

## DINNER MENU

### ENTREES

Garlic bread	\$6.50	
Bruschetta Toasted crusty bread, topped with tomato, red onions and basil. (v)	\$8.90	
Crusty bread served with olive oil and balsamic vinegar.	\$6.50	
Soup of the day made with fresh market produce served with crusty bread.	\$10.50	
Asparagus pan sautéed in olive oil served on a bed of rocket leaves with Shaved parmesan and balsamic vinegar.(v)	\$12.50	
Antipasto plate, an ever-changing selection of Mediterranean style Delicacies.	\$15.50	
Seared scallops served with spiced beetroot and crumbled king island blue cheese	\$14.50	
Half shell New Zealand mussels topped with chilli pesto and garlic butter.	\$13.50	
Roasted pumpkin, tofu ,cashew nut and noodle stirfry	\$14.00	
Linguini pasta with roasted peppers, smoked chicken, sun dried tomatoes, pine nuts cream and spring onion.	\$13.50E.	\$20.00M.
prawn, leek and spinach linguini served in a garlic cream sauce	\$14.50E.	\$23.50M.
Thai fishcakes served with a mango and kaffir lime leaf dressing on a mixed leaf salad.	\$13.50E.	\$24.50M.
Vegetable risotto with a combination of seasonal vegetables in a romano cheese risotto on broccolini and finished with a capsicum dressing.(v)	\$12.50E.	\$19.50M.

Chef de Cuisine: Andrew Cooper

## MAIN COURSE

Oven baked prosciutto wrapped chicken breast Presented on a Shitake mushroom and asparagus risotto and finished with a port wine reduction	\$25.50
Seared fillet of Atlantic salmon served on coconut spinach and hokien noodles	\$25.00
Oven baked Barramundi with a macadamia crust served on a squid ink tagliatelli finished with an orange and lemon myrtle cream sauce	\$26.00
Tasmanian eye fillet presented on a caramalised onion frittata and topped with bok choy and a pink peppercorn jus	\$28.00
Fresh prawns sautéed in our Curry-Mango sauce with a dash of pernod served with fragrant rice.	\$25.00
Caramalised pork medallions spiced with star anaise, ginger and fresh chilli served on a salad of mixed leaves mint and coriander	\$25.50

Please ask our staff for today's special, charged at market price.

### Side dishes -

Mixed Salad	\$6.50
Green beans	\$6.50
French fries	\$5.50
Sautéed Spinach	\$6.50
Mashed Potato with Roasted Garlic and Romano Cheese	\$5.50

### Children's Menu (12 years and under)

Steak and Chips	\$8.50
Chicken and Chips	\$8.50
Fish and Chips	\$8.50
Pasta Neapolitana	\$8.50

**Please Note – Only One Bill per Table**  
**Smoking in restricted areas only- see staff member**

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## LUNCH MENU

Bruschetta Toasted crusty bread, topped with tomato, red onions and basil.(v)	\$8.90
Crusty bread served with olive oil and balsamic vinegar	\$6.50
Steak Sandwich B.B.Q minute steak served with fried egg, bacon, lettuce, tomato and grilled onions, a salad garnish and fries.	\$15.50
Vegetable frittata filled with baby spinach, roasted vegetables, tomato and served with salad garnish.(v)	\$13.50
Thai beef salad, thin slices of fillet steak marinated in Thai herbs and spices served and finished with a sweet chilli dressing	\$18.50
Lightly battered whiting served with fries, salad and wasabi mayonnaise.	\$14.50
Grilled barramundi fillets topped with avocado salsa and citrus dressing. Served on a mixed leaf salad	\$16.50
Thin pasta with onion, garlic, tomatoes, pine nuts, chopped herbs, baby spinach (v)	\$13.50
Barefoot Salad of mixed leaves, chicken, roasted pine nuts, fetta cheese and oven dried tomatoes with balsamic vinaigrette.	\$14.00
Wok-Fried calamari served on a bed of mixed leaves	\$15.50
Thai fishcakes served with a mango and kaffir lime leaf dressing on a mixed leaf salad.	\$15.50
Smoked Salmon and scrambled eggs served on buckwheat blinis, with a chive oil dressing (v)	\$14.50
Lunch Special – please ask our staff.	
Side dishes - Mixed Salad	\$6.50
Sautéed Spinach	\$6.50
Mashed Potato with Roasted Garlic and Romano Cheese	\$5.50
French fries	\$5.50
Green beans	\$6.50
<b>Children's Menu</b> (12 years and under)	
Steak and Chips	\$8.50
Chicken and Chips	\$8.50
Pasta Neapolitana	\$8.50
Fish and Chips	\$8.50

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## DESSERTS

All our desserts are freshly made on the premises

Warm Sticky Date, Cherry & Macadamia Pudding with Vanilla Ice Cream, Drizzled with Hot Cinnamon Butterscotch Sauce.	\$9.50
Fruit crème brulee	\$8.90
Rolled mixed berry soft meringue	\$8.90
Classic citrus tart served with a lemon gelato	\$8.90
Hot chocolate and hazlenut sponge pudding	\$8.90
King Island Cheese Plate with Dried Fruits & Chutney	\$13.50

**COFFEE** \$3.50

**TEA** \$3.00

**LIQUEUR COFFEE** \$11.50

### PORT / FORTIFIED WINE

Morris Tokay	\$7.50
Galway Pipe	\$6.50
Seppelt Tokay DP37	\$7.50
Morris Reserve Tawny Port	\$8.00

### DESSERT WINE

De Bortoli Noble One 375ml	\$44.00
Deen Vat 5 Botrytis Semillon	
Half Bottle \$28.00 Glass	\$7.00
Miranda Golden Botrytis 375ml	\$30.00

### WHISKEY/WHISKY

Jack Daniels	\$7.00
Maker's Mark	\$7.00
Johnnie Walker-Red Label	\$6.00
Jameson	\$6.50
Canadian Club	\$7.00
Glenlivet 12 Yrs	\$8.00
Black Bush	\$7.50
Glenfiddich	\$7.50
Laphroaig 10 Yrs	\$8.50
Macallan 12 Yrs	\$8.50

### BRANDY/COGNAC

Chatelle Napoleon	\$6.00
Remy Martin VSOP	\$8.00
Remy Martin XO	\$13.00

*Chef de Cuisine:* Andrew Cooper