

# A-la-carte Menu

## Bread

Herb & Garlic toasted foccacia (4 pieces)	6.5
Parmesan toasted foccacia (4 pieces)	6.5
<b>Bruschetta</b>	
Classic ñ chopped tomatoes, spanish onions and basil drizzled with a balsamic glaze	6.5
<b>Mushroom ñ sautÉed mushrooms tossed with parsley and shaved garlic topped with parmesan</b>	6.5

## Entree

<b>Scallops</b>	17
Grilled scallops with sweet crispy duck, thai basil, young coconut and a vietnamese nam jim dressing	
<b>Pork</b>	14
Crispy skin pork belly with a pan fried calamari salad and an apple balsamic reduction	
<b>Soup</b>	10
Lamb shoulder, barley and winter vegetables served with a warm sourdough roll	
<b>Dumplings</b>	16
Lobster & crab steamed dumplings with a soy ginger dipping sauce	

## Tapas

	two for 18	four for 32
Bowl of roasted kalamatta olives and marinated feta		
Crispy skin pork belly tossed in honey soy & five spice reduction		
Grilled garlic prawns with a garlic & chilli cream sauce		
Japanese panko crumbed soft shell crab with chilli jam		
Chorizo sausage with rocket and aioli		
Lamb kofta bites with tomato relish		
Chicken wings tossed in a mild chilli ranch dressing		

## Light Meals

<b>Tart</b>	18
Field mushrooms, rosemary, pumpkin and goat's cheese tart served with rocket, baby beetroot and walnut dressing	
<b>Club Sandwich</b>	16
Grilled chicken, bacon, avocado, cheddar cheese, slow roasted tomatoes, fried egg and a dill mayonnaise served with beer battered fries	
<b>Lamb Salad</b>	16
Moroccan lamb with roasted pumpkin, baby beetroot, feta, pine nuts and cherry tomatoes tossed with a harira dressing	
<b>Seafood Caesar Salad</b>	17
Prawn, bug meat, crisp pancetta and young cos lettuce, topped with a poached egg and served with classic caesar dressing & shaved grana padano	
<b>Risotto</b>	small 14    large 18
Roasted butternut pumpkin risotto with toasted pine nuts	

## Pub Favourites

<b>Pie</b>	21
Venison & mushroom pot pie slow cooked in a red wine and vegetable jus, topped with homemade pastry & served with aged cheddar and onion jam whipped potatoes	
<b>Chicken</b>	18
Parmesan & herb crumbed chicken breast stuffed with bocconcini, sage and pancetta, served with crushed potatoes, buttered greens and a champagne mushroom sauce	
<b>Burger</b>	17
Grain fed Black Angus beef burger with roasted baby beetroot, onion jam, fried egg, smoked bacon, tasty cheese and lettuce on a sourdough bun	
<b>Fish and Chips</b>	20
Tempura battered or grilled fresh market fish with tartar sauce, lemon wedges & sea salt, rosemary dusted chips	

## Main

<b>Fish of the Day</b>	28
Grilled market fish of the day served with a tomato, herb & cannellini bean ragout and whipped potatoes, topped with a grilled half scampi and a lemon dill & saffron mayonnaise	
<b>Pork</b>	26
Roasted pork loin stuffed with apple & sage served with pork crackling on sweet potato mash with a cider and whole grain mustard sauce	
<b>Lamb Duo</b>	27
Mini lamb Shepherd's pie topped with aged cheddar and onion jam whipped potatoes and a slow braised lamb shank served with buttered greens	
<b>Signature Dish</b>	
<b>Beef Wellington</b>	34
Dry aged fillet of beef wrapped in mushrooms, fresh herbs, prosciutto & homemade puff pastry served with dauphinoise potato and red wine jus	

## From the Grill

All steaks served with your choice of sauce, buttered beans and a gratin of potato, bacon, leek & mushroom	
<b>Rump</b>	25
250g, cape grim angus, grass fed (MSA4)	
<b>Rump</b>	30
400g, grange black angus. 180 day grain fed	
<b>Eye Fillet</b>	32
220g, terra rossa red angus/simmental cross. 180 day grain fed	
<b>Sirloin</b>	31
350g, on the bone grange black angus. 180 day grain fed	

## Sauces

Green pepper corn & brandy sauce
Champagne & mushroom cream sauce
Red wine jus
Cafe de paris butter

## Sides

Rocket pear & parmesan salad	5
Feta and baby beetroot salad	5
Beer battered fries tossed in truffle oil & parmesan	8
Beer battered fries	7
Aged cheddar & onion jam whipped potatoes	6
Green beans tossed in butter with sage & pine nuts	6
Seasonal steamed vegetables with herb butter	5
Garden salad	5
SautÉed mushrooms	5
Chips with aioli	6

## Desserts

<b>Pudding</b>	13
Baileys bread & butter pudding served with ice cream	
<b>Mousse</b>	13
Homemade chocolate mousse served with chocolate ice cream and chocolate dipped strawberries	
<b>Tart</b>	13
Lemon & passionfruit tart served with vanilla bean ice cream	
<b>Tart</b>	13
Warm apple tart served with cinnamon ice cream	
<b>Sorbet</b>	10
Selection of sorbet and vanilla ice cream	
<b>Cheese</b>	18
Selection of australian and imported cheese served with lavosh and quince paste	
<b>Affagato</b>	12
Selection of liqueur coffees served with ice cream	

## Tea & Coffee

<b>Penelope Sach loose leaf tea</b>	4
Petal - Lavender, red clover, chamomile and rose	
Summer Delight - Lemon and mint	
Berry - Hawthorn berry	
Apres - Premium chamomile	
Triple E - Tangy liquorice	
<b>Loose Leaf</b>	
English breakfast	
Irish breakfast	
Earl grey,	
Peppermint	
Jasmine green	
<b>Espresso coffee selection</b>	
Cappuccino	
Flat white	
Latte	
Long black	
Short black	
Macchiato	
Mocha	