Welcome to



We will endeavour to provide you with a memorable dining experience.

Please inform our staff about any dietary restrictions or allergies you may have and we will do our best to accommodate your requirements.



Executive chef. Chatree Chaicharncheep



Heritage Menu

crusty roll with butter		2
garlic bread 2 slices		5
parmesan garlic bread 2 slices		6
bruschetta 2 slices		8
tomato, red onion, basil, olive oil, balsamic, parmesan cheese		
soup of the day crusty roll and butter		16
J.V.R. salad(v)(g)		19
cashew and rocket pesto, mesclun, kalamata olive, avocado bulgarian feta, semi-dried tomato, sweet potato crisp		
open toasted vienna sandwich		19
with ham, cheese, tomato, salad and chips		
angel bay beef burger on brioche bun american mustard, bacon, gherkin, cheese, lettuce, tomato and chips		21
beer battered flathead fillet		23
salad, chips, tartare, lemon wedges		
chicken schnitzel		23
salad, chips, gravy		25
chicken parmigiana napolitano sauce, mozzarella cheese, salad and chips		23
authentic thai masaman curry (g)		24
braised chuck steak, cashew nut and new potato, jasmine rice		
veal, mushroom & saffron ravioli	entrée	19
pesto cream, shaved pecorino, tomato concasse	main	29
sides $(v)(g)$		9
bowl of chips, house salad, steamed seasonal veg	etables	
desserts		
citrus tart fresh cream & macerated strawberries, caramel shard		16
mini pavlova with berry compote, passion fruit pulp (g)		16
sticky date pudding toffee sauce, vanilla ice cream, brandy snap		17
cheese plate for two		34
a selection of australian and international cheeses with c	ondiment	S
(v)= vegetarian (g) = gluten free		