



## Dinner Menu Summer 2018

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

Grilled flat bread with dips	\$12
Garlic bread	for one \$6 / for two \$10
Soup of the day	\$14

### Small plates

Beef croquette panko crumbed with mornay sauce	\$14
Beef short rib with house-made barbeque sauce GF	\$14
Tempura battered prawns with harissa mayonnaise	\$14
Pea arancini topped with crispy pancetta	\$14
Corn fritter pillows served with a coriander yoghurt V	\$14
Grilled haloumi in a tomato curry gravy GF V	\$14
Spicy chorizo sautéed with onions and cider	\$14
Crispy chicken wings topped with a sweet chilli glaze GF	\$14

### Mains

Scotch fillet chargrilled GF	\$30
Lemon & herb roasted free range half chicken chargrilled GF	\$24
Slow roasted pork belly with a honey lemon glaze GF	\$26
Braised lamb shank cooked in a rosemary & red wine jus GF	\$26
Teriyaki marinated salmon GF	\$25
Panko crumbed fish of the day with tartare sauce	\$24
Pumpkin, spinach, and cheese filo with pine nuts V	\$22

All mains served with buttermilk & chive mashed potato and your choice of sauce

### Sauces

Chermoula – green herb & lemon  
Green peppercorn & brandy cream  
Red wine jus

## Sides

<b>Honey &amp; cumin roasted pumpkin</b> topped with pumpkin seeds	<b>GF V</b>	<b>\$7</b>
<b>Broccoli and cauliflower</b> in a blue cheese sauce topped with almonds	<b>GF V</b>	<b>\$7</b>
<b>Roasted brussel sprouts</b> topped with bacon	<b>GF</b>	<b>\$7</b>
<b>Duck fat roasted potatoes</b>	<b>GF</b>	<b>\$7</b>
<b>Herb &amp; cheese polenta fries</b> with chipotle mayo	<b>GF V</b>	<b>\$7</b>
<b>Fries</b> with tomato sauce	<b>GF V</b>	<b>\$7</b>
<b>Beetroot and feta salad</b> with spiced nuts	<b>GF V</b>	<b>\$7</b>
<b>Creamy slaw</b> topped with sesame seeds and pine nuts	<b>GF V</b>	<b>\$7</b>

*If you have any special dietary requirements  
please ask our friendly staff who can assist with your selection*

*V = vegetarian GF = gluten free*

## Desserts \$15

**Sticky toffee pudding** with caramel sauce and vanilla ice-cream

**Salted caramel crème brulee** with French vanilla ice-cream **GF**

**Mocha tiramisu** with chocolate sauce and French vanilla ice-cream

**Eton mess** a medley of meringue, berry compote and whipped cream

**Affogato** vanilla ice-cream with a shot of espresso and your choice of liqueur **GF**

**Cheese selection** a selection of cheeses served with crackers and accompaniments

**\$17 for one / \$25 for two**

*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*