

Main Fare

Market fresh fish lightly battered, cabbage slaw, beer battered chips & house tartare		\$30
Chicken breast in bacon, spinach & fetta filling, creamed potato, greens & masala cream	GF	\$32
Sumac crusted salmon, sweet potato fries, paprika yogurt, fennel & citrus salad	OGF	\$31
Lemon parsley linguini with prawns, garlic, chilli, capers, white anchovies & cherry tomatoes		\$33
Slow braised pulled beef ragu, pappardelle, cherry tomatoes and gremolata		\$30
YV Lamb and rosemary sausages, potato cream, seasonal greens & caramelised onion jus	GF	\$28
Roast pumpkin, baby spinach & chickpea tagine with toasted pita	VG	\$26
Pork trio –slow braised pulled pork, bacon croquette, pork belly, cabbage slaw & chipotle		\$34
Ocean Plate – market fish, S&P calamari, prawns & scallops with beer battered chips & salad		\$40
Pan fried gnocchi, wild mushrooms, baby spinach, brown butter cream and pecorino	V	\$29
	Add Chicken	\$5

Burgers

- Served with beer battered chips

Honey roast pumpkin, grilled capsicum, onion jam, persian fetta, spinach & aioli	V	\$19
Pulled pork, cabbage slaw, chipotle and garlic aioli		\$21
Crisp fried chicken, ranch dressing, swiss cheese, spinach & guacamole		\$21
Slow braised brisket, texas bbq glaze, caramelised onion, tomato & mesclun		\$21

Grill

Steak sandwich, onion jam, relish, mustard aioli, tomato & mesclun on Turkish with chips		\$27
200g Aged Eye Fillet - served to your liking with house cut chips	GF	\$36
450g+ T-Bone Steak - served medium with house cut chips	GF	\$42

- Steaks served with your choice of: *thyme & peppercorn sauce* or *red wine jus*
herb & garlic butter or *mushroom cream*

Add Sides

Serve for 1 \$5 Serve for 2 \$9

Creamy Mash Potato	GF
Sweet potato fries with paprika yoghurt	
Seasonal greens with garlic butter	GF
Cabbage Slaw with garlic aioli	GF
Greek Salad	GF

* Please advise us if you have any dietary requirements or allergies as menu items include unlisted ingredients.

V – vegetarian

VG – vegan

GF – gluten free

O– optional

Desserts

Trio of sorbet	GF/LF	\$9
Dark chocolate mousse with double cream and honeycomb	GF	\$10
Lemon Tart with double cream, raspberry coulis and meringue		\$14
Flourless chocolate brownie, vanilla ice cream, choc mousse & honeycomb	GF	\$15
French vanilla and blueberry cheesecake with lemon sorbet		\$15
Sticky date & banana pudding with butterscotch sauce and double cream		\$14
Baileys crème brulee, brandy snap and toffee ice cream	OGF	\$15
Dessert Platter – chef's selection of desserts to share		\$32

Dessert Cocktails

Espresso Martini - vodka, kahlua and crème de cacao shaken with an espresso shot	\$17
Toblerone – frangelico, kahlua, baileys and honey blended with cream	\$16
Nutellatini - vodka, crème de cacao, frangelico & nutella blended with cream	\$16
Oreo Cookie – vodka, baileys, kahlua & white crème de cacao shaken with milk	\$15
Affogato with your favourite liqueur ~ Frangelico, Baileys, Kahlua, Tia Maria	\$12

Dessert & Fortified Wines

De Bortoli '8 year old' Tawny Port	60ml	\$8	
2016 Peter Lehmann Botrytis Semillon Barossa Valley, South Australia	90ml	\$12	\$42 - 375ml Btl
NV Chambers Rutherglen Muscat Rutherglen, Victoria	90ml	\$7.5	\$44 - 750ml Btl
Barbadillo Pedro Ximénez Fortified sherry Spain	60ml	\$6	

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