

Entrée

Garlic and Cheese Bread \$6.50

Slow Braised Pork Belly with Cauliflower Puree, Crispy Chorizo, Green Peas \$16

Roast Duck Ravioli tossed in Tomato & Fennel Seed Relish, finished with Shaved Parmesan & Roquette Salad \$18

Smoked Eggplant Tortellini with Pine nuts, Slowed Dried Tomatoes, Olives & Fetta \$16

Mains

Tasting Plate (for 2 to share or if you're hungry)

Pick three mains to be plated as one platter \$75

Market Fish of the Day \$POA

Lamb Rump, with Blue Cheese Sauce, Creamy Mash Potato, Green Beans \$32

Chicken, Bacon & Spinach Lasagne with Warm Potato, Herb Salad, Crème Fresh \$28

Butternut Pumpkin, Stuffed with Roasted Vegetables rolled in Herb & Garlic Oil \$20

300Gram Sirloin grilled to your liking with a Baked Potato topped with Bacon, Cheese, Sour Cream & Chives \$30

Add Onion Rings \$3.5, Garlic Prawns \$5, Hollandaise \$1, Fried Egg \$1, Bacon \$4

Platters

Deli plate for two – Chef's choices of Marinated Seafood, Meat, Fruit, Vegetable and Cheese. Please ask your friendly waitperson for today's plate description. \$29

Selection of hand crafted Breads served with a selection of Chutneys and Dips \$14

Selection of Australian Cheeses with Homemade Fig Paste, Dried Fruits and Crisp Breads \$8.50 per Cheese or \$23 for all three

For The Kids \$13

All Meals with Drink and Ice Cream 12 years and under

Spaghetti Meat Balls

Chicken Tenders with Chips and Salad

Kids Cheese Burger w/ Chips

Little People Portion of Any Menu Item (Add \$2)

Sides \$8

Bowl of House Cut Chips with Chilli Aioli

Steamed Vegetable's of the Day

Roquette and Feta Salad with House Dressing

Bowl of Sweet Potato Chips with Mustard Aioli