

## - ENTREES -

<b>HEIRLOOM TOMATO &amp; BASIL BRUSCHETTA (GFA)</b>	19
Charred sour dough, heirloom tomatoes, basil pesto & cherry bocconcini.	
<b>FRESH NATURAL OYSTERS (6) (GF,LF)</b>	24
With mignonette sauce & lemon wedge.	
<b>ROASTED BEETROOT SALAD (GF, LFA)</b>	21
Beets roasted with fennel seeds and fresh thyme, goat cheese, quinoa, candied walnuts & seasonal arugula.	
<b>ROASTED CAULIFLOWER &amp; CHICKPEA SALAD (GF,LF)</b>	21
Spiced cauliflower, tri color quinoa, cherry tomato, roasted almond flakes & beetroot hummus.	
<b>BEETROOT GRAVADLAX (GF,LF)</b>	23
Salmon cured in beetroot, vodka, and fennel seeds with pickled cucumber & radish and horseradish crème fraiche.	
<b>LEMON PEPPER CALAMARI</b>	22
With orange fennel & rocket salad, fried shallots & chili lime aioli.	
<b>PORK BAO BUNS</b>	24
Smokey BBQ glazed pork belly bites, Asian slaw, cilantro & fried shallots.	

## - SIDES -

<b>Chips (M)</b>	11
With aioli and tomato sauce	
<b>Wedges (V)</b>	12
with sweet chilli and sour cream	
<b>MIX GREENS</b>	10
With roasted almond flakes	
<b>Garden Salad (V, VG)</b>	8
Tossed with house made salad dressing.	

## - KIDS -

<b>Kids Fish 'n' Chips with salad</b>	16
<b>Kids Chicken Nuggets With chips &amp; salad</b>	16
<b>Kids Steak With chips &amp; salad</b>	16
<b>Kids Cheeseburger With chips &amp; salad</b>	16

### - MAINS -

<b>WILD MUSHROOM RISOTTO (VG, VA)</b>	<b>33</b>
Mix field mushrooms, baby spinach, garlic herb butter & parmesan cheese.	
<b>ANGUS SCOTCH FILLET (300G) (GF, LF)</b>	<b>46</b>
Served with rosemary & garlic kipfler potatoes, baby carrots & red wine jus.	
<b>DUKKAH CRUSHED LAMB BACK STRAP (GF, LFA)</b>	<b>45</b>
Served with roasted beetroot & quinoa salad, crumbled feta, sweet potato crisp and almond flakes.	
<b>STUFFED CHICKEN BREAST (GF)</b>	<b>38</b>
Chicken breast stuffed with sundried tomato, goat cheese, spinach, served with garlic kipfler potatoes, broccolini & creamy mushroom sauce.	
<b>CHAR-GRILLED PORK CUTLET (GF, LF)</b>	<b>43</b>
Pork cutlet with creamy garlic mash, chargrilled asparagus, pineapple salsa & port wine jus.	
<b>PERI PERI PRAWN &amp; SCALLOP LINGUINI (GFA, LF)</b>	<b>40</b>
Olive oil & white wine base, tarragon, cherry tom, & parmesan cheese.	
<b>BEEF ROGAN JOSH (GFA, LF)</b>	<b>36</b>
Slow cooked beef in Indian spices, rice & poppadum.	
<b>SEAFOOD FEAST FOR TWO (GFA)</b>	<b>80</b>
Fresh oysters (4), tiger prawns (6), beer battered fish fillet & crab (2), lemon pepper calamari (6), beetroot cured salmon, served with chips & salad.	
<b>CHICKEN PARMA</b>	<b>32</b>
Freshly crumbed chicken breast topped with homemade Napoli, sliced ham and mozzarella cheese with a side of chips and garden salad.	

### - DESSERT -

#### CHURROS 16

Dusted in cinnamon sugar, served with chocolate fudge & vanilla ice cream.

#### CHOCOLATE BROWNIE 16

Served with Chocolate sauce, berry compote, vanilla ice cream & strawberries.

#### TRIO OF SORBET 16

With three different flavors & crack wafers.

#### PASSIONFRUIT PANNACOTTA 16

With passionfruit pulp, Raspberry coulis & macarons.