



## STARTERS

<b>CANDIED LAMB RIBS</b>	\$19.00
<i>Citrus, Fennel Salad, Mint and Walnuts</i>	
<b>FRIED SQUID</b> GF	\$15.90
<i>Served with salad and a lemon, soy, truffle dressing</i>	
<b>MARRON BASMATI RISOTTO</b> GF	\$21.50
<i>With parmesan and truffle emulsion</i>	
<b>GRILLED CHORIZO, OLIVES AND FETA</b> GF	\$16.90
<b>SALTY PORK CRACKLING</b> GF	\$16.90
<i>With Asian Inspired Dressing and Spiced Apple Chutney</i>	
<b>THAI STYLE BEEF SKEWERS</b> GF	\$15.90
<i>Served with Mix Green Salad and Pine Nuts</i>	
<b>CREAMY GARLIC PRAWNS</b> GFA	\$14.90
<i>Flavoured in a garlic, white wine &amp; fresh cream sauce served with steamed jasmine rice</i>	
<b>GARLIC OIL &amp; BALSAMIC DIP WITH DUKKAH</b>	\$7.80
<i>Served with a fresh baguette</i>	
<b>SOUP OF THE WEEK</b>	\$13.90

*Please ask our wait staff for the Chefs daily specials*

*If you have any allergies/allergic to nuts please inform our staff*

V=Vegetarian or Vegetarian option available

GFA= Gluten Free option available

GF=Gluten Free

# MAINS

<b>BEEF LASAGNE</b> <i>Traditional Meat Sauce, Cream and Cheese with Chips &amp; Salad</i>	\$28.50
<b>PAN SEARED DUCK BREAST</b> GF <i>With brown rice and mushrooms, roasted root vegetables finished with mixed berries sauce</i>	\$32.50
<b>ROAST RACK OF PORK RIBS</b> <i>With Smokey BBQ sauce, served with chips and salad</i>	\$36.00
<b>EGGPLANT PARMIGIANA</b> V GFA <i>With buffalo mozzarella &amp; avocado served with warm couscous &amp; garden salad</i>	\$28.90
<b>ZUCCHINI RATATOUILLE</b> V <i>Oven baked zucchini filled with vegetable ratatouille topped with ricotta cheese, served with Mushroom and onion brown rice</i>	\$24.50
<b>BLACK ANGUS SCOTCH FILLET*</b> GFA <i>300gm Prime Black Angus Scotch fillet cooked to your liking &amp; served with your choice of sauce: Mushroom / garlic / pepper</i>	\$38.90
<b>REEF AND BEEF*</b> GF <i>300gm Prime Black Angus Scotch fillet cooked to your liking &amp; topped with creamy garlic prawns</i>	\$42.90
<b>PRIME PORTERHOUSE STEAK*</b> GFA <i>300gm Prime Porterhouse steak cooked to your liking &amp; served with your choice of sauce: Mushroom / garlic / pepper</i>	\$36.50
<b>LAMB SHANKS*</b> GFA <i>Southern Forest Lamb Shanks served with a red wine and tomato reduction</i>	\$32.90
<b>MOUNT BARKER MILD CHICKEN CURRY</b> GF <i>With buttered basmati rice, crispy onion &amp; pappadums</i>	\$27.50
<b>CHICKEN PARMIGIANA*</b> GFA <i>Free Range, Mount Barker chicken breast, panko crumbed &amp; topped with a homemade Napoli sauce &amp; melted mozzarella</i>	\$28.90
<b>PASTA PESTO</b> GFA <i>Pasta tossed in a chorizo, asparagus, cherry tomato and bacon sauce</i>	\$28.90
<b>GARLIC CONFIT BELLY PORK</b> GF <i>Served with pumpkin puree, apple &amp; thyme sauce, pickled red onion and steamed green vegetables</i>	\$34.90
<b>GRILLED BARRAMUNDI*</b> GFA <i>Served with pineapple salsa &amp; tartare sauce</i>	\$29.90

**\*SELECTED MAINS SERVED WITH YOUR CHOICE OF CHIPS & SALAD OR VEGETABLES AND MASH**

# LITTLE PEOPLE

<b>CHICKEN NUGGETS AND CHIPS</b>	<b>\$11.90</b>
<i>House made, crumbed free range chicken tenderloins served with chips and tomato sauce</i>	
<b>FISH AND CHIPS</b>	<b>\$11.90</b>
<i>Lightly battered fish fillet served with fries and tomato sauce</i>	
<b>SPAGHETTI PASTA AND MEATBALLS</b>	<b>\$12.50</b>
<i>Pasta with Napoli sauce, cheese and homemade meatballs</i>	
<b>KIDS LASAGNE</b>	<b>\$12.50</b>
<i>Traditional meat sauce, cream and cheese with chips</i>	

## DESSERT

<b>CREME BRULEE</b>	<b>\$12.50</b>
<i>Served with Ice Cream or Cream</i>	
<b>HOMEMADE CHEESE CAKE</b>	<b>\$12.90</b>
<i>Served with Cherry Coulis</i>	
<b>CHOCOLATE MOUSSE</b> GF	<b>\$11.90</b>
<i>Served with Cream</i>	
<b>APPLE STRUDEL</b>	<b>\$12.00</b>
<i>Served with Vanilla Sauce</i>	
<b>VANILLA PANNA COTTA</b> GF	<b>\$12.00</b>
<i>Served with Strawberry Coulis or Mango Sauce</i>	
<b>WARM CHOCOLATE TART</b>	<b>\$11.50</b>
<b>LEMON MERINGUE PIE</b>	<b>\$12.90</b>
<b>STICKY DATE PUDDING</b>	<b>\$12.00</b>
<b>ICE CREAM</b>	<b>\$6.50</b>
<i>Served with Chocolate, Strawberry or Caramel Topping</i>	