

Dinner Menu

STARTERS/LIGHT MEALS

Garlic and Herb Bread plain	\$11.50
with cheese	\$12.50

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.

Prosciutto & Rocket Leaves Salad (D/f) **\$24.00**
Crisp rocket leaves with caramelized peaches and toasted nuts, topped with prosciutto and finished with strawberry salsa.

Crumbed Scallops **\$26.00**
Served on crunchy lettuce and with lemon-chipotle mayonnaise.

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

Marinated Pork ribs **\$25.50**
Slow cooked bbq pork ribs served with lemon mayonnaise slaw.

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.

Beef and Mushroom melt **\$24.50**
Prime beef patty topped with cheesy mushrooms and hollandaise. With lettuce and tomatoes.

PIZZA (g/f, d/f)

Vegetarian – sweet chilli pumpkin and caramelized onions, tomato relish and grated mozzarella cheese. **Regular \$18.50 Large \$22.50**

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

Bacon & Mushroom – with BBQ sauce and mozzarella cheese.
Regular \$19.50 Large \$23.50

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 a parmesan shavings.

Beef Bolognese topped with sour cream and shaved parmesan cheese.

Mushroom and Bacon in creamy white wine sauce.

Tomato-Herb Ragout and grilled haloumi.

MAINS

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

Grilled Fish of the day (g/f,) **\$35.00**
Set on lemon and chives risotto and served with zucchini ribbons.
Finished with tomato concasse.

Chargrilled Beef Scotch Filet Steak (g/f, d/f option) **\$45.50**
A 250-gram steak cooked to your preference and accompanied by crispy fried agria potatoes. Your choice of green pepper corn sauce, mushroom cream or garlic-herb butter. Served with side salad with honey-mustard dressing.

Harissa marinated Cauliflower and Broccoli (g/f + DF + Vegan) **\$28.50**
Roasted in the oven and set on pumpkin puree. Finished with crispy fried chickpeas and fried shallots.

Peach and Chilli glazed Chicken Breast **\$35.00**
Served with broccolini and crispy agria potatoes and white wine sauce.

Marinated Lamb Rump (g/f) **\$45.50**
Set on kumara mash and served with sauteed capsicums. Red wine reduction.

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

DESSERTS

Cheesecake of the week	\$15.50
A deliciously creamy cheesecake with corresponding condiments and garnishes. Ask our friendly waitstaff for the flavours available.	
Fresh marinated Fruit Salad (veg)	\$15.50
With feijoa-pear sorbet and toasted almonds.	
Steamed Hazelnut and Chocolate Pudding (veg)	\$15.50
Served with blackberry sauce and vanilla bean ice cream.	
Trio of Ice Cream (veg)	\$15.50
Served with whipped cream, berry coulis and wafer.	
Pineapple pie (veg)	\$15.50
With caramelized pineapple and macadamia nut topping and vanilla ice cream.	
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