



RESTAURANT MENU

STARTERS

Baked Garlic Baguette...	<i>Sliced baguette with whipped garlic butter</i>	GFA	\$8.50
Salt & Pepper Squid...	<i>Delicious morsels seasoned and cooked in a light tempura batter served with dipping sauces (6 pieces)</i>		\$12.00
Breads & Dips...	<i>Oven warmed, served with a selection of dips</i>	GFA/DEA	\$14.00
Pate...	<i>House-made chicken liver pate served with house chutney & toasted breads and crackers</i>	GFA	\$14.00

MAINS

Gnocchi...	<i>Potato gnocchi served with zucchini, green oil and parmesan cream</i>	V	\$26.00
Stuffed Chicken Breast...	<i>Stuffed with ballotine tomato, mozzarella, wrapped in bacon. Served with roasted potatoes, fresh herbs, & lemon cream. Served with a side of seasonal vegetables</i>		\$30.00
Ribs...	<i>Tender, mouth-watering pork spare ribs cooked in our own smoky bbq sauce with house made slaw & fries</i>		\$30.00
Salmon Risotto...	<i>Salmon fillet on risotto quinoa, garnished with seasonal salad</i>		\$32.00
Beer Battered Fish of the Day...	<i>Fillets dipped in house made crispy beer batter, served with curly fries, tartare sauce, & salad</i>		\$30.00
	<i>Add Salt & Pepper Squid (4 pieces)</i>		\$ 6.00
Oven Baked Fish of the Day...	<i>Baked, served with thai coconut sauce, asian pickle, gourmet potatoes, & seasonal vegetables</i>	GFA/DEA	\$30.00
Beef Fillet...	<i>Wrapped in streaky bacon, served with a polenta chip, crispy onion rings, steamed vegetables, mushroom sauce and jus</i>	GFA/DEA	\$32.00
Lamb Rack...	<i>In a curry crust, served with corn puree, gourmet potatoes, & beans wrapped in bacon</i>	GFA/DEA	\$35.00

Sides... Fries \$6.00, Salad \$6.00, Vegetables \$6.00



DESSERTS

Chocolate Brownie... *A soft brownie served with vanilla cream & mango sorbet* **\$14.50**

GFA

Apple Crumble... *Slow cooked spiced apples with toasted rolled oats, white chocolate and macadamia nuts served with hokey pokey semifreddo* **\$14.50**
GFA

Classic Ice-Cream Sundae... *Creamy vanilla bean ice-cream with your choice of topping. Caramel, chocolate or strawberry. Served with sprinkles and marshmallows in a waffle basket* **\$14.50**

Tiramisu... *Amareto mascarpone cream and banana between layers of coffee-soaked lady fingers served with a dusting of chocolate & anglaise sauce* **\$14.50**

Dessert of the Day... *Ask our friendly wait staff for today's Dessert Special* **\$14.50**

Affogato... *Vanilla bean ice-cream & espresso shot* **\$12.50**

Or add your choice of Liqueur **\$16.50**

Liqueur Coffees... *Some liqueurs just go better with coffee.* **\$14.50**

Frangelico ~ mellow but nutty flavour, alike to hazelnut with vanilla added

Kahlua ~ tastes like coffee with a touch of sweetness

Amaretto ~ nutty liqueur with subtle almond

Grand Marnier ~ an after-dinner treat, add the flavour of orange

Baileys ~ add a creamy texture with a smooth taste of whiskey

Butterscotch Schnapps ~ add that sweet taste of butterscotch

Or create your own with your choice of Liqueur.