



Dinner Menu

Thursday, Friday & Saturday from 6pm

1 PULTENEY STREET, TAREE 6550 0022

Breads

**Garlic or Herb Bread (GF\*\*) | \$6.50**

*served on toasted Vienna finished with olive oil and parmesan cheese*

**Bruschetta (GF\*\*) | \$12**

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

Entrees

**Salt and Pepper Squid (GF) | \$14**

*Crispy fried squid, mango, macadamia and rice noodle salad, orange vinaigrette*

**Veal (GF) | \$14**

*Veal medallions, sweet potato puree, onion petals, red wine reduction*

**Duck Spring Rolls | \$14**

*House made spring rolls infused with hoisin, shitake mushrooms, soy, ginger, coriander and stir fried vegetables, rice noodle salad with a Thai dipping sauce*

**Risotto (V) (GF) | \$14**

*Porcini mushroom, fig, baby spinach, cherry tomato, masala*

**Pork & Scallops (GF\*\*) | \$14**

*Crispy fried pork belly, seared scallops, pea puree,*

Oysters (pacific)

**Natural | \$15(6) | \$26 (12)**

**Kilpatrick | \$16 (6) | \$29 (12)**

**Mornay | \$16 (6) | \$29 (12)**

Vegetarian

**Vegetarian Penne (GF) | \$24**

*Chargrilled vegetables, baby spinach, pesto cream sauce*

**Vegetarian (GF) | \$22**

*Roasted butternut, beetroot, cherry tomato, goats cheese and toasted pine nuts tossed through rocket and baby spinach and finished with a raspberry vinaigrette*

Mains

**Chicken Supreme (GF) | \$27.5**

*Prosciutto wrapped chicken supreme on creamy mash, fresh asparagus and finished with red wine jus (GF\*\*)*

**Scotch Fillet (GF) | \$34**

*300g Scotch Fillet, confit garlic mash, seasonal vegetables with your choice of creamy garlic, red wine jus, Dianne or pepper sauce*

## Mains

### **Lamb Rack (GF) | \$34**

*Honey and pistachio crusted, truffle infused mash, fresh asparagus, red wine and rosemary jus and cucumber mint yoghurt*

### **Pork Belly (GF) | \$27.5**

*Twice cooked pork belly on chef's potatoes, seasonal vegetables and finished with a spiced plum sauce*

### **Duck Maryland (GF) | \$29**

*Confit duck, chef's potatoes, wilted spinach, fig and masala reduction*

### **Veal Scaloppini (GF) | \$27.5**

*Tender veal, chef's potatoes, seasonal vegetables, creamy mushroom, caper, Spanish onion and limoncello sauce*

### **Salmon (GF) | \$27.5**

*Oven roasted salmon, duck fat potatoes, speck, fresh asparagus, passionfruit buerre blanc*

### **Barramundi (GF\*\*) | \$27.5**

*Wild caught, duck fat potatoes, onion petals, asparagus, tomato herb hollandaise*

### **Mixed Seafood (GF\*\*) | \$28.5**

**(risotto or fettuccini)**

*Prawns, scallops, squid, green shell mussels and soft shell crab tossed through a lightly spiced rose sauce*

## Salads

### **Pork Belly (GF) | \$22**

*Crispy Pork belly tossed through a fresh apple, dried fig, walnut, cherry tomato and parmesan salad finished with a honey mustard dressing*

### **Asian Beef | \$22**

*Marinated beef strips, mixed garden salad fried onions, rice noodles, house made Thai dressing*

## FOR THE KIDS ALL \$15

**Penne** with chicken breast and napoli sauce

**Pizza** mini pizza with chips and salad

**Nuggets** with chips, salad and tomato sauce

**Whiting** with chips, salad and tomato sauce

*Also includes 2 scoops of vanilla ice cream*

## Desserts

### **Crème Brulee (GF\*\*) | \$11**

*Vanilla bean crème brulee, almond biscotti, fresh cream*

### **Pudding | \$11**

*Warm fig and port pudding, crème anglaise, vanilla ice cream*

### **Pear (GF\*\*) | \$11**

*Red wine poached pear, almond crumble, berry compote, ginger ice cream*

### **Dumplings | \$11**

*Golden Syrup dumplings, crème anglaise, vanilla ice cream*

*Also, check out our cake cabinet for more delicious selections*

