

## **STARTERS**

### **Garlic Loaf Jindera Bakery twist**

dusted with fresh parmesan \$7

### **Tomato Bruschetta with balsamic glaze (v) \$9**

### **Mezze Share Plate \$26 (for 2)**

Lamb kofta, falafel, tzatziki, hummus, pickled vegetables, olives, fetta and baked pitta bread

*Matched Wine: Rose Wine or Sangiovese*

### **Sydney Rock Oysters**

Choice of one style: natural / Kilpatrick / chilli, lime and chive (all GF)

3 for \$12 / 6 for \$22 / 12 for \$40

*Matched Wine: Sauvignon Blanc*

### **Beetroot Cured Salmon**

with pickled fennel and lime salad and saffron mayo (gf) \$16

*Matched Wine: Rose*

### **Calamari Fritti**

herb crumbed calamari with citrus aioli \$14

*Matched Wine: Pinot Grigio*

### **Rare Beef Caprese Salad**

with micro herbs, capers, EVOO and balsamic (gf) \$16

*Matched Wine: Pinot Noir or Pinot Gris*

### **Pumpkin & Parmesan Arancini**

with Napolitana sauce (v) \$15

*Matched Wine: Chardonnay*

### **Polenta Chips**

with chilli and rosemary salt and aioli (v) \$9

## **MAINS FROM THE GRILL**

Smoky BBQ Whisky Style Pork Ribs     \$30 Half Rack | \$45 Full Rack

Smoky BBQ and Tennessee Whisky sauce, sweet potato fries and slaw

Matched Wine: Shiraz

250g Rump & Half Rack Pork Ribs     \$39

300g Scotch Fillet     \$33

200g Eye Fillet     \$38

Grilled Chicken Breast     \$27

Choice of vegetables and mash OR salad and chips. Onion rings included.

Choice of ONE sauce: Gravy, pepper, mushroom, rosemary jus or garlic butter (gf)

## **HOUSE SIDES \$7**

Sweet Potato Fries

Beer Battered Chips

Mash Potato (gf)

Spring Vegetables (gf)

Rocket, Pear, Parmesan & Walnut Salad (gf)

## MAINS

**Baked Salmon** kipfler potatoes, cherry tomatoes & asparagus, lemon myrtle thyme

beurre blanc (gf) \$32

*Matched Wine: Rose*

**Chilli Prawn Pappardelle** cherry tomatoes, spinach and house made chilli garlic olive

oil \$32

*Matched Wine: GSM (red) or Pinot Gris (white)*

**Lamb Cutlets** (2) herb and parmesan crust, root vegetables, baked kipfler potato and

rosemary jus \$28 \*\* Add extra cutlet \$8

*Matched Wine: Cabernet Sauvignon*

**Charred Chicken Breast** Moroccan infused flavours, warm spicy corn cous cous and

yoghurt dressing (gf) \$28

*Matched Wine: Pinot Gris*

**Falafel Bowl** Mediterranean style salad, crumbled feta and citrus spiced yoghurt

dressing (v) (vegan on request) \$22

*Matched Wine: Sauvignon Blanc*

## OUR CLASSICS

**Southern Fried Chicken Burger** Monterey Jack cheddar, streaky bacon and ranch

sauce \$25

**Fish of the Day** – Grilled OR Battered with garden salad, chips and tartare (see staff for tonight's selection) \*Market Price

**Chicken Parmigiana OR Chicken Schnitzel** with garden salad and chips \$25

## **DESSERT**

### **Dessert of the Week \$15**



by Geoffrey Michael

See our staff for tonight's selection \*\*Subject to availability

### **Chocolate Lava Cake \$12**

Molten chocolate centre, served with vanilla ice cream

### **Lime and Coconut Panna Cotta \$12**

Raspberry coulis, toasted coconut shards and pistachio baklava

### **Sticky Date Pudding \$12**

Our most classic dish

With butterscotch and caramel sauce and vanilla ice-cream

### **Affogato with Liqueur \$14**

Choice of liqueur – Baileys, Frangelico, Tia Maria or Kahlua

Served with espresso coffee on the side and vanilla ice-cream (gf)

### **Cheese Board for Two \$22**

Selection of Australian cheeses, quince paste, fruit and crackers



## **KIDS MENU**

### **MAIN \$12**

**Grilled Chicken** with vegetables (gf)

**Chicken Nuggets** with chips

**Battered Fish** with chips

**Calamari** with chips

**Beef Sausages** and chips

### **DESSERT \$4**

#### **Vanilla Ice-Cream**

Choice of chocolate, strawberry or caramel sauce

#### **Frog in the Pond**

Jelly cup with chocolate frog

#### **Seasonal Fruit Salad**