

Breads

Garlic and herb panini	\$6.50
Bruschetta	\$9.00
tomato, basil, red onion with extra virgin olive oil	

Entrées

Tasting plate (for two)	\$38.00
Salt and pepper calamari, crispy filo prawns, whiting fillets, oysters kilpatrick, grilled lamb, crumbed soft shell crab and dipping sauces	

Confit of pork belly	\$19.00
topped with grilled scallops and drizzled with a vanilla and apple cider reduction	

Warm king fish carpaccio	\$16.00
with black bean dressing and asian style salad	

Grilled scallops	\$18.00
with a mild japanese wasabi dressing and seaweed salad	

Calamari	\$16.00
crusted with salt and pepper, herb and polenta, served with rocket and lime aioli	

Risotto, pasta & pizzas

Risotto	medium \$19.00 large \$25.00
of Crab, yabby tails & peas, lightly infused with lemon zest	

Cannelloni	medium \$16.00 large \$20.00
filled with slow roasted organic chicken, pumpkin, porcini mushroom & ricotta, topped with a rocket and pecorino salad	

Lasagne	medium \$15.00 large \$19.00
Oven roasted and layered with char grilled vegetables, napolitana sauce and a tomato and fetta crust	

Spicy italian pizza	\$22.00
italian salami, chorizo sausages, roma tomato, fetta, mushrooms olives and rocket pesto	

Tandoori chicken pizza	\$22.00
marinated chicken with napolitana sauce, capsicum, prosciutto, spinach and roasted cashews	

Vegetarian pizza	\$22.00
with napolitana sauce, spinach, mushroom, roast pumpkin, fetta, capsicum olives and roasted pinenuts	

Sides

Roasted baby beetroot & fetta salad	\$7.00
Rocket, pear and pecorino salad	\$8.00
Thyme roasted field mushrooms	\$8.00
Seasonal greens with herb butter	\$6.50
Green salad	\$6.50
Chips with aioli	\$7.00

Mains

Gruyere and onion tart	\$23.00
with grilled field mushrooms, slow roasted balsamic tomato, watercress salad and walnut dressing	

Light beer battered flathead	\$23.00
with beer battered chips and lime infused tartare	

Grilled salmon fillet	\$29.00
with glazed baby vegetables, seared scallop and shellfish bisque sauce	

Fish of the day	\$30.00
with a light lemon, caper, sage and butter sauce served with herb crushed kipfler potatoes and winter greens	

Pan seared pork tenderloin	\$28.00
wrapped in prosciutto on a caramelised apple and potato rosti with confit of pork belly and sage ravioli & mustard jus	

Slow roasted chicken breast	\$28.00
marinated in rosemary, lemon & garlic with cherry tomato and black olive smashed potatoes and a porcini mushroom glaze	

Lamb rump	\$32.00
served on a fennel infused mash with a slow roasted wagyu beef cheek and ricotta tart, beetroot relish and sage jus	

Roast duck breast & confit of duck leg	\$35.00
with braised red cabbage on a wild mushroom, prosciutto, potato gratin with a port, orange and thyme jus	

Steaks

Angus Rump (400gm)	\$29.00
upper Hunter Valley, New England 150 days grain fed, served with herb roasted chats, buttered green beans.	

Eye fillet (220gm)	\$30.00
Angus cross Hereford, southern Queensland 100 days grain fed, served with dauphinoise potato, wilted spinach.	

Ribeye on the bone (300gm)	\$33.00
served with truffle scented mash, thyme roasted field mushroom, buttered green beans	

All steaks can be substituted with chips & salad on request

Sauces – make your choice

- green pepper corn • mushroom
- café de paris butter • port wine jus

Dessert

Baked lemon & lime tart	\$13.00
with ice cream and berry couli	

Selection of sorbets & ice cream	\$10.00
with fresh strawberries	

Warm sticky fig pudding	\$13.00
with caramel sauce and vanilla ice cream	

Lindt Desserts

Opera Cake	\$14.00
Layers of dark chocolate ganache, coffee butter cream and almond sponge cake that has been soaked in coffee syrup	

White Chocolate Framboise	\$14.00
A layered cake of white chocolate mousse, almond success and finished with a ruby glaze of pureed raspberries and a shard of white chocolate	

Chocolate Hazelnut Delice Gateau	\$14.00
Crunch hazelnut praline and chocolate cream, encased by a vanilla macaron and dusted with cocoa powder	

The Ultimate Lindt Tasting Plate	\$28.00
(two persons) Opera cake, white chocolate framboise, Lindt Delice with Lindt vanilla and white chocolate ice cream blended with raspberry puree	

Cheese

Selection of cheeses	\$18.00
served with lavoche, pear & walnut compote King Island double brie (Tasmania) Ashgrove cloth matured cheddar (Tasmania) Queso tradicionales manchego (Spain)	

Hot Beverages

Espresso coffees	\$4.00
full range available including soy milk and decaf	

Espresso coffee with Lindt delice	\$6.50
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Lindt hot chocolate	\$6.00
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Teas

Herbal teas by Penelope Sach...	\$4.00
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Summer delight a pure sensation of lemon & mint flavours

Petal for 21st century living; great any time of day

Triple E tangy licorice flavour to revive and refresh

Lemon tang lemon flavours that refresh; excellent for the morning after

Après rich, warm and invigorating

Twinings teas	\$4.00
full selection available	