

Dinner Menu

STARTERS/LIGHT MEALS

Garlic and Herb Bread plain **\$ 11.50**
with cheese **\$ 14.50**

Pesto and Mozzarella Pizza bites **\$ 11.50**

Soup of the day (g/f, d/f, Veg + V options) **\$ 14.00**
Ask our friendly staff for today's soup. Served with freshly baked dinner roll.

Roasted and Shredded Duck **\$ 21.00**
Served with vegetable stir fry and Hokkien noodles in hoisin sauce.

Steak-Mushroom and Guinness pie **\$ 24.50**
With a savoury crumble topping. Served with fresh garden salad and honey-mustard dressing.

Classic Caesar Salad **\$ 19.50**
Crispy cos lettuce tossed in a classic anchovy-parmesan dressing, served with croutons, crispy bacon and soft poached egg.

BURGERS (g/f, d/f)

All burgers are served on a seeded brioche bun with fries and tomato sauce.

BBQ Cheese and Bacon Burger **\$ 24.00**
Prime beef patty topped with bacon, with melted cheese, lettuce, tomato, mayonnaise and sweet and sour gherkin.

Chicken and Pineapple Burger **\$ 24.00**
Crumbed chicken schnitzel topped with grilled pineapple, with melted cheese lettuce, tomato and burger sauce.

Vegetarian Black Bean Burger (Veg, V option) **\$ 24.00**
Topped with caramelized onions and beetroot chutney, with melted cheese, lettuce, tomato, mayonnaise and sweet and sour gherkin.

Beef and Beetroot Burger **\$ 24.00**
With melted cheese, lettuce, tomato, mayonnaise and crispy fried shallots.

PIZZA (g/f, d/f)

Vegetarian – Roasted pumpkin and caramelized onions with mozzarella cheese and chilli-honey drizzle. **Regular \$18.50 Large \$ 22.50**

Margarita – tomato and basil pesto, topped with mozzarella.
(Veg, V option) **Regular \$ 18.50 Large \$ 22.50**

Meat Lover's. Beef mince, bacon and chorizo, with BBQ sauce and mozzarella cheese. **Regular \$ 18.50 Large \$ 22.50**

Chicken, Brie and Cranberry – (g/f option) **Regular \$ 18.50 Large \$ 22.50**

PASTA (g/f, d/f) **\$ 25.00**

Fettucine or Spaghetti

Sauteed Mushrooms and basil pesto topped with parmesan shavings.

Beef Bolognese topped with sour cream and shaved parmesan cheese.

Chicken and Mushroom in tarragon cream.

Roasted Pumpkin and tomato ragout topped with crumbled feta cheese.

MAINS

Battered Fish of the Day **\$ 29.50**
Served with garden greens, aioli and fries.

Steamed Fish of the Day (g/f,) **\$ 35.00**
Set on sauteed bok choy, topped with saffron and white wine cream. Served with spiced straw potatoes.

Chargrilled Beef Scotch Filet Steak (g/f, d/f option) **\$ 47.50**
A 250-gram steak cooked to your preference, accompanied by a stuffed baked potato with sour cream. Your choice of green pepper corn sauce, mushroom cream or garlic-herb butter. Served with side salad with honey-mustard dressing.

Red Vegetable Curry **\$ 26.50**
With pumpkin, kumara, onions and spinach leaves. Cooked with coconut cream and served with steamed sesame basmati rice and naan bread.

Cornflake and Nut Crumbed Chicken Medallions **\$ 27.50**
Served with parsley potato mash and almond broccoli, served with sticky sauce.

Roasted Lamb shank **\$ 45.50**
Set on a white bean and rosemary cassoulet and parsley potato mash, served with rosemary and red wine glaze.

Grilled Pork Loin Steak **\$ 28.50**
Served with forest mushroom ragout, crispy agria potatoes and sauteed silver beet.

Side Dishes **(each) \$ 10.00**
Gratin potatoes; chunky fries with aioli; roasted agria potatoes; garden greens; seasonal steamed vegetables.

DESSERTS

Chocolate Cheesecake **\$ 15.50**
A deliciously creamy cheesecake with blackberry compote and white chocolate sauce.

Apple and Rhubarb Crumble with Caramelized Walnuts **\$ 15.50**
Served with vanilla bean anglaise.

Classic Crème Brûlée **\$ 15.50**
Served with strawberry compote.

Trio of Ice Cream (veg) **\$ 15.50**
Served with whipped cream, berry coulis and wafer.

Individual Pavlova **\$ 15.50**
With freshly whipped cream, raspberry coulis and fresh fruit garnish and toasted coconut shavings.

Selection of Cheese **\$ 35.50**
Served with fresh and dried fruit, crackers and nuts.

We are happy to accommodate any special diet request, please see your friendly wait staff.

All prices are inclusive of GST

(Veg) Vegetarian (GF) Gluten Free (V) Vegan (DF) Dairy Free
(df) Dairy free option (gf) Gluten Free option