

Dinner Menu



STARTERS

Ciabatta bread with Apple Balsamic and Dukkah	9
Tomato & Basil Bruschetta	11
Trio of dips with Turkish Bread	13.5

ENTRÉE

Soup of the Day with crusty bread	9.5
Salt & Pepper Squid dusted with 5 Spice on Asian Salad and nam jim dressing	15.9
Seared North Seascallops on mild sujuk and pea puree	15.5
Southern Fried chicken served with hot dipping sauce	13.9
Roasted eggplant and bocconcini stack with tomato sugo	12.5
Anti Pasto Platter (Serves 2) Served with a selection of treats from around the World	28.5

Dinner Menu



MAINS

Twice cooked Pork belly with fragrant rice bok choy and jus	31.9
Fish of the Day (at market price, please ask your waiter for price)	
Chicken Filo chicken breast stuffed with camembert, semi dried tomato & capsicum marmalade	27.5
Veal Scaloppini with mash, brocolini, and prosciutto and mushroom sauce	29.5
Roasted Spatchcock with kipfler potatoes, baby leeks, dutch carrots and jus	28.9

FROM THE GRILL

Herb and nut crusted Lamb loin cooked to medium with celeriac puree and buttered watercress	31.9
Black Angus Scotch fillet (350gm) with garlic and rosemary potatoes seasonal vegetables and red wine jus	37.9
Waygu Eye of Rump with fat chips and pepper sauce.	35.5
Bangers and Mash thick pork bratwurst on a creamy mash, brocolini and red onion jam	23.9

SIDES

(per serve) 6.5

Seasonal garden salad,
Seasonal vegetables,
Rosemary and Garlic Chat Potatoes,
Creamy mash potato,
Fat Chips.

Dinner Menu



PASTA & RICE

Confit Duck and wild mushroom risotto finished with mascarpone and truffle oil	29.5
Prawn Linguini with chilli, garlic, cherry tomatoes and roquette tossed through olive oil	28.5
Homemade Gnocchi tossed through braised osso buco and finished with gremolata	24.9
Spanish Paella served with prawns, chicken, black mussel, pipies, and chorizo and green peas	29.5
Risotto with roasted pumpkin, pine nuts, basil, onion jam and a goat's cheese roquette salad	23.5
Homemade Gnocchi Vegetarian with rich tomato sugo & gratinated with parmaggiano reggiano & bocconcini	22.9

DESSERTS

Chocolate Croissant Pudding smothered with Ganache and Vanilla Bean Ice Cream	12.
Sticky Date Pudding with Butter Scotch Sauce and Double Cream	11.
Chocolate and Macadamia tart with almond praline and vanilla bean ice cream	11.5
Vanilla Pannacotta with passionfruit glaze and macerated strawberries	9.5
Cheese Platter (Serves two) selection of Australian & international cheeses, with dried fruit, nuts and crackers	22.5

TEAS' AND COFFEE'S:

Cappuccino	3.7
Café Latte	3.7
Espresso	3.7
Tea	3.5
Tiger Spice Chai Latte	3.9
Vanilla Elephant Chai Latte	3.9

Lunch Menu



STARTERS

Warm crusty Cob with garlic butter	9.
Tomato and Basil Bruschetta	11.
Trio of Dips with Turkish bread	13.5

LIGHT MEALS

Salt and Pepper squid dusted with 5 spice served with nam jim dressing on asian salad	15.9
Savoury Tart (ask your waiter) served with roquette and pear salad	13.5
Soup of the day (ask your waiter) served with crusty bread	9.5
Crispy chicken salad with cucumber, chilli, pineapple, drizzled with sweet chilli yoghurt	16.5
Lamb salad with roasted winter vegetables and capsicum aioli	16.5
Grilled chicken, opensandwich on toasted Turkish bread with baby cos, haloumi, tomato & avocado aioli	17.
Smoked salmon open sandwich on fresh rye with red onion, capers, spinach leaves and dill cream fraiche	15.9

Lunch Menu



MAINS

Waygu beef burger, with lettuce swiss cheese bacon onion jam tomato chutney topped with a fried egg	19.5
Black Angus Scotch fillet 200gm with garlic and rosemary potatoes topped with chasseur sauce	24.9
Fish of the Day at Market prices (ask your waiter)	
Bangers and Mash thick pork bratwurst on creamy mash, with broccolini and onion jam	21.9

PASTA/RICE

Prawn Linguini with, chilli, garlic, cherry tomatoes and roquette tossed through olive oil	E 23.5	M 28.5
Homemade Gnocchi tossed through braised osso buco and finished with gremolata	E 20.9	M24.9
Spanish Paella served with prawns, chicken, black mussel, pipies, chorizo and green peas	E22.9	M29.5
Risotto with roasted pumpkin, pine nuts, basil, onion jam and a goat's cheese roquette salad	E19.5	M23.5
Homemade Gnocchi (vegetarian) with rich tomato sugo & gratinated with parmaggiano reggiano & bocconcini	E18.9	M22.9

Specials



Today's Special Menu

PASTA

Prosciutto, chilli, garlic and cherry tomato Linguini 23.5
tossed through extra virgin olive oil and parsley

MAINS

Lamb Fillet serve medium 30.9
atop green olive mash, pepperonata and tzatziki

Fish of the Day? 32.9
panfried whole baby Snapper with crispy kipfler potato and a salad of
watercress, fennel, red onion and cherry tomato

DESSERT

Baked Lemon Cheesecake 10.9
served with double cream and macerated strawberries