

Entree



Soup of the Day...Check the Daily specials...\$8

Welsh Rarebit Cheesy leek melted topping...\$9

Lemon Pepper Calamari Slider lemon pepper calamari with a crunchy Asian slaw...\$11

Pumpkin & Ricotta Cannelloni topped with rocket & parmesan...\$12

Bruschetta crusty toasted baguette topped with tomato basil & Spanish onion with a balsamic reduction...\$9

Please check our Blackboard for 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



Lamb Shank braised in a rich vegetable sauce served with a creamy potato mash and seasonal vegetables...\$32

Stuffed Chicken Breast filled with bacon macadamia and brie served alongside seasonal vegetables & cocktail potatoes & a pinot gris sauce...\$32

Kangaroo sweet potato & chorizo smash seasonal greens with a tomato relish...\$32

Porterhouse garden vegetables creamy mash potato & gravy...\$34

Lambs Fry and Bacon mash potato vegetables & a mushroom sauce...\$24

Teriyaki Tofu Burger marinated tofu with Asian slaw & chips...\$22

Roast Vegetable & Goats Cheese Tart accompanied with sundried tomato puree & rocket salad...\$23

Duck Pie mash potato and mushy peas...\$34

Pork & Ginger Stir-fry wok tossed vegetables hokkien noodles plum & ginger sauce...\$28

Chorizo & Mushroom Risotto chorizo mushroom spinach & tomato...\$26

Fish of the Day ...Please ask our friendly staff

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Desserts



All Desserts... \$7

Chocolate Volcano...flourless chocolate almond cake with a chocolate centre, finished with a dollop of chocolate Armagnac ganache.

Mixed Berry Cheesecake... rich baked cheesecake finished with a berry full fruit glaze

Lemon Meringue...Butter shortbread base filled with our creamy lemon curd and topped with a marshmallowy Italian meringue.

Chocolate Brownie... amazingly delicious chocolate brownie combines zucchini and walnuts to create a deliciously fudgy brownie, topped with chocolate ganache (Vegan)

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