

ENTRÉE

Sourdough Garlic Bread	9
<i>add cheese \$3.5</i>	
Half Serve Sourdough Garlic Bread	6
<i>add cheese \$3</i>	
Achari Paneer Tikka (V, GF)	19
w/ Wok Fried Vegetables, Chilli, Mango & Coconut Sauce, Herb Yoghurt & Fresh Coriander	
Salt & Pepper Squid (GF On Request)	20
w/ Smoked Paprika Aioli, Peanuts, Cabbage, Chilli, Bean Shoot Salad, Nuoc Cham & Lemon	
Crispy Coated Sticky Pork Bites	20
w/ Chilli, Coriander & Ginger Glaze, Fried Shallots, Sesame Seeds & Asian Salad	
Grilled Mojo Chicken (GF)	19
w/ Quinoa Salad, Feta, Peach Purée & Fresh Lime	
Lamb Croquettes	21
w/ Spanish Onion & Baby Radish Salad & Apricot Chutney & Roasted Garlic Aioli	

STEAK

Gippsland Grass-Fed YG 300g Rump (GF On Request)	42
w/ Your Choice Of Sauce, Potato Mash & Vegetables Or Chips & Salad	
<i>add Garlic Prawns in Cream Sauce \$16</i>	
Gippsland Grass-Fed YG 300g Porterhouse (GF On Request)	47
w/ Potato Dauphinois, Parmesan Sumac Green Beans, Caramelised Onions & Red Wine & Thyme Jus	
<i>add Garlic Prawns in Cream Sauce \$16</i>	

SAUCE OPTIONS

Garlic Prawns in Cream Sauce	16
Traditional Gravy	3.5
Garlic Butter	3.5
Mushroom Sauce	4
Pepper Gravy	4

SEAFOOD

Fish & Chips (GF On Request)	31
Beer-Battered Barramundi w/ Chips, Salad, Tartare & Lemon	
Southern Fried Prawn Salad	34
w/ Cabbage, Bean Shoots, Snow Peas, Spanish Onion, Cucumber, Capsicum, Roasted Cashews, Coriander & Chilli, Mango & Coconut Sauce	
Pan Fried Barramundi (GF)	37
w/ Seaweed & Kohlrabi Slaw, Ginger Miso Glazed Dutch Carrots, Kewpie Mayonnaise & Fresh Lime	
Salmon Risotto (GF)	37
w/ White Wine & Garlic Cream Sauce w/ Green Peas, Roasted Cauliflower, Capers, Dill, Grilled Lime & Avocado Mousse	
Seafood Linguine	38
w/ Prawns, Mussels, Fish, Squid, Chilli, Garlic, White Wine Butter Sauce, Tomatoes, Basil, Herbs & Lemon	

CHICKEN

Chicken Schnitzel	28
Panko-Crumbed Chicken Breast w/ Chips & Salad Or Vegetables	
Chicken Parmigiana	30
Panko-Crumbed Chicken Breast, Napoli, Mozzarella & Smoked Ham w/ Chips & Salad Or Vegetables	
Chicken Scaloppine (GF)	32
Chicken Breast Pieces w/ White Wine Mustard Sauce, Bacon, Mushrooms, Spinach, Fresh Garlic, Potato Mash & Vegetables	
Lababdar Chicken Curry (GF on Request)	33
w/ Traditional North Indian Creamy Tomato & Cashew Sauce, Pilau Rice, Herb Yoghurt, Cucumber & Onion Salad & Laccha Paratha (Whole Wheat Flat Bread)	

VEGETARIAN

Aloo Gobi Matar (Vegan/GF on Request)	28
Potato, Cauliflower & Green Pea Curry cooked in a Medium Spiced Masala Sauce.	
Served w/ Basmati Rice, Herb Yoghurt, Cabbage Salad & Laccha Paratha (Whole Wheat Flat Bread)	
Pan Fried Potato Gnocchi	33
Roasted Red Peppers, Semi Dried Tomatoes, Asparagus, Roasted Cauliflower, Artichokes, Baby Spinach & Walnuts.	
Served w/ Moroccan Spiced Carrot Purée & Goats Cheese	

BEEF, LAMB, PORK

Peri Peri Pork Salad (Served Warm)	32
w/ Pearl Cous Cous, Char Grilled Red Peppers, Roasted Cauliflower, Spanish Onion, Green Peas, Semi Dried Tomatoes & Plum Coulis	
Slow Cooked Pork Belly (GF on Request)	37
w/ Sweet Potato Purée, Steamed Green Beans, Caramelised Apples, Crispy Prosciutto & Peroni Glaze	
Slow Braised Lamb Shoulder	39
w/ Moroccan Spiced Carrot Purée, Risoni Salad, Caramelised Onions, Grilled Asparagus & Confit Truss Cherry Tomatoes	
Slow Cooked Texas Style Brisket (GF On Request)	38
w/ Chilli Mayo Coleslaw, Moroccan Spiced Roasted Potatoes & Beer-Battered Onion Rings	
Mongolian Beef Stir Fry	33
w/ Hokkien Noodles, Wok Tossed Vegetables, Cashews, Sesame Seeds, Fried Onions & Mongolian Sauce	

SIDES

Garden Salad	Small 6 • Large 9
Chips w/ Chilli Mayo	Small 7 • Large 11
Steamed Vegetables	Small 7 • Large 11
Potato Wedges w/ Sweet Chilli & Sour Cream	13