)

Roasted pumpkin with feta cheese, pine nuts, baby spinach, cherry tomatoes and baby spinach

28

Sides

Garden Salad (V, GF, DF)

Fresh salad, tomato, cucumber, red onion served with balsamic dressing

17

Steamed Seasonal Vegetables (V, GF)

17

Crunchy Chips (V)

Served with aioli

12

Potato Wedges (V)

Served with sour cream and sweet chili sauce

16

Desserts

Chocolate Brownie Sundae (V)

Chocolate brownie served with vanilla ice cream, crushed nuts, chocolate sauce and cherry

17

House Made Panna Cotta (GF)

Chef's selection of panna cotta and seasonal accompaniment

16

Fruit Salad (GF)

Served with vanilla ice cream and Berry compote

15

New York Cheese Cake

Served with whipped cream, ice cream and berry compote

17

Cheese Plate for 1 (V)

Selection of Australian cheese served with water crackers, dried fruit and a fruit compote

24

Specialty Coffee

Liquor Affogato

Ice cream served with a shot of espresso and your choice of: Frangelico, Drambuie, Baileys or Tia Maria

20

Dessert Cocktail

Nutty Dessert

Frangelico, Cream de Cacao, Kahlua, cream and chocolate

20

Port wine

Grandfather Port 20 years old

18

Penfold Club Tawny

11

Galway Pipe Tawny

12

Coffee

Cappuccino/ Flat White/Latte/Long Black/Espresso/Mocha/ Hot Chocolate/Chai Latte

5

Selection of Leaf Tea

English Breakfast/Earl Grey/Green (China Gunpowder)/ Apple & Summer Berries/Lemongrass & Ginger

5

