



Starters

French Garlic Bread V	4.50
Lightly toasted bread coated in garlic butter	
House made Confit Duck and Crispy Pork Wontons with sweet chilli dipping sauce	14.00
Prawn Cocktail GFA	14.00
Succulent diced prawn meat bound in our chefs special marie rose sauce	
Kumara, Corriander and Cashew Fritters with garlic Yoghurt Sauce	14.00
Bacon Wrapped Venison Meatballs	14.00
with a smokey bourbon barbecue sauce	

Mains

Succulent Roast Pork GFA	18.00
Served with roast potato, pumpkin, kumara and seasonal veges	
Fish and Chips GFA	18.00
Tempura battered gurnard fillets served with golden fries, salad and tartare sauce	
Kumara and Feta Fritter Stack V	18.00
Served on a bed of mesclun with your choice of house smoked salmon drizzled with hollandaise	
or smoked mushrooms and chargrilled capsicums, drizzled with hollandaise	17.00
Moroccan Chicken Salad	18.50
Moroccan and cashew crumbed chicken on mini herbed roasties and salad greens with a yoghurt and coriander dressing and cashew nuts	
Fish of the Day GFA	27.00
On Roasted Orange Kumara, Chargrilled Asparagus, Rocket, Avocado and Walnut Salad topped with a Coriander and Macadamia Salsa	
Pork Belly GFA	27.00
Crispy Skinned Pork Belly on Parsnip, Mustard and Bacon Hash, Beetroot Jam and Caramelised Apple Sauce	

../2

2.

Chicken, Bacon & Mushroom Fettucine	18.00
in a white wine, parmesan & cream sauce with garlic bread	
Chargrilled Scotch Fillet GFA	28.00
Served with salad and fries	
With your choice of mushroom sauce, peppercorn sauce or garlic butter	
Marinated Lamb Rump	28.00
with Crushed Potato, Roasted Tomato, Salsa Verde and Feta	
Lambs Fry & Bacon served on potato mash	16.00

GFA = Gluten Free Available

V = Vegetarian

Desserts

Crème Brulee – vanilla infused brulee with mango sorbet & chocolate dipped	12.00
Sugar cookies - GF	
Apple & Raspberry Crumble served with vanilla custard & ice cream	GF 12.00
Zeppoli Doughnuts (Apple and Cinnamon) – served with whiskey ice cream	12.00
and caramel sauce	
Lemon and Blueberry Trifle with Coconut – served with vanilla bean ice cream	12.00
Banana Split – with vanilla ice cream & drizzled with fudge sauce and chopped nuts	8.00
Ice cream Sundae served with strawberry, caramel or chocolate topping	8.00