

Lunch

Garlic bread 9

Cheesy garlic bread 10

House made chicken dumplings 15

W a tomato chilli and cashew dipping sauce

Salt & Pepper Calamari LG E14 M25

Served w a garlic and lemon mayo and a rocket and cherry tomato salad

Sweet Potato and almond Fritters 13 lg

W garlic tahini, red radish leaves, toasted almonds and chorizo crumb

Chicken Schnitzel 24

House crumbed w chips and garden salad

Chicken Parmigiana 26

Served w chips and garden salad.

Battered Flathead Fillets 25

Lightly battered and served w chips, garden salad and tartare

Chargrilled Porterhouse Steak LG 34

Locally sourced, served w your choice of chips with salad or veg and sauce

Wild Mushroom Risotto V LG 24

w a selection of exotic mushrooms and fresh herbs, served with a beetroot cream and white truffle oil

Potato Gnocchi 26

Tossed with spanner crab, roasted bell peppers, rocket, onion and chilli in a butter sauce

Maple and bourbon BBQ pork ribs 32

Sticky ribs served w chips, tangy slaw & chargrilled sweetcorn cobettes

Macadamia crumbed lamb cutlets 36

Served w loaded mashed potato and steamed broccolini and finished w jus.

DESSERT

Pecan and Caramel Cheesecake 14

House made and Served w a lemon cream and coulis

Triple Chocolate 14

Chocolate ice cream, warmed waffles, chocolate fudge, toasted hazelnuts, chocolate chards and whipped cream