



Dinner Menu Winter 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 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

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

*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*