



ENTRÉE

Garlic Bread Toasted Sourdough with Garlic & Basil Butter. (V)	\$7
Cheesy Garlic Bread Garlic Bread topped with grilled Cheese. (V)	\$9
Bruschetta Tomato, Red Onion & Basil on Toasted Garlic Bread. Finished with Rocket & shaved Parmesan. Drizzled with Balsamic Vinegar. (V)	\$12
Terrine Pork, Veal & Pistachio Terrine with Red Onion Jam, Crusty Sourdough Baguette & Cornichons. (GFO)	\$16
Chicken Wings Crispy- fried spiced Chicken Wings smothered in Tamarind Sauce. (GF)	\$16
Beef Brisket Potted Salted Beef Brisket with Grain Mustard, Piccalilli, & Lavosh Crackers. (GFO)	\$18
Croquettes Confit Duck Croquettes with Orange & Cumin Carrot puree & Asparagus tips. (GF)	\$18
Prawn Skewers Prawn, Chorizo & Asparagus skewers served with Burnt Orange & Mango Salsa. (GF)	\$18
Seafood Chowder Creamy Seafood & Potato Chowder with a hint of smoke, served with a crusty Sourdough Baguette. (GFO)	\$18



MAIN

Steak Chargrilled to your liking, served with Chips & Salad or Chat Potatoes and Vegetables with your choice of Chefs Sauce. (GF)

10oz Scotch Fillet (GF)	\$39
8oz Eye Fillet (GF)	\$46
10oz Porterhouse (GF)	\$36

Chefs Sauce (GF)	<i>Peppercorn</i>	<i>Dianne</i>	<i>Mushroom</i>	<i>Gravy</i>	
	<i>Beef Jus</i>	<i>Hollandaise</i>	<i>Creamy Garlic</i>	<i>Bourbon BBQ</i>	
			<i>Additional Sauces</i>		\$5

Roast Porterhouse 12 hour overnight roast dinner of Porterhouse served with roasted Root Vegetables, house made Yorkshire Pudding & finished with Beef Jus. \$38

Lamb Shoulder Ragù Slowly braised pulled Lamb Shoulder Ragù, tossed with Feta Cheese and Olives. Served on a bed of Pappardelle Pasta finished with Parmesan shavings. \$28

Kangaroo Wellington Smoked Kangaroo Wellington served with creamy mashed Potato, roasted Root Vegetables & Red- Currant Jus. \$36

Pork Belly Twice cooked Pork Belly served on Chorizo infused mashed Potato, Broccolini & Apple Cider Sauce. (GF) \$36

Lamb Shank Persian spiced Lamb Shank, with Pomegranate Sweet Potato mash, steamed Greens & Cinnamon Saffron Broth. (GF) \$36

Veal Saltimbocca Prosciutto & Sage Veal Saltimbocca served with creamy mashed Potatoes, steamed Greens & White Wine Butter Sauce. (GF) \$38

Chicken Schnitzel Grilled Chicken Schnitzel served with Chips and Salad & your choice of Chef Sauce or as a Parma. (GF) \$28



Stuffed Chicken Breast Truffled Goats Cheese stuffed Chicken Breast wrapped in Prosciutto served on creamy mashed Potato, steamed Greens & Mushroom Marsala Sauce. (GF) \$32

Smoked Duck Risotto With wild Mushroom, baby Spinach & sundried Tomato Risotto. (GF) \$30

Moussaka Eggplant & Lentil Vegan Moussaka served with Roasted Root Vegetables. (VG, GF) \$24

Tuscan Risotto Artichoke, sundried Tomato, baby Spinach & Mount Zero Kalamata Olives. (GF) \$24

Chickpea Stew Moroccan Pumpkin, Lentil and Chickpea Stew served with Chips & Salad or Potatoes & Vegetables. (VG, GF) \$25

Prawn Curry Aromatic Coconut Prawn Curry, served with Sri Lankan Street food Kottu Roti & steamed Rice (GFO) \$28

Atlantic Salmon Fillet Dukkha crusted Atlantic Salmon fillet served with Vegetable Cous Cous, Rocket & Hollandaise Sauce. (GF) \$32

Crusted Barramundi Lemon and Macadamia crusted Barramundi fillet, served on mashed Potatoes with steamed greens and Hollandaise Sauce (GF) \$30

Seafood Lasagna Crab and Prawn Lasagna on steamed Greens with Seafood Bisque Sauce. \$34

Sides Chips and Aioli (GF)	\$7	Market Vegetables tossed in Butter (GF)	\$7
Steamed Greens (GF)	\$8	Garden Salad (GF)	\$7
Mashed Potato (GF)	\$6	Rocket and Parmesan Salad with	
Roasted Root Vegetables		Balsamic Dressing (GF)	\$8
with Sage Butter (GF)	\$8	Additional Chef Sauce	\$5



DESSERT

Chilled Chocolate Fondant Served with Salted Caramel Butter Sauce, Vanilla Ice Cream & roasted Hazelnuts.	\$16
Ruby Chocolate Crème Brûlée Served with zesty Orange whipped Cream & Ruby Chocolate Shortbread Cookies. (GF)	\$14
Sticky Date and Ginger Pudding Served with Ginger Beer Butterscotch Sauce & Vanilla Ice Cream.	\$15
Cheesecake Whisky & Scottish Tablet Cheesecake with a buttery Biscuit base, served with Vanilla Ice Cream. (V)	\$15
Trio of Ice Cream Timboon Fine Ice Cream with fresh Strawberries & Wafer. (GFO)	\$15
Caramel Croissant Pudding Served with Crème Anglaise & Vanilla Ice Cream.	\$15
Vegan Mud Cake Served with whipped Coconut Cream. (VG)	\$15
Affogato Ice Cream topped with a shot of Espresso <i>(See cocktail menu for alcoholic option)</i>	\$12



KIDS MENU

ALL \$15 AND INCLUDE AN ICE CREAM DESSERT
(12 AND UNDER)

Spaghetti and Meatballs With Napoli Sauce topped with grated Tasty Cheese. (GFO)

Fish and Chips Tempura battered Fish served with Peas and Corn.

Angus Beef Burger with Cheese on toasted Brioche Bun served with Chips, Peas and Corn. (GFO)

Pepperoni Pizza Napoli Sauce base served with Chips.

Grazing Plate Ham, Cheese, Chicken, Tomato, Cucumber and Crackers. (GFO)