

DINNER MENU

STARTERS/LIGHT MEALS

Garlic and Herb Bread plain \$11.50
with cheese \$13.50

Roast Pumpkin – Honey and Ginger Soup \$10.00
Finished with a dollop of sour cream and freshly baked dinner roll.

Curried Chicken and Vegetable Soup \$11.50
Served with toasted coconut shavings and yoghurt.

Classic Caesar Salad \$16.50
Crispy cos lettuce and shaved parmesan cheese, tossed in anchovy dressing. Topped with crispy bacon and garlic croutons, finished with a soft poached egg.

Sautéed Whole Prawns in a sweet chilli and lime glaze \$21.00
Served with tropical garden salad.

Pan Fried Chicken Livers \$18.00
With crispy bacon and green peas. Sautéed in balsamic glaze and served on garden greens. Lightly toasted multi grain batard.

BURGERS \$21.50

Your choice of Sesame or Pretzel Burger Bun.

BBQ Cheese and Bacon Burger
Prime beef patty topped with bacon. With tomato, melted cheese, lettuce and mayonnaise.

Crumbed Chicken and Pineapple Burger
Crumbed chicken schnitzel topped with grilled pineapple. With tomato, melted cheese, lettuce and burger sauce.

Vegetarian Black Bean Burger
Topped with caramelized onions and beetroot chutney. With melted cheese, lettuce, tomato and mayonnaise.

All burgers served with fries and tomato sauce.

PIZZA

Regular \$17.00 or large \$19.50

Margarita – tomato and basil pesto, topped with mozzarella.

Meat Lovers – beef mince, bacon, tomato and chorizo sausage, topped with mozzarella.

BBQ Chicken – with grilled chicken, roasted peppers, BBQ sauce and mozzarella.

Hawaiian – ham and pineapple, topped with mozzarella.

Vegetarian - roasted pumpkin, caramelized onion, tomato, topped with mozzarella.

PASTA \$18.50

Fettucine or spaghetti

Vegetarian Bolognese made with red lentils, vegetables and oregano. Served with melted dairy and gluten free cheese.

Beef Bolognese topped with sour cream and shaved parmesan cheese.

Mushroom and Bacon in creamy white wine sauce.

Chicken and Spinach Leaves tossed in a spicy tomato ragout, finished with grilled feta.

Roasted Pumpkin and Sundried Tomatoes sautéed in extra virgin olive oil. Served with shaved parmesan and herbs.

MAINS

Crispy Battered Fish of the Day \$27.50

Served with garden greens, aioli and fries.

Slow cooked Ox cheeks \$38.00

Cooked in red wine sauce, served with crispy agria potatoes and apple red kraut.

Oven Roasted Lamb Rump \$48.00

Set on a potato-herb rosti, with leek and mushroom sauté and rosemary glaze.

Chargrilled Beef Sirloin Steak \$37.50

Cooked to your preference and set on gratin potatoes. Cauliflower and broccoli mornay. Your choice of one of the following: mushroom cream sauce, red wine glaze, green peppercorn sauce or garlic-herb butter.

Sautéed Seafood under a spice and herb crust \$35.00

Served with wilted silver beet and potato-herb rosti.

Pumpkin and Mushroom Risotto \$23.50

Made with dairy and gluten free cheese, sautéed spinach leaves and topped with tomato and red pepper relish.

Roasted Chicken Thigh \$26.00

Set on butter chicken marinated root vegetables, served with crispy fried agria potatoes.

Side Dishes \$6.00 each side dish.

Gratin potatoes, chunky fries with aioli, roasted agria potatoes, garden greens, seasonal steamed vegetables.

DESSERTS

White Chocolate and Raspberry Panna Cotta \$11.50

Served with dark chocolate shavings and berry coulis.

Chocolate Tart \$11.50

With whisky glaze and berry compote.

Pear and caramelized Walnut Crumble \$11.50

Served fresh from the oven with vanilla bean ice cream.

Cherry and Custard Parcel \$11.50

Set on vanilla bean anglaise and toasted pistachios.

Trio of Ice Cream \$11.50

Served with whipped cream, berry coulis and wafer.

Selection of Cheese \$29.00

Served with fresh and dried fruit, crackers and nuts.

We are happy to accommodate any special diet request, please ask our friendly wait staff.

All prices are inclusive of GST.