

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 \$13

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 a 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

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)

\$12 favourites

Add chips or mash for \$2

Spicy beef & been nachos (gf)

250 g sirloin w salad & your choice of sauce

Chicken breast schnitzel w salad & your choice of sauce

Chicken breast parmigiana burger w aioli, lettuce & BBQ sauce

Chorizo, mushroom & spinach spaghetti in a tomato sauce

Chicken quesadilla-chicken, guacamole, mushrooms, cashews & spinach topped w sour cream served w salad

(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 a
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 with salad and tzatziki on a 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 & fork

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

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

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

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 brulee w almond biscotti and 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 brulee 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

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