

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 balsamic drizzle

18

Entrée

Salt and Pepper Squid

Deep-fried marinated squid served with lemon, mixed green salad and homemade sweet chilli sauce

24

Prawn Twister

Marinated prawns wrapped with thin crispy pastry served with sweet chili sauce and mixed green salad

22

Smoked Salmon Crostini

Smoked salmon serve with sour cream sauce on top of crispy toasted sour dough bread

22

Vegetarian Samosas

Crispy, flaky wrapper with filling of spiced potatoes, onions and peas served with mix green salad and sweet chilli sauce

18

Caprese Skewers

Cherry tomato and mozzarella balls served with basil infused olive oil balsamic drizzle

18

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Australian Farmed Barramundi Mains

Lemon Caper Barramundi

Pan fried barramundi served with kipfler potatoes, seasonal vegetables and lemon caper sauce

46

Crusted Nut Barramundi

Baked barramundi with breadcrumb and crushed nuts on top served with potato gratin, seasonal vegetables and ranch dressing

46

Chimichurri Barramundi

Pan fried barramundi with roasted beet root, carrot, zucchini and served with kipfler Potatoes and chimichurri sauce

46

Creamy Garlic Barramundi

Baked barramundi served with mash potatoes, seasonal vegetables and creamy garlic sauce

46

Other Mains

Cajun Lamb Cutlet

Grilled lamb cutlets cooked medium rare served with roasted capsicum, carrot, zucchini and side of mashed potatoes with red wine Jus

50

Lamb Eye Loin

Grilled lamb cooked medium rare served with roasted capsicum, carrot, zucchini and side of mashed potatoes with creamy mushroom sauce

47

New York Striploin

300g grain fed steak cooked medium rare served with mashed potato, caramelize onion and steam vegetables with your choice of sauce:
creamy mushroom, red jus, creamy garlic or black pepper sauce

53

Kangaroo Striploin

Kangaroo striploin cooked medium rare served with potato gratin and side of roasted beetroot, carrot and zucchini with red wine jus

49

Pan Fried Salmon

Pen fried salmon served with mashed potatoes, roasted capsicum, carrot, zucchini and served with creamy garlic sauce

46

BBQ Pork Ribs

Slow cooked rack of pork ribs with roasted beetroot, carrot, zucchini and served with kipfler potatoes with a sprinkle of roasted sesame

45

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Other Mains

Red Curry Prawns

Delicious and creamy curry combining the flavour of coconut milk, red curry paste with prawn and vegetables served with side of steamed rice

40

Chicken Pesto

Grilled chicken breast served with pesto sauce, roasted zucchini, carrot, capsicum and side of mashed potatoes

38

Chicken Caesar Salad

Romaine lettuce with chicken, egg, parmesan and bacon bites served with caesar dressing

28

Prawn Caesar Salad

Romaine lettuce with prawns, egg, parmesan and bacon bites served with caesar dressing

34

Vegetarian Mains

Cashew Nut Tofu

Stir fry cashew nuts, tofu, seasonal vegetables with soy sauce served with side of rice

30

Italian Pasta

Penne pasta cooked with garlic butter, red sauce, cream, spinach, mushroom and seasonal veggies

30

Mix Bean Salad

Mix green salad served with cucumber, cherry tomatoes, feta cheese, kidney bean, chickpea, cannellini bean and balsamic dressing

25

+ Chicken

28

+ Prawns

34

Sides

Garden Salad

Fresh salad, tomato, cucumber and 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

Sticky Date Pudding

Date pudding served with whipped cream, vanilla ice cream and butter scotch sauce

16

Chocolate Brownie

Brownie served with vanilla ice cream, chocolate sauce, crushed peanuts and maraschino cherry

17

New York Cheese Cake

Cheese cake served with whipped cream, ice cream and berry compote

17

Orange and Almond Cake

Orange and almond cake served with ice cream and orange sauce with almond flakes

16

Cheese Plate for 1

Selection of blue, edam, cheddar and brie cheese served with crackers and dried fruits

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/ Lemongrass & Ginger

5

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