



Dinner Menu

Thursday, Friday & Saturday from 6pm - 65500022

Open any night for pre-booked functions

Breads

Garlic or Herb Bread (GF*) | \$6.9

served on toasted Vienna finished with olive oil and parmesan cheese

Sweet Chilli Cheese Garlic Bread (GF*) | \$8.5

served on toasted Vienna finished with melted cheese, parmesan and sweet chilli sauce

Bruschetta (GF*) | \$12

served on toasted Vienna & topped with a traditional tomato salsa finished with parmesan, feta and olive oil

Entrees

Salt & Pepper Squid (GF) | \$13

Served on a crunchy Asian style salad finished with a lime and paprika mayonnaise

Garlic Prawns (GF) | \$13

Creamy garlic prawn risotto finished with crispy prosciutto

Duck Spring Rolls (GF) | \$14

House made infused with our secret blend of spices and stir-fried vegetables served on a crunchy Asian style salad finished with a light chilli ginger caramel

Vegetarian Tartlet (V) | \$12

filled with mascarpone, parmesan and feta cheese served on a rocket, cherry tomato, spinach and Spanish onion salad finished with a balsamic reduction

Salads

Tempura Prawns | \$20

Served on a crunchy Asian style salad finished with a light chilli ginger caramel

Quinoa (V) (GF) | \$18 (add chicken, prawns, smoked salmon \$5)

tossed through rocket, baby spinach, roast butternut, dutch carrots, cherry tomatoes, asparagus and pistachios finished with a raspberry vinaigrette

Mains

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Lamb Cutlets (GF) | \$25

Freshly crumbed served on a roast butternut, beetroot, haloumi, walnut, dutch carrot salad finished with balsamic reduction and mint yoghurt

Chicken Breast (GF) | \$25

Prosciutto wrapped served on creamy mash, sautéed fresh asparagus and a pesto cream sauce

New York Steak (GF) | \$25 (surf and turf add \$5)

Locally sourced served on creamy mash, sautéed seasonal vegetables and your choice of red wine jus, creamy garlic or Dianne sauce

Pork Belly (GF*) | \$25

Oven roasted served with crispy chats, sautéed fresh greens and an apple cranberry sauce

Salmon (GF*) | \$25

Sesame crusted served with crispy chats, sautéed fresh greens finished with a soy ginger dressing

Barramundi (GF*) | \$25

Wild caught skin on served on crispy chats, sautéed fresh greens finished with a tomato herb hollandaise

Desserts

Crème Brulee (GF*) | \$11

Flavour of the week served with almond biscotti and cream

Pavlova Stack (GF) | \$11

Fresh cream, fresh seasonal fruits and a passionfruit syrup

Tartlet | \$11

Raspberry and frangipane, crème anglaise and vanilla ice cream

Chocolate Raspberry Brownie (GF) | \$11

House made served with milk chocolate anglaise, berry compote and vanilla ice cream

FOR THE KIDS All \$12

Chicken Snitty

Freshly crumbed served with chips and tomato sauce

Flathead

Beer battered served with chips and tomato sauce

Cheese Burger

Beef pattie, double cheese and tomato sauce on a brioche style bun served with chips

Chicken Nuggets

Served with chips and tomato sauce