

Lunch

Garlic bread 9

Sweet Chilli and cheese bread 10

Crispy Calamari Salad LG 25

Served w greens, peanuts and miso vinaigrette

Chicken Schnitzel 24

House crumbed w chips and garden salad

Chicken Parmigiana 26

Served w chips and garden salad.

Battered Flathead Fillets 24

Lightly battered and served w chips, garden salad and tartare

Chargrilled Scotch Fillet Steak LG 34

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

Seafood Risotto v,lg 27

Blended with mussels, scallops, fish, calamari and dill

Spring Chicken Salad 22

W avocado, parmesan, cucumber, red onion, salad greens and poppy seed dressing

Macadamia crumbed lamb cutlets 36

Served w loaded mashed potato and steamed broccolini and finished w creamy mushroom and white truffle sauce

Pork Belly Pappardelle 25

slow cooked pork belly pieces in a chilli, oregano and creamy napolitana sauce \$24

Vegetable Stack V 24

Eggplant, spinach and pumpkin stack with tomato relish, mozzarella and toasted pinenuts

DESSERT

Vintage Sundae 12

Vanilla icecream stacked with your choice of chocolate fudge, berry coulis or caramel topping and crushed nuts. Topped with lashings of whipped cream, poco wafer and cherry

Raspberry Fudge Brownie 14

With vanilla ice cream and raspberry jelly

Vanilla Crème Brulee 14

Velvety vanilla bean custard topped with a caramelised hardened sugar topped. Served alongside fresh berries and almond tuille