

ENTREES

Soup of the day homemade bread rolls	12.50
Bruschetta Trio toasted baguette brushed with garlic olive oil topped with Persian feta; tomato and semi dried tomato; pickled eggplant	12.50
Salt and pepper crusted squid rocket salad, lime and garlic aioli	16.50
Garlic and chilli king prawns with lemon pilaf rice	17.50
Lamb croquettes tomato, cos and red onion salad, mint yogurt	13.50
Twice cooked goat cheese soufflé pear, rocket and walnut salad	13.00
Turkish bread with hummus and semi dried tomato dips	12.00
Wild mushroom ragout in puff pastry basket with rocket leaves	16.00
Thai Beef Salad chilli and lime dressing	17.50
Smoked salmon salad rocket, Persian feta, red onions and baby capers	18.00

SIDE ORDERS

Homemade dinner rolls (2 pieces)	4.50
Garlic bread (3 pieces)	9.00
Crispy shoestring fries	8.00
Creamy potato mash	8.00
Seasonal green vegetable	8.00
Garden salad, vinaigrette	8.50
Rocket, pear, parmesan salad	9.50
Lemon pilaf rice	5.00

MAIN COURSE MEALS

Garlic and chilli king prawns lemon pilaf rice	34.00
Lemon and parley marinated chicken breast grilled polenta, pistachio nut butter	29.00
Pumpkin, macadamia nut and brie filo parcel garlic cream, buttered asparagus	26.00
Indian spice crusted Salmon fillet chickpea, cucumber, red onion and tomato salad, mint yogurt	36.00
Lamb shank potato mash, green beans and braising jus	33.00
250gr Scotch fillet steak potato wedges, choice of chasseur sauce, pepper sauce or herb butter	38.50
Slow braised beef cheek potato puree, braising jus, watercress	33.00
Moroccan spiced lamb rump eggplant jam, lemon yogurt dressing	36.00
Fettuccini , eggplant, pine nuts, chilli, and basil in tomato sauce topped with shaved parmesan	27.50
Crisp skin barramundi herb potato cake, beurre blanc	34.00
DESSERTS	
Panna cotta berries & raspberry coulis	9.50
Sticky date pudding butterscotch sauce, double cream	10.50
Apple and rhubarb crumble vanilla bean icecream	10.50
Nougat and pistachio nut semi freddo berries	10.50
Chocolate and macadamia nut cheesecake fresh cream	10.50
Lemon tart raspberry coulis and double cream	10.50
Cheese plate chef's selection of three cheeses, fresh pear, quince paste, lavosh bread	21.90