



Dinner menu

Open every night from 6pm onwards

Phone us now on **759 9918** to make your reservation

Breads and Soup

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

Starters

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

Mains

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

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

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

Sides

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

Desserts \$16

Apple galette served warm with salted caramel & vanilla bean ice-cream
Chocolate Fondant with whisky cream and berry compote
Vanilla panna cotta with almond praline and candied citrus
Baked cheesecake with cider poached pear and thickened 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
\$18 for one / \$28 for two

Dessert Cocktails \$18 Death by chocolate or Lemon meringue pie

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