

ENTRÉE

Sourdough Garlic Bread	9
<i>add cheese \$3.5</i>	
Half Serve Sourdough Garlic Bread	6
<i>add cheese \$3</i>	
Warm Vegetable Tart	18
w/ Pearl Barley, Wild Rice, Quinoa, Onion, Cucumber, Pickled Raisins, Hummus, Cajun Spiced Pumpkin Seeds, Pomegranate Mollasses & Goat's Cheese	
Salt & Pepper Squid (GF On Request)	20
w/ Smoked Paprika Aioli, Peanuts, Cabbage, Chilli, Bean Shoot Salad, Coriander, 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	

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	
Kadai Chicken Curry (GF On Request)	33
w/ Traditional North Indian Spicy Tomato, Capsicum & Cashew Sauce, Basmati Rice, Cucumber Masala Salad, Herb Yoghurt & Potato Flat Bread	

SEAFOOD

Fish & Chips (GF On Request)	31
Beer-Battered Barramundi w/ Chips, Salad, Tartare & Lemon	
Harissa Marinated Salmon (GF)	38
w/ Saffron Potato Pavé, Green Pea Purée, Dutch Carrots, Cucumber & Onion Salad & Fresh Lemon	
Prawn & Chorizo Risotto (GF)	36
w/ Roasted Cauliflower, Green Peas, Semi Dried Tomatoes, Chilli, Fresh Herbs, Red Pesto Cream Sauce & Lime	
Southern Fried Prawn Salad	34
w/ Cabbage, Bean Shoots, Snow Peas, Spanish Onion, Cucumber, Capsicum, Roasted Cashews, Coriander & Chilli, Mango & Coconut Sauce	

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

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
w/ Roasted Red Peppers, Semi Dried Tomatoes, Roasted Cauliflower, Green Beans, Artichokes, Baby Spinach, Walnuts, Moroccan Spiced Carrot Purée & Goats Cheese	

BEEF, LAMB, PORK

Herb Marinated Pork Cutlet	38
w/ Bacon & Cauliflower Vol Au Vent, Sweet Potato Purée, Steamed Green Beans & Plum Sauce	
Slow Braised Lamb Shoulder	39
w/ Moroccan Spiced Carrot Purée, Caramelised Onions, Confit Truss Cherry Tomatoes & Rosemary & Parmesan Polenta Chips	
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, Coriander & 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