

## Sides

# Bowl of Chips \$7.00 Bowl of Wedges \$9.00 Bowl of Cheese Fries \$9.00 Bowl of Steam Vegies \$8.00 Creamy Mash Potato \$7.00 Bowl of Rosemary and Chat Potato \$7.00 Sauteed Mushroom \$9.00

## Kids

Chicken Schnitzel & Chips	\$10.00
Fish & Chips	\$10.00
Spaghetti Bolognese	\$10.00
Chicken Nuggets & Chips	\$13.00
Minute Steak & Chips with two scoop vanilla ice cream	\$13.00



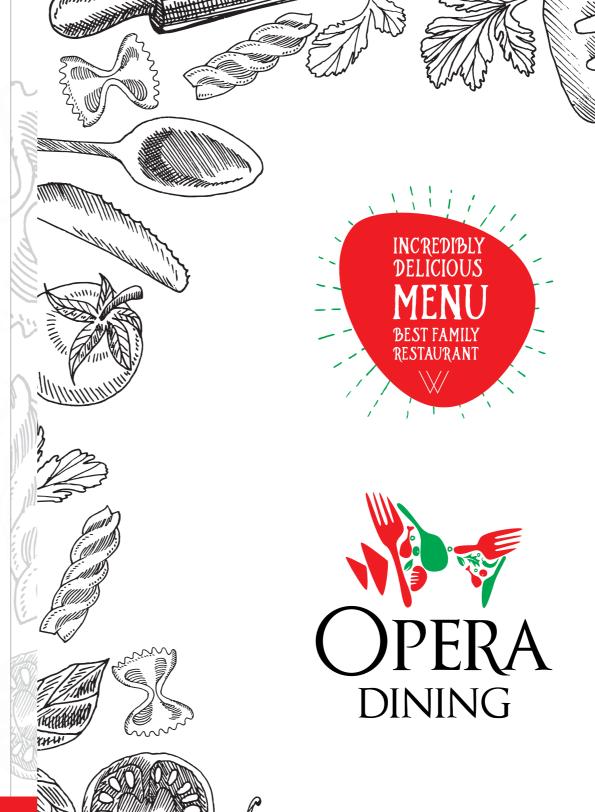


# Drinks

Coffee	Regular	I	large
Flat white	\$3.20		\$3.50
Chai Latte	\$3.20		\$3.50
Hot Chocolate	\$3.20		\$3.50
Mocha	\$3.20		\$3.50
Cappuccino	\$3.20		\$3.50
Tea	Regular	ı	large
English Breakfast /Green Tea	\$3.00		

Juices Orange,Watermelon, pineapple, Carrot, Tomato	Regular \$6.50	•	
Soft Drinks	Regular	I	large
Coke, Diet, Zero, Sprite  Lemon lime bitters	\$4.00 \$5.00		





# Dinner Starter



tomato relish

sweet chilli served with savory rice

served with mixed salad, smoked salmon &



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Garlic Bread	\$5.00
Herb Bread	\$5.00
<b>Tomato Bruschetta</b> spanish onion, basil, extra virgin	. \$7.00
<ul> <li>Selection of Homemade Dips</li> <li>beetroot and yogurt</li> <li>roasted egg plant and parsely</li> <li>carrot and safron (served with toasted bread)</li> </ul>	. \$10.00
Entree	6
Sydney Rock Oyesters natural kilpatrick - bacon, worcestershire sauce & bbq sauce	
½ dozen   1 dozen \$15.00	\$28.00
mornay - mustard creamy cheese	
½ dozen   1 dozen \$16.00	\$29.00
Beef Carpaccio  elegant slices of cured beef, celaeriac, horseradish cream, shaved parmesen and extra virgin.	- \$16.00
Sizzling Garlic Prawn Hot Pot green prawn cutlet, garlic, brandy, cream and toasted bread	
½ dozen   1 dozen \$15.00	\$28.00
Antipasto Plate selection of cured meat, grilled eggplant, roasted capsicum, cheese and grissini	- \$16.00

