



## Dinner Menu

Available daily from 5.00 pm – 9.00 pm

### STARTERS – LIGHT MEALS

**Garlic and herb bread** plain \$5.00  
with cheese \$6.50

**Three bean soup** \$8.50  
With lightly toasted artisan bread. A hearty winter warmer made with three types of beans and vegetables. Served with bacon lardons.

**Seafood chowder** \$16.50  
Creamy chowder prepared with fresh fish, mussels, shrimps, squid and vegetables. Served with white or wholemeal roll (GF)

**Classic Caesar salad** \$13.50  
Shredded cos lettuce with anchovy dressing, shaved parmesan cheese, crispy bacon and croutons. Topped with a soft poached egg.

**Pan fried chicken livers** \$13.50  
With crispy bacon and green peas sautéed in a balsamic jus and served with garden salad.

**Grilled field mushrooms** \$15.50  
Topped with feta and spicy vegetable crumble and served on sweet pepperonata.

### PASTA \$12.50

#### Spaghetti or fettucine pasta

Beef and mushroom cream

Spicy tomato sauce topped with mozzarella cheese (Vegetarian)

Sweet and sour seafood sauce with mussels, shrimps and squid

Beef Bolognese sauce with shaved parmesan cheese and sour creme

## **BURGERS \$18.50**

Beef & egg burger: grilled prime beef pattie in a sesame burger bun with tomato, lettuce, streaky bacon, fried egg and mayonnaise

Mushroom melt beef burger: grilled prime beef pattie with lettuce, tomato and pickle served in a sesame burger bun topped with creamy mushrooms and melted cheese

Vegetarian burger: vegetable pattie in a sesame burger bun with lettuce and tomato. Topped with sautéed mushrooms and cheese (Vegetarian)

All burgers served with fries and tomato sauce

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## **PIZZA**

**Available in regular \$11.50 and large \$14.50 (GF available)**

Margarita - tomato, basil pesto and melted cheese (Vegetarian)

Meat lovers – beef mince, bacon, chorizo sausage with mushrooms, red onion, melted cheese and BBQ sauce

Hawaiian - ham, pineapple and melted cheese

Chicken - roasted chicken, brie and cranberry

Vegetarian – Mediterranean pizza with roasted peppers, tomatoes, olives, basil pesto, pinenuts and ricotta cheese (Vegetarian, vegan option available)

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## **MAINS**

**Chicken kiev \$20.50**

Double crumbed chicken breast filled with garlic-herb butter. Served with parsley potato mash and sautéed silver beet

**Crispy battered fish of the day \$23.50**

Served with fries, garden salad and aioli

**Grilled beef sirloin steak \$25.50**

Cooked to your preference and served with bacon and onion fried potatoes; garlic herb butter. With your choice of garden salad or cauliflower and cheese sauce.

**Slow cooked lamb shanks \$29.50**

Set on parsley potato mash and served with red wine sauce. Topped with parsnip crisps.

**Grilled broadbill swordfish steak \$27.50**

Set on sweet pepperonata and served with lemon-parsley butter sauce and soft polenta. Garden salad.

**Chicken and pumpkin green curry \$16.50**

With spinach leaves and steamed basmati rice. Served with poppadum. Also available as vegetarian dish with chickpeas.

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**DESSERTS**

**Warmed chocolate brownies \$9.50**

Served with vanilla bean ice cream

**New York cheesecake \$10.50**

Served with morello cherry sauce and toasted pistachios

**Crème caramel \$9.50**

Served with Chantilly cream and fresh fruit garnish

**Apple beignets \$8.50**

Freshly fried apple fritters sprinkled with cinnamon sugar and served with vanilla bean ice cream

**Fresh marinated fruit salad \$8.50**

In lemon-lime syrup and topped with vanilla yoghurt

**Selection of cheese \$21.50**

Served with fresh and dried fruit, crackers and nuts.

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**All prices are inclusive of GST**