

## To start...

Herb & garlic bread	\$6
Crispy bread & oils	\$8
Bruschetta of buffalo mozzarella & cherry tomato	\$9
Marinated green & black olives	\$8

## \$10 Favourites

Add \$2 for chips or salad

300gm grass fed sirloin served w a green salad	\$10
add chips	\$2
add surf and turf	\$5

Chicken breast schnitzel w green salad	\$10
add chips	\$2
add parmesan cheese and napoli sauce	\$3

B.L.T w green salad	\$10
add avocado	\$2

Bacon & mushroom linguini in a creamy tomato sauce	\$10
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2 lamb & rosemary bangers & creamy mash w onion gravy	\$10
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## Tapas... to share

1 x Tapa for \$9, 3 x tapas for \$24, 6 x tapas for \$40

Porcini mushroom arancini balls w aioli
Tempura zucchini flowers stuffed w gorgonzola & balsamic drizzle
Crispy chorizo w saffron aioli
Steamed prawn dumplings w sweet kecap manis
Panko crumbed soft shell crab w homemade chili jam
Glazed pork belly w sweet & sour dipping sauce

## Salads... from the garden

Pear, blue cheese, spanish onion & rocket w a walnut dressing \$13.5  
add chicken +\$3.5

Rosemary & garlic marinated lamb w cherry tomato, goats cheese, roast kumara & lemon  
vinaigrette \$16.5

Crispy prawns w cucumber, bean shoots, shallots, capsicum, coriander &  
a nam jim dressing \$17

Chicken & chorizo salad w baby root vegetables & a honey mustard dressing \$16.5

## Light bites

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

Creamy chicken and vegetable chowder w crispy bread \$14

Wagyu beef burger w lettuce, tomato, cheese, onion jam, tomato relish & bacon \$15.5

Chicken & haloumi on turkish bread w balsamic roasted tomato, spanish onion  
& aioli \$15.5

Salt & pepper calamari w black bean, chili, fresh lime & coriander \$14.5

Lightly beer battered barramundi & chips, your choice of grilled or fried  
w tartare & lemon \$18

## With a knife & fork

Linguini w prawns, chili, garlic, tomato, rocket bound in your choice of creamy white wine or napoli sauce finished w shaved grana padano \$18.5

Hand rolled ricotta gnocchi, pine nuts & sage beurre noisette finished w shaved grana padano \$18.5

Pot pie of grain fed lamb ribeye, braised in a red wine jus w creamy mash, steamed beans & crusty bread \$19

Braised redcurrant & rosemary lamb shank resting on a creamy mash & candied root veges \$17

300gm Grain fed angus rump served w creamy mash, roasted mushroom & dutch carrots dressed w a red wine jus \$22

## Cheeky sides

Chips w aioli \$6

Wedges w sour cream & sweet chilli \$8.5

Steamed garden vegetables \$7.5

Green salad \$5

Rocket, pear & pecorino salad \$7

Beetroot & feta salad \$7

## Happy ending...

Jaffa tart w marble chocolate curls \$13.5

Steamed ginger & marmalade pudding w vanilla bean custard & candied peel \$13.5

Espresso & cognac marquise w chocolate coffee beans \$13.5

Daily chefs special – ask your friendly wait staff \$Market price