

## Breads

Garlic & Herb Bread (v)	\$7
Tomato Bruschetta (v, df)	\$12

## Entrée

(Some entree options are also available in Main Meal size.) e / m

Salad of Baby Beetroot (v, lg) with caramelised walnuts & goats cheese	\$16/26
Paw Paw Salad (df, lg) with asian slaw, pulled pork & nam jim dressing	\$16/26
Seared Scallops on Wasabi & Pea Puree (lg) with herb salad	\$18
Confit Salmon, Tiger Prawn & Green Bean Risotto (lg) with roast capsicum butter	\$18/28
Veal Tonnato (df, lg)	\$19

## Sides

Garden Salad (df, lg) with lemon dressing	\$7
Mixed Seasonal Vegetables (lg)	\$7
Creamy Mashed Potato (lg)	\$8
Beer Battered Chips	\$8
Rocket & Parmesean Salad (lg) with balsamic reduction	\$8

## Mains

Smoked Chicken Club Sandwich with beer battered chips	\$22
Grilled Vegetable Stack (v, lg) with sweet potato, zucchini, roasted capsicum & eggplant	\$28
Rigatoni Pasta with chorizo, sun dried tomato, pumpkin seeds & rocket pesto	\$30
Glazed Pork Loin (lg) on herb quinoa & hot apple chutney	\$35
Slow Cooked Lamb Rump on warm lentil & chick pea salad, with pumpkin puree & raita	\$37
Beef Fillet (lg) on herb rosti, baby spinach & red wine jus	\$38

From the grill:	\$38
o 350 Gram Sirloin	
o Lemon Pepper Corn-fed Chicken	
o Rack of Marinated Pork Ribs	
o Salmon Fillet	
o BBQ Grill Plate w/ Fillet Steak, Marinated Ribs & Lamb Cutlet	
o Seafood Tasting Plate w/ Salmon, Prawns & Scallops	

All grill options are served w/ chips or potato mash & green vegetables

Choice of sauce:	Red Wine Jus (df, lg)
	Smoked Tomato Relish (df, lg)
	Porcini Mushroom Diane
	Béarnaise
	Garlic & Herb Butter (lg)

*Sauce is served on the side. Extra sauce is available at a charge of \$3*

## Desserts

Strawberry Grand Marnier Jelly Romanoff (lg)	\$12
Meringue layered with pecan, maple & praline icecream (lg)	\$12
White Chocolate Cheesecake with coconut crunch	\$12
Orange & Chocolate Tiramisu with a mocha swirl	\$12
Australian Cheese Platter	\$27