



All day menu

Available between 12pm – 9pm

Chips, GF DF V Rustic thick cut chips, aioli	\$9.00
Fettuccini pasta Fettuccini pasta, chilli, caper, garlic, olive oil, white wine, king prawn & salt bush	\$24.00
Burger of the week Please see specials board or ask one of our service staff served with French fries	\$16.00
Steak in Turkish Fillet minute steak, caramelised onions, pickled beetroot, butter lettuce & BBQ sauce with French fries	\$22.00
Chicken salad Dukkah chicken, puffed quinoa, semi-dried tomato, roasted capsicum, goat fetta, petite bouche	\$20.00
Haloumi Grilled haloumi, spinach, sweet potato, Confit tomato with lemon dressing	\$19.00
Chilli salt squid Fried chilli salt squid, grilled pineapple salsa, Cos & lime aioli	\$21 .00
Classic cheese burger Beef Pattie, grilled cheese, pickles, tomato sauce, and mustard on a sesame bun served with French fries	\$14.00

Beetroot & Crab GF DF	\$22.00
Pickled beetroot carpaccio, spanner crab meat, caviar, soft herbs, nori miso dressing	
Eggplant V GF on request	\$18.00
Roasted baby eggplant, whipped mascarpone tahini, grilled tortilla, King mushrooms, olive oil & red wine salt	
Hummus	\$15.00
Creamy Hummus, olive oil, beetroot and orange dip, fried chickpeas, tortilla chips	
Battered or grilled barramundi	
GF DF on request	\$31.00
Grilled cone bay battered barramundi, caper berry salsa, Taro, lemon aioli	
Sirloin steak GF on request	\$33.00
Grilled sirloin steak, rustic fries, grilled broccolini & jus	
Chicken Tikka Masala GF on request	\$29.00
Yoghurt marinated chicken Maryland, smothered in an incredible mild spiced curry sauce with rice & flat bread	
Pork and prawns GF on request	\$30.00
Pan fried pork fillet, whisky & pink peppercorn creamed prawns, grilled gems and black garlic wafer	
Tofu salad vegan	\$18.00
Grilled tofu, seasonal garden vegetables & native pepper dressing	
12" Garlic pizza \$9	
Garlic butter base and mozzarella cheese	
Pizza \$22	
GF base available on request	
Pepperoni	
Tomato base, Pepperoni, oregano, mozzarella & peppers	
Beef	
BBQ base, shredded beef, jalapenos, mushrooms, crispy onions & mozzarella	

Vegetarian

Garlic butter base, sweet potato, goat's cheese, artichokes, red peppers & pine nuts, mozzarella

Lamb

Hummus base, shredded lamb, mozzarella, tabouli & spiced yoghurt

Ham

Pesto base, shaved ham, bocconcini & semi dried tomato

Alacarte Menu

Open from 6pm to 9pm daily

Entree

Brasserie Bread, V Organic Slow roasted garlic sour dough, Pepe Saya cultured butter	\$4
Country Terrine, DF GF on request Pork, chicken, pistachio, wrapped in bacon with fig chilli jam, Sourdough	\$18
Beef Tartare, GF on request Hand diced seasoned beef, frisee lettuce, cured hen's egg yolk, harissa ketchup, pickled shallots, smoked bone marrow crostini's & chervil	\$20
Vegetable Patch, GF DF Vegan Shaved young vegetables, capsicum coulis, seeds, nuts, Buckwheat, micro salad & balsamic pearls	\$15
Eggplant, V GF on request Roasted baby eggplant, whipped mascarpone tahini, grilled tortilla, King mushrooms, olive oil & red wine salt	\$18
Beetroot & Crab, GF DF Pickled beetroot carpaccio, spanner crab meat, caviar, soft herbs, nori miso dressing	\$22

Mains

Chicken Tikka Masala, GF on request \$29

Yoghurt marinated chicken Maryland, smothered in an incredible mild spice infused curry sauce with rice and flat bread

Recommended: Rose` Maribeuau Province, France

Grilled or Battered Barramundi, GF DF on request \$31

Cone bay barramundi, caper berry salsa, taro, lemon aioli

BANCROFT BRIDGE; Semillon Sauvignon Blanc, Riverina, NSW

Grain Fed Eye Fillet, GF DF on request \$45

Grain fed eye fillet, wild mushrooms, jus, mascarpone, charred onion puree & micro herb

Recommended: ROBERT OATLEY `SIGNATURE SERIES` Margaret River,

WA Cabernet Sauvignon

Double Lamb Cutlet \$42

Herbed double lamb cutlet, jus, roasted carrot, leek puree, hazelnut, braised lamb shoulder & Australian native greens

Recommended: BANCROFT BRIDGE Riverina, NSW Shiraz

Pork Fillet, GF \$34

Roasted pork fillet, asparagus, celeriac puree, cured torched witlof, Confit cherry tomato & black garlic crisp

Recommended: ROBERT OATLEY `SIGNATURE SERIES` Margaret River,

WA Chardonnay

Sides, GF per side \$6

Rustic thick cut chips

Dressed garden salad

Seasonal vegetables

Desserts

\$16.00

Chocolate mousse

Dark chocolate mousse, passionfruit gel, & chocolate textures

Twisted split

Frozen banana parfait, Brule banana, almond crumb, banana crème diplomat with wafers

Butter milk tart

Butter milk panacotta tart, rhubarb puree, & macadamia granola

Cheese board

\$16.00 (1)

\$26.00 (2)

A selection of imported and local cheeses, fresh fruit, dried fruit, nuts & crackers

Sorbet, GF DF

\$13.00

A selection of house made sorbets with seasonal fruits & fruit dust