



Entrée

Soup of the Day...\$8

Please ask our friendly staff or check Blackboard specials

Lemon Pepper Calamari...\$21

Served with a sweet chilli mayo and dressed rocket

Bruschetta...\$21

Smoked salmon with smashed avocado and goats cheese

Please check our daily specials

Please Note:

As we endeavour to provide allergy free food, all meals MAY contain traces of allergens

(Menu subject to change without notice)



Mains

Eye Fillet ...\$38

Cooked to your liking served with garden vegetables creamy mash potato

Pork Belly...\$32

Parsnip puree beetroot jam red cabbage glaze and broccoli

(V)Lentil Moussaka Bake...\$25

Spiced Lentils layered with grilled eggplant topped with cheesy baked mash potato served with garden salad

Fish of the Day... \$32

Please ask our friendly staff or check Blackboard specials

Marinated Thai Coconut Chicken...\$25

With a warm Thai noodle vegetable salad

(V)Thai Vegetable Curry...\$25

Served alongside basmati rice

Lamb Shank...\$32

With creamy mash potato and seasonal vegetables

Stuffed Chicken Breast ...\$32

Stuffed with bacon brie and macadamia nuts mixed seasonal vegetables chat potatoes and a white wine sauce

Duck Pie ...\$36

With sweet potato chorizo croquettes and garden salad house made tomato chutney

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Desserts...\$10

Caramel and Macadamia Nut Cheesecake

Roasted macadamias caramel swirled into a creamy cheesecake

Lemon Meringue

Butter shortbread filled with lemon crème topped with Italian meringue

Duo Chocolate Mousse

Creamy chocolate mousse in white and dark chocolate layered together

Toffee Sticky Pudding

Sticky pudding soaked in toffee caramel sauce

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