



STARTERS & SHARE PLATES

Trio of Dips and Breads - \$14 (V) Turkish, garlic & pita breads served with today's selection of dips.

Garlic Bread with Parmesan - \$8 (V)

Bruschetta - \$14 (V) Toasted Turkish bread topped with finely diced tomato, red onion, virgin olive oil and basil, finished with a drizzle of balsamic glaze.

Nachos - \$14 (V) with guacamole, sour cream & salsa topped with cheese

Antipasto Platter - \$25 to share
A selection of cheeses, charcuterie, marinated olives and roasted vegetables served with bread & crackers.

**Chunky Style Chips (V) Small - \$5.50
Large - \$8.50**
With gravy, tomato sauce or aioli.

Bucket of Prawns - \$26 (GF) Fresh cooked tiger prawns served with cocktail sauce and a side salad.

Crab Remoulade - \$20 Fresh crab meat lightly tossed with finely diced red capsicum, red onion and spring onions, finished with homemade mayonnaise, topped with guacamole, served with spicy tomato gazpacho and toast.

PUB STYLE

Rib Fillet - \$22 200g rib fillet served with chunky chips, a side salad and your choice of porcini mushroom, pepper and whisky or garlic and thyme sauce.

Bangers and Mash - \$16 Our own lamb and pork sausages served over creamy mash, topped with a classic onion and red wine jus.

Fish and Chips - \$20 Australian caught John Dory fillet in fresh breadcrumbs, served with chunky chips, a side salad and tartare sauce.

Lemon Salt and Pepper Squid - \$17.50
Marinated in lemon and parsley, lightly tossed with lemon salt and pepper then flash fried. Served with chunky chips, a side salad and lemon yoghurt.

Philadelphia Chicken- \$21 A plump chicken breast stuffed with garlic, cream cheese and parsley, lightly breadcrumbed, fried and finished with balsamic jus, accompanied by potato gratin and julienne of vegetables.

Vegetarian Aumoniere - \$17.50 (V) A filo basket with a creamy mash base, filled with grilled vegetables and bocconcini topped with a rocket salad, finished with a drizzle of tomato and basil coulis.

BURGERS & SANDWICHES

Lamb Burger - \$18.50 A spicy Mediterranean style lamb patty with rocket salad, feta cheese and mint yoghurt served on a toasted bun with chunky chips and aioli.

Chicken Burger - \$18.50 Fresh grilled chicken breast marinated in Cajun spices with mesclun salad, sliced tomato, avocado, grilled bacon and wholegrain mustard mayo, served on a toasted bun with chunky chips.

BLT - \$18.50 Grilled bacon, lettuce leaves, sliced tomato, red onion and tomato chutney, served on a toasted bun with chunky chips.

Steak Sandwich - \$18.50 150g grade rump steak presented with bacon, mixed leaves salad, homemade mustard mayo and tomato chutney, served on Turkish bread with chunky chips.

SALADS

Lamb Salad - Small \$15 Large \$22 Pan fried marinated lamb rump with cumin and fresh herbs, served with Greek salad, pita bread and raita.

Haloumi Salad (V, GF) - Small \$15 Large \$22 Grilled haloumi cheese served with mixed green salad and balsamic glaze.

Smoked Salmon Salad (GF) - Small \$15 Large \$22 Tasmanian smoked salmon, lightly tossed with rocket and mixed green salad, finished with lemon dressing and a side of dill sour cream.

Warm Chicken Salad (GF) - Small \$15 Large \$22 Pan fried chicken strips and roasted red capsicum tossed with parsley and red wine vinegar served with mixed green salad.

LAMB

Lamb Pie - \$20 Homemade lamb pie served with creamy mash, braised peas and carrots finished with jus.

Lamb Lasagne - \$18 Homemade lasagne, topped with mesclun.

Lamb Korma - \$19 Diced lamb shoulder slow cooked with apricot, macadamia nuts, coconut milk and mixed spice served with basmati rice, poppadom, raita and a jackfruit sambal oelek.

Lamb Shank - \$25 Slow cooked in red wine and spices including star anise and cinnamon served over creamy mash with fresh steamed broccolini.



PASTAS & RISOTTOS

Prawn and Pernod Tagliatelle - \$25 Fresh prawns cooked with onion, sun dried tomato, garlic and flambéed Pernod, lightly tossed with cream and baby spinach.

Chicken and Chorizo Penne - \$22 Penne tossed with chorizo, chicken strips and zucchini cooked in creamy white wine sauce with a pinch of Thai green curry paste.

Mediterranean Style Penne (V) - \$20 Add Chicken - \$23 Penne tossed with red onion, sun dried tomato, garlic, black olives, capers and Napolitaine sauce with a pinch of fresh basil.

Mushroom Risotto (V,GF) - \$22 Add Chicken - \$25 Arborio rice tossed with button and wild mushrooms cooked in white wine sauce, topped with rocket salad and a drizzle of truffle oil.

SOMETHING SPECIAL

Salmon Fillet Scandinavian Style (GF) - \$32 Grilled salmon fillet on steamed baby potato, fresh dill and blanched asparagus, finished with a honey and yoghurt sauce.

Eye Fillet Rossini - \$36 A 200g eye fillet served with butter mash, presented on sliced brioche, topped with wild mushroom and truffle oil jus.

Rib Eye Fillet (GF) - \$34 A 350g steak served with roasted kipfler potato and grilled chicory with Napoli sauce.

Saffron Seafood Bouillabaisse - \$32 Pan fried prawns, mussels, calamari, salmon and barramundi, finished with a creamy saffron sauce, served with toasted bread.

Lamb Cutlets (GF) - \$32 Corish lamb cutlets served with roasted baby beetroot in honey & wholegrain mustard, kipfler potato, cherry tomato and baby spinach, finished with red wine jus.

Barramundi (GF) - \$34 An oven baked 200g Humpty Doo barramundi fillet served over a stack of sliced zucchini, eggplant and tomato braised with white wine topped with parmesan cheese, finished with capsicum sauce.

Pork and Scallops Duet - \$36 Smoked pork belly braised in star anise and balsamic syrup, pan fried scallops, truffle oil mash and caramelised apples.

DESSERTS

Crème Brulee of the day (GF) - \$10

Fresh Strawberry Cup (GF) - \$10
Served with vanilla, mint, honey, syrup and lemony cream.

Homemade Frozen Lemongrass Parfait (GF) - \$10
Served with elderflower syrup, blueberry and raspberry.

Quartet of Delizia Sorbet - \$14
Coconut lime, raspberry, passionfruit & rockmelon served with brandy snaps.

Mango & Passionfruit Cheesecake - \$10
Served with whipped cream.

Chocolate Mud Cake - \$10
Served warm, with vanilla ice cream.

Rhubarb Apple Crumble - \$10
Served with vanilla ice cream.

Orange, Almond & Cranberry Cake (GF) - \$10
Served with whipped cream.