



## Dinner menu 2019

Monday to Saturday 6.00 pm - 10.00 pm AND Sunday 6.00 pm - 9.30 pm

Phone us now on 759 9918 to make your reservation

### Breads and Soup

<b>Grilled roti bread</b> with raita and smoked paprika hummus <b>V</b>	<b>\$12</b>
<b>Bruschetta</b> – garlic rubbed grilled ciabatta, heirloom tomato, pickled shallots, fried capers and extra virgin olive oil <b>V</b>	<b>\$14</b>
<b>Garlic bread</b> <b>V</b>	<b>for one \$6 / for two \$10</b>
<b>Soup of the day</b>	<b>\$14</b>
<b>West Coast seafood chowder</b>	<b>\$17</b>

### Starters

<b>Charcuterie board</b> a selection of cured artisan meats with black olive mustard and grilled bread <b>GFA</b>	<b>\$18</b>
<b>Tempura battered prawns</b> with chilli & lime dipping sauce	<b>\$16</b>
<b>House smoked salmon</b> avocado and ricotta on ciabatta & microgreens	<b>\$16</b>
<b>Crispy chicken wings</b> – your choice of hot, BBQ or teriyaki	<b>\$14</b>
<b>Gnocchi</b> tossed in charred red pepper sauce with fried basil, capers and parmesan <b>V</b>	<b>\$14</b>
<b>Beetroot and feta salad</b> with spiced nuts <b>GF V</b>	<b>\$14</b>

### Mains

<b>Rib eye or sirloin steak 300g</b>	
Cooked to your liking and served with your choice of sauce: red wine jus / green peppercorn / mushroom <b>GF</b>	<b>\$37</b>
<b>Add grilled prawns</b>	<b>\$10</b>
<b>Free-range chicken</b> barbequed with chimichurri <b>GF</b>	<b>\$31</b>
<b>Crispy roast pork belly</b> with spiked apple puree <b>GF</b>	<b>\$35</b>
<b>Lamb shank</b> gently braised in red wine and aromatics	<b>\$33</b>
<b>Hot smoked salmon fillet</b> with roasted red pepper cream <b>GF</b>	<b>\$33</b>
<b>Fresh local fish of the day</b> battered and served with fries and tartare	<b>\$29</b>
<b>Fresh fish of the day</b> pan fried and served with accompanying sauce	<b>\$31</b>

<b>Chickpea &amp; paneer mildly spiced tomato curry with basmati rice GF V</b>	<b>\$26</b>
<b>Gnocchi tossed in charred red pepper sauce with fried basil, capers and parmesan V</b>	<b>\$28</b>

**All mains served with mash or potato gratin  
and your choice of freshly prepared vegetables or a green salad**

## **Sides**

<b>Fried brussel sprouts with wine, butter and parmesan</b>	<b>\$7</b>
<b>Polenta fries with siracha aioli V</b>	<b>\$7</b>
<b>Fries with tomato sauce GF V</b>	<b>\$7</b>
<b>Slaw – cabbage, carrot, fennel, daikon radish and ranch dressing GF V</b>	<b>\$7</b>
<b>Simple greens tossed in lemon and extra virgin olive oil GF V</b>	<b>\$7</b>
<b>Fried eggs</b>	<b>\$7</b>

## **Desserts \$15**

<b>Sticky toffee pudding with caramel sauce and vanilla ice-cream</b>
<b>Salted caramel crème brulee with French vanilla ice-cream GF</b>
<b>Mocha tiramisu with chocolate sauce and French vanilla ice-cream</b>
<b>Eton mess a medley of meringue, berry compote and whipped cream</b>
<b>Affogato vanilla ice-cream with a shot of espresso and your choice of liqueur GF</b>
<b>Cheese selection a selection of cheeses served with crackers and accompaniments</b>
<b>\$17 for one / \$25 for two</b>

**We also have a selection of coffees, teas and liqueur coffees to complete your evening**

## **Children's menu**

We welcome children to join you in our restaurant and offer a \$15 menu to children 12 years and under: a juice or soft drink, fish & chips or chicken nuggets & fries or steak & fries plus an ice-cream sundae.

High chairs are available for infants if required

## **Groups and special occasions**

For larger groups we have a range of served set menus and buffets at various prices. Depending upon your numbers and requirements we may reserve a large table in our restaurant or we may be able to offer you a private function room for your group.