

## To start...

Herb & garlic bread \$6 (v)

Crusty bread & oils \$8 (v)

Bruschetta of the day-2 pieces \$7, 4 pieces \$11 (v)

Homemade dip of the day w crusty bread & marinated olives \$12

Chicken liver pate with beetroot relish served with crusty bread \$13

## Tapas... to share

1 x Tapa for \$9, 3 x tapas for \$25, 6 x tapas for \$45

Pesto & pumpkin arancini w aioli (v)

Lemon & thyme crispy pork belly w monteith's cider glaze & apple compote (gf)

Grilled chorizo w lime & green chilli marmalade (gf)

Steamed prawn dumplings w sweet soy drizzle

Gremolata crumbed soft shell crab w chilli soy dipping sauce

Thai chicken filo w adjat sauce

Sizzling tapas on the BBQ hot rock

Embrace your inner chef, cook at your table

Minimum order - 3 x tapas for \$25

Haloumi w lemon chutney (v) (gf)

Kangaroo w beetroot and redcurrant relish (gf)

Chilli garlic prawns w sweet chilli jam (gf)

Thyme & lemon chicken w capsicum relish (gf)

Herb marinated baby octopus w sundried tomato tapenade (gf)

Fresh corn cobs w chipotle mayo (gf) (v)

## Cheeky sides

Exchange beer battered chips w aioli \$7 (v)

Caprese salad - Roma tomatoes, basil and buffalo mozzarella \$9 (v) (gf)

Fresh garden salad - lettuce, cucumber, carrot & balsamic dressing \$8 (v)

Steamed Asian greens w soy mirin dressing &8.5 (v) (gf)

(v)-vegetarian (gf)-gluten free

## Salads... from the garden

Thai Beef Salad w rice noodles, capsicum, cashews and mint (gf)  
\$18.50

Warm lamb salad w capsicum, Persian fetta, sugar snap peas, and glazed sweet potato w  
raspberry vinaigrette (gf)  
\$19.50

Warm chicken salad w spinach, haloumi, cashews, Spanish onion, bacon & avocado w lemon  
dressing (gf)  
\$18.50

## Light bites

Served w your choice of chips, mash or salad add \$2

Rump steak sandwich w slow roasted tomato, gruyere cheese, beetroot relish, aioli & fried onion  
rings  
\$18.00

Homemade Falafels w salad and tzatziki on spinach wrap (v)  
\$16.50

Chicken & haloumi on Turkish bread w avocado, Spanish onion & basil mayo  
\$17.50

Wagyu beef burger w rocket, tomato, Swiss cheese, chilli onion jam, aioli & bacon  
\$18.50

Salt & pepper calamari w chilli lime aioli  
\$16.50

Little Creatures beer battered barramundi w salad & chips, your choice of grilled or fried w  
tartare sauce & fresh lemon  
\$19.50

Pork stroganoff - Strips of pork tenderloin w capers, cornichons, mushrooms in a rich sauce  
served w crusty bread and mash  
\$19.50

Soy & mirin slow roasted duck pancakes for 2 served w plum and hoisin sauce  
\$28.00

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## With a knife &amp; fork

Kangaroo strip loin (rare) w kipfler potatoes, roast beetroot and red currant glaze (gf)  
\$27.50

Twice cooked duck w sticky plum sauce, braised red cabbage and crunchy chat potatoes (gf)  
\$28.00

Slow cooked pumpkin, spinach, pine nut and ricotta cannelloni w caprese salad (v)  
\$23.50

Free range chicken breast served on porcini mushroom risotto (gf)  
\$27.50

Grilled Atlantic salmon served w sautéed lemon & fennel potatoes w salsa verdi, asparagus  
and prawn ravioli  
\$28.50

Spaghetti w prawns, spinach & sundried tomato finished with lemon zest and olive oil  
\$23.50

Prosciutto wrapped free range pork w sticky honey & bourbon glaze w homemade apple  
chutney & warm potato & spinach salad  
\$28.00 (gf)

Pot pie of grain fed lamb rib eye, braised in a red wine jus w creamy mash, steamed beans &  
crusty bread  
\$22.50

200g Grain fed eye fillet steak  
\$28.00

300g Riverine grain fed sirloin steak (marble score 2+)  
\$34.00

served with truffle butter, mustard mash & broccolini (gf)

Sizzling on the BBQ hot rock  
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Tom yum marinated lamb rump served w parsley kipfler potatoes and a tomato, cucumber and  
Spanish onion salad w nam jim dressing (gf)  
\$25.50

Herbed Atlantic salmon w salsa Verdi, tiger prawns and an orange and avocado salad (gf)  
\$28.50

Tofu and vegetable skewers w basil pesto and Greek salad (gf)  
\$19.50

200g Grain fed eye fillet  
\$28.00

300g Riverine grain fed sirloin steak (marble score 2+)  
\$34.00

w sautéed potatoes and buttered broccolini (gf)

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## Sweet Seduction .....

Chefs selection petit fours	\$7.5
Banoffee pie - rich caramel w rum glazed banana	\$12
Chocolate raspberry & praline tart w home-made mint ice cream	\$12
Vanilla and passionfruit brulée w almond biscotti & vanilla ice cream	\$12
Dessert of the day please ask for today's selection	\$12
A selection of cheese served w lavosh, fruit & quince paste	\$18

## Daily grind

Short or long black	\$4
Macchiato	\$4
Café latte	\$4
Flat white	\$4
Cappuccino	\$4
Café mocha	\$4
Hot chocolate	\$4

## Twisted grind...

Espresso martini	\$15
Crème brulée martini	\$15
Chilli chocolate martini	\$15
Baileys ice cream affogato	\$7.5
Add frangelico	\$5
Add kahlua	\$5
Add amaretto	\$5
Add tia maria	\$5