

Dinner Menu

STARTERS/LIGHT MEALS

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

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.

Classic Caesar Salad (g/f, Veg option) **\$21.00**
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 (GF, DF) **\$23.50**
Served with tropical garden salad.

Pan fried Chicken Liver (g/f, d/f) **\$19.50**
With crispy bacon and green peas. Sauteed in a balsamic glaze and served on garden greens. Lightly toasted multi grain batard.

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 and mayonnaise.

Chicken and Pineapple Burger **\$22.50**
Crumbed chicken schnitzel topped with grilled pineapple. With melted cheese lettuce, tomato and burger sauce.

Vegetarian Black Bean Burger (Veg, V option) **\$22.50**
Topped with caramelized onions and beetroot chutney. With melted cheese, lettuce, tomato and mayonnaise.

PIZZA (g/f, d/f)

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

Meat Lovers – beef mince, bacon, tomato and chorizo topped with mozzarella.
Regular \$19.50 Large \$23.50

BBQ Chicken with grilled chicken, roasted peppers, BBQ sauce and mozzarella.
Regular \$18.50 Large \$22.50

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

Fettucine or Spaghetti

Vegetarian Bolognese made with red lentils, vegetables and oregano. Served with melted dairy and gluten free cheese. (Veg, V option)

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 cheese.

MAINS

Crispy Battered Fish of the Day (DF) **\$31.50**
Served with garden greens, aioli, and fries.

Oven Roasted Lamb Rump (GF, DF) **\$48.00**
Set on a potato-herb rosti and leek and mushroom sauté rosemary glaze.

Chargrilled Beef Sirloin Steak (GF) **\$41.50**
Cooked to your preference and set on gratin potato. Cauliflower and broccoli mornay. Your choice of one of the following: mushroom cream sauce, red wine glaze, green peppercorn sauce or garlic-herb butter.

Pumpkin and Mushroom Risotto (GF, DF, Veg, V) **\$25.50**
Made with dairy and gluten free cheese sautéed Spinach leaves and topped with tomato and red pepper relish.

Roasted Chicken Thigh (DF) **\$31.00**
Set on butter chicken marinated root vegetables and served with crispy fried agria potatoes.

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

DESSERTS

White Chocolate and Raspberry Panna Cotta (Veg) Served with dark chocolate shavings and berry coulis.	\$15.50
Chocolate Tart (Veg) With whisky glaze and berry compote.	\$15.50
Pear and caramelized Walnut Crumble (Veg) Served fresh from the oven and with vanilla bean ice cream.	\$15.50
Trio of Ice Cream (Veg) Served with whipped cream, berry coulis and wafer.	\$15.50
Selection of Cheese Served with fresh and dried fruit, crackers, and nuts.	\$35.50

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