



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)	\$40
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>	
			Additional Sauces		\$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 & a 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)		\$34	
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.		\$34	
Crusted Barramundi	Lemon and Macadamia crusted Barramundi fillet, served on mashed Potatoes with steamed greens and Hollandaise Sauce (GF)		\$32	
Seafood Lasagna	Crab and Prawn Lasagna on steamed Greens with a 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

(GF- Gluten Free | GFO- Gluten Free Option | DF- Dairy Free | DFO- Dairy Free Option | V- Vegetarian | VG- Vegan | VGO- Vegan Option)