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Entrées

**Garlic bread $8 for one / $15 for two**

sliced baguette halves spread with garlic butter and gently baked

**Corn chowder GFA/V $16**

served with croutons

**Smoked chicken and green apple salad GF/DFA $19**

smoked chicken, green apple, greens, tomato, toasted almond

and shaved parmesan with orange and honey dressing

**Stuffed mushrooms V $19**

poached local button mushrooms filled with ricotta cheese,

chopped mushrooms topped with shredded mozzarella and herb crust

served with seasonal greens

**Smoked salmon bruschetta $19**

toasted baguette topped with smoked salmon pieces, buffalo mozzarella,

fresh local vine ripened tomato, fresh basil and olive oil

**Chicken satay skewers GF/DF $19**

marinated free range chicken served with satay sauce and coriander

**Garlic prawns GF/DFA $19**

garlic butter prawns served with seasonal greens and chilli lime dipping sauce

V = vegetarian GF = gluten free DF = dairy free

GFA = gluten free available DFA = dairy free available

*If you have any special dietary requirements*

*please ask our friendly staff who can assist with your selection.*

*Please note 15% surcharge will apply on public holidays.*

Mains

**Mushroom risotto GF/DFA/V $30**

toppedwith parmesan

**Halloumi in grilled eggplant blanket GF/V $32**

with creamy pesto sauce, roasted butternut hummus and kumara chips

**Spaghetti ai frutti di mare $36**

spaghetti pasta tossed in seafood, Napoli sauce, fresh basil and fried capers

**Beer battered fish and chips $36**

served with salad and tartare sauce

**Venison sausage** **GF $38**

with caramelised onion jam, truffle mashed potato, grilled broccolini and red wine jus

**Crumbed chicken $39**

Free range chicken breast stuffed with fresh spinach, mushroom, mozzarella,

served with smashed roast potato, seasonal greens, bearnaise sauce and red wine jus

**Roast pork belly GF/DFA $44**

oven roasted free farmed pork belly with soy garlic tossed shanghai,

mushrooms, red wine jus and apple sauce

**Chargrilled lamb rump GFA/DFA $44**

herb crusted lamb rump served with roasted butternut hummus,

middle eastern salad and red wine jus

**Fish of the day GF/DFA $44**

pan fried locally sourced fresh fish with chef’s choice of accompaniments

**Rib eye GF/DFA $45**

char grilled 300g prime angus rib eye served with seasonal potato,

vegetables of the day and red wine jus

*Your server will inform you of the potato and vegetables of the day and any specials*

Sides

Fries $9

Fries with garlic butter and gravy $10

Fries tossed in truffle oil topped with parmesan $12

Potato of the day $9

Seasonal vegetables $9

Seasonal green salad $9

Fried free range eggs $9