

## Bread

### **Garlic Bread**

Toasted bread with garlic, parsley and butter

12

### **+ Cheese**

15

### **Bruschetta**

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

18

## Entrée

### **Salt and Pepper Squid**

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

24

### **Salmon Bite**

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

22

### **Lamb Paste**

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

22

### **Prawn Spring Rolls**

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

19

### **Vegetarian Arancini**

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

16

### **Vegetarian Samosas**

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

16

## Barra Mains

### Australian Farmed Barramundi

#### Grilled Barramundi

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

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

46

#### Citrus Barramundi

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

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

46

#### Lamb Rack

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

49

#### Lamb Tenderloin

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

49

#### T-Bone Steak

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

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## Other Mains

### **Kangaroo Striploin**

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

49

### **Red Curry Prawns**

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

40

### **Thai Beef Salad**

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**

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

28

## Sides

### **Garden Salad**

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

17

### **Steamed Seasonal Vegetables**

17

### **Crunchy Chips**

Served with aioli

12

### **Potato Wedges**

Served with sour cream and sweet chili sauce

16

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## Desserts

### **Chocolate Brownie Sundae**

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

17

### **House Made Panna Cotta**

Chef's selection of panna cotta and seasonal accompaniment

16

### **Fruit Salad**

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**

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

