

Breads & Appetizers

Garlic Ciabatta \$5

Sourdough Roll

with butter \$3

Rosemary & Garlic Focaccia \$5

Crostini

*grilled ciabatta topped with basil pesto mozzarella and
fresh tomato salsa \$6*

Mixed Bread Platter

*garlic ciabatta, focaccia, crostini and sourdough roll with
olive oil and dukkah \$18*

All Entrees \$15

Scallop in Half Shell

with carrot fritter, yoghurt dressing and cress

Crisp Pork Belly

with fresh herb, wombok salad

Caramelized Onion, Olive and Goats Cheese Tart

with rocket(V)

Crisp Fried White Bait

with sea salt, lemon mayonnaise and cress

Basil and Asparagus Frittata

with mixed leaf salad (V)

Pasta and Risotto

Entrée \$15

Main \$20

Artichoke and Scallop Risotto

classic saffron risotto with Jerusalem artichoke puree and seared scallop

Chilli Cherry Tomato Linguine

with herbed pangrattato (V)

Balsamic Tomato, Chorizo Fettuccine

with rocket (V)

Mains

All mains \$27

with your choice of a side

Lamb Shank

with preserved lemon

Pan Roasted Fish of the Night

with caper and crouton brunnoisrtte

Chicken Parmigiana

breastfillet, ham, napoitana sauce and mozzarella cheese

Pepper, Parmesanand Mint PorkCutlet

With green olive and apple salsa

Slow Braised Beef Cheek

With red wine jus

Steaks

All Steaks \$28

served with mashed potatoes or steak cut chips

Scotch Fillet 250G

Rump Steak 300G

Porter House 350G

Surveyors Flat Iron 400G

Yearling Oyster Blade

SAUCE CHOICES

*RED WINE JUS, MUSHROOM, PEPPER OR DIANE
SAUCE*

Sides

All Sides \$9

Pumpkin and Potato Roisty

with rocket

*Sautéed Chat Potatoes with Rosemary,
Parmesan*

and garlic

Slow Roasted Baby Carrots, Green Beans

and herbed butter

Garden Salad

and steak cut chips

Steamed Seasonal Vegetables

and mashed potato

Desserts

All Desserts \$13

Sticky Figgy Pudding

with butterscotch sauce

Apple and Raspberry Crumble

with vanilla bean icecream

Lemon and Lime Tart

with a chocolate covered strawberry

Banoffee Pie

withchantillycream