

# Entrees

Chinese style glazed pork belly with kaffir lime scented jasmine rice and toasted sesame seeds and chilli soy dip	\$15.50	Salt and pepper dusted baby calamari with Thai dipping sauce and petite salad	\$15.50
Rosette of smoked salmon with tapenade, toasted sour dough, roasted cherry tomatoes and raspberry vinaigrette	\$16.75	Southern fried chicken drumettes with blue cheese dip and celery sticks	\$12.50
Roasted pumpkin and beetroot with herbed goats cheese, rocket, red onion, cucumber and an apple and balsamic vinaigrette	\$14.50	Half a dozen battered pacific oysters with iceberg chiffonade, lemon and roasted garlic mayonnaise	\$17.50
		Soup of the day with sour dough	\$12.00

# Mains

Steamed whole baby chicken finished in the pan with ginger, shallot and soy with jasmine rice and baby bok choy	\$28.50
Pan seared Barramundi fillet, potato rosti, tomato and coriander salsa with lime beurre blanc	\$29.50
Char grilled 300 gram beef sirloin, café de Paris butter, sautéed Swiss browns with English spinach and pepper or mushroom sauce	\$32.95
Trio of thick lamb, beef and pork sausages with mash, sauerkraut and onion gravy	\$24.50
Braised lamb shank with creamy mash, ratatouille and red wine and garlic jus	\$28.50
Swiss brown and porcini mushroom risotto with peas, asparagus spears and shaved parmesan	\$18.50
Hazelnut crusted pork cutlet, mash, red onion and apple marmalade, jus	\$29.50

# Light Meals

Chicken Schnitzel	\$19.50
Chicken Parmigiana	\$21.50
Penne with chicken, bacon and mushrooms in a wine and cream sauce	\$19.50
Spaghetti bolognese with house made sauce	\$18.50
Fettucine carbonara, bacon, garlic and white wine and cream	\$17.50
Fettucine marinara, prawns, mussels, scallops and barramundi tossed in Napoli with a touch of cream	\$21.50

# Salads

Green salad with Italian dressing	\$7.50
Greek with apple balsamic vinaigrette	\$7.50
Rocket, blue cheese and walnut with balsamic dressing	\$7.50

# Sides

Steamed vegetables	\$7.50
Potato mash	\$7.50
Toasted sour dough with olive oil and balsamic	\$7.50
Garlic butter sour dough	\$7.50

# Desserts

Pecan pie with chocolate ice cream	\$12.50	Apple and rhubarb crumble with Chantilly cream	\$12.50
Chocolate brownie with macerated strawberries	\$12.50	Lemon meringue pie with vanilla ice cream	\$12.50
Cheese plate, lavosh, dried fruit	\$15.50	Sticky date pudding with caramel and cream	\$9.50

# Tea and Coffee

Flat white, cappuccino, latte, long black, short black, macchiato, chai	\$5.00
English breakfast, peppermint, earl grey, green tea	\$5.00

# Soft drinks, juice, water

Bottle sparkling water	750ml	\$5.50
Bottle still water	750ml	\$5.50
Coke, Diet Coke, Fanta, Sprite, Lift, orange juice, apple juice, pineapple juice, sparkling water (glass)		\$4.50

# Children's Menu

\$17.50 with soft drink or juice and ice cream

## Mains

- Sausages with mash and vegies
- Schnitzel, salad and chips
- Fish, chips and salad
- Spaghetti bolognese with house made sauce
- Fettucine bolognese or carbonara

## Dessert

Chocolate, vanilla or strawberry ice cream with choice of topping:

- chocolate
- strawberry
- caramel
- banana
- blue heaven
- vanilla
- lime