

ENTRÉES

CHEFS TASTING PLATE FOR TWO

\$32.00

PAN SEARED SCALLOPS

with cauliflower puree & black pudding \$17.90

ROAST DUCK, CASHEW & CAPSICUM RAVIOLI

with wild mushroom consommé \$19.90

ASPARAGUS, SPINACH & PARMESAN ARANCHINI

with finchess & sauce vierge \$16.90

ESHALLOT TART TARTIN

with a persian feta & rocket salad \$17.90

BRAISED BEEF & BACON PIE

with warm tomato salsa \$19.00

NATURAL OYSTERS

with a lime & ginger sauce

½ dozen \$16.90 1 dozen \$23.90

KILPATRICK OYSTERS

with bacon & worcestershire sauce

½ dozen \$17.90 1 dozen \$24.90

OYSTERS TEMPURA

with thai dipping sauce

½ dozen \$17.90 1 dozen \$24.90

BREADS

CRUSTY BREAD ROLL \$1.50

GARLIC BREAD \$3.50

TOMATO BRUSCHETTA \$6.50

DAMPER WITH BAKED CAMEMBERT \$12.00

TO BOOK CALL

9849 5702

MAIN FARE

CHAR GRILLED BEEF

served with hand cut chips, red onion relish & béarnaise sauce

Beef Fillet \$36.90

Beef Sirloin \$30.90

BRAISED LAMB SHANK

with lyonnaise potatoes & chorizo cassoulet \$29.90

PAN SEARED CHICKEN SUPREME

on herbed polenta, slow roasted tomato & thyme jus \$29.90

CRISPY SKINNED PORK BELLY

with sauté prawns & an apple chutney \$30.90

PAN SEARED BLUE EYE COD

with a warm crab & potato salad, prawn tortellini & salsa verde \$29.00

CRISP FRIED TEMPURA FLATHEAD FILLETS

beer battered chips and a lime & dill mayonnaise \$25.90

SEASONED COUS COUS

with sweet potato & chickpea tagine \$26.90

ADDITIONAL ITEMS

CREAMY MASH POTATOES

side \$4.90 large \$7.90

STEAMED COCKTAIL POTATOES WITH HERB BUTTER

side \$5.50 large \$7.90

BEER BATTERED CHIPS WITH GARLIC AIOLI

side \$5.00 bowl \$7.00

CAESAR SALAD

small \$11.50 large \$13.00

with smoked salmon or chicken

small \$14.50 large \$16.50

ROAST PUMPKIN, FETA & SPINACH SALAD WITH ROASTED GARLIC VINAIGRETTE

small \$9.50 large \$11.00

TOMATO, ROCKET & PARMESAN SALAD

side \$5.50 small \$7.50 large \$9.50

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DESSERTS

PLATTER FOR TWO

\$28.00

JAFFA PANNA COTTA

with chocolate coconut mousse \$14.50

BANANA TRIO

banana sticky date pudding, banana parfait & banana tarte tartin \$14.50

RHUBARB & APPLE CRUMBLE

with white chocolate & raspberry ice cream \$14.50

COCONUT & LIME INFUSED RICE PUDDING

with vanilla anglaise \$14.50

CHOCOLATE LAVA PUDDING

with strawberry compote & vanilla ice cream (please allow 15min for this dessert) \$14.50

PLATTER OF AUSTRALIAN CHEESES

premium selection of cheeses, dried fruits, water crackers & crisp lavosh \$18.50

COFFEE

by Piazza D'oro

cup \$4.50 mug \$5.00 liqueur \$8.50

LOOSE LEAF TEAS

by Pickwick \$4.50

english breakfast, earl grey, chai, green sencha, camomile,
peppermint, lemongrass & mint

DESSERT WINES

Snowy Vineyard Estate - Noblerot select pick (2001)
bottle \$25.00 (375ml)

Vinden limited release late harvest semillon - Hunter Valley NSW (2006)
bottle \$35.00 (375ml)

Two Hands Brilliant Disguise Moscato – Barossa Valley SA (2008)
bottle \$35.00 (500ml)

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