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½ dozen   1 dozen \$15.00   \$28.00
Antipasto Plate
Asparagus Proseiutto
Szechuan Seasoning Salt & Pepper Squid baby squid dusted with spices & semolina golden fried & served with salad and aioli
½ dozen   1 dozen \$14.00   \$22.00
Marinated Pork Fillet

**Pea & Corn Fritters** ...... \$14.00

Slow Braised Lamb Shoulder	\$27.00
Aged Beef Rib Eye  cook to your liking, served with rosemary, chat potato, roasted tomato and red wine jus	\$29.00
Chicken Involtini  chicken breast rolled with camembert cheese, roasted capsicum & baby spinach. served with mashed and honey mustard	\$26.00
Veal Involtini  veal backstripe rolled with raisin, ricotta cheese, pinenut & wrap in proseitto. served with mash & oven roasted tomato sause	\$27.00
Lamb Rump  lamb rump stuffed with walnut, brie cheese, spinich served on a gratin potato & rosemary mint jus	\$27.00
Chicken Supreme  pan fried marinated chicken breast served with sautéed mushroom, buckwheat & bok choy, roasted tomato & sweet corn puree	\$27.00
Fillet Mignon  fillet of beef wrapped with bacon, cook to your liking served with oven dried tomato, sauteed spinach mash potato & red wine jus	\$32.00





# Main - Seafood

# Main - Pasta / Salad / Rissotto

<b>Fisherman Plate</b> <i>mix seafood of prawns, calamari, scallops, barramundi, oyster, served with chips, tartare</i> & cocktail sauce.	\$35.00
Salmon Steak  crispy skin salmon steak (fillet) served with mash, bokchoy & harissa bearnaise sauce	\$27.00
<b>Tuna Steak</b> marinated yellow tuna, grilled, served with rosemary chat potato, grilled eggplant, endive roasted sweet pepper & vinaigrette reduction	٠,
Grilled Scampi grilled with garlic, chilli, parsley butter served with endive, spanish onion, fennel & toasted almond salad	\$35.00
Seafood Brodetto  seafood stew with prawns, scallops, mussel, barramundi, calamari, sauteed in onion, garlic, parsley, white whine & tomato puree seafood broth.	- \$27.00

	Spagatti Marinara	\$22.00
	Prawn Ravioli house made ravioli filled with prawns, sauteed onion, garlic in a light creme sauce & toasted with baby spinach	\$26.00
<b>∕</b> ~\	Chicken & Mushroom Rissotto	\$22.00
<b>O</b> }	Crab Ravioli house made crab ravioli with lemongrass, ginger & chilli served with capsicum, coulis and spinach	\$27.00
	Pappardelle Pasta with ragu of house ground lamb shoulder, cooked in a red wine & braised veges with fresh baked ricotta & mint	\$26.00
	Linguine with Fried Zucchini suteed shallots, garlic chilli, mint, eggplant & sweet pepper, shaved parmesan & fried breadcrumb & crisp prosciutto	\$21.00



Choclate Avalanche warm chocolate cake topped with walnut & chocolate ganache	\$8.00
Sticky Date Pudding	\$8.00
<b>Tiramisu</b> layers of savoiardi biscuits soaked in coffee & layerd with mascarpone & brandy	\$8.00
Mango Creme Brulee custard base dessert with layer of hard caremel.	\$8.00
Riccotta with Almond Puddingserved with fresh fruit & toasted almonds	\$8.00

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Garden Salad	\$10.00
Greek Salad  lettuce, tomato, cucumber, olives, red onion, feta cheese	\$12.00
Ceaser Salad baby cos lettuce, crouton, crispy bacon, anchovy dressing & shaved parmesan	··· \$14.00
Grilled Haloumi Salad	\$14.00
Grilled Halloumi with Roasted Capsicum & Z	ucchini
add prawn	\$6.00
add chicken	\$4.00
smoked salmon	\$6.00
lamb	\$6.00

