



## Dinner Menu

(Available from 4pm)

### Entree

#### Bread (GFA)

Herb loaf | roasted garlic & thyme butter | cumin salt – 8.9

#### Soup of the Day (GFA)

Chef's creation | toasted sourdough – 9.9

#### Korean Chicken Wings (GF)

Crispy chicken wings | Korean style caramel | pickled cabbage – 17.5

#### Sesame Tempura Prawns (4)

Tempura battered prawns | green papaya | chilli mayo | nori salt – 18.9

#### Roasted Vegetarian Frittata (GF)

Roasted vegetarian frittata | chilli jam crème | chef's salad – 13.5

#### Porkbelly Springrolls (2)

Soy citrus caramel | green mango & taro salad – 16.9

#### Pumpkin & Fetta Kofta (3) (GF)

Spiced honey yoghurt | snowpea salad | sweet balsamic – 14.5

#### Chef's Tasting Plate

3 Handcrafted taste selections – ask for today's inspiration – 21.5

### Salads

#### Pear, Parmesan & Walnut Salad (GF)

Wild rocket | braised pear | shaved parmesan | candied walnuts | balsamic vinaigrette – 16.5

*Wine matched with Beaumont Sauvignon Blanc/Semillon*

#### Haloumi & Avocado Salad (GFA)

Baby gem lettuce | grilled haloumi | toasted grains | avocado | lavosh cracker | citrus vinaigrette – 19.5

Add grilled chicken 24.5 | Add prawns 26.5 | Add smoked salmon 26.5

*Wine matched with Pitchfork Chardonnay*

#### Thai Beef Salad (GFA)

Hoisin marinated beef | spiced almonds | wombok Asian slaw | sweet Thai dressing – 19.5

*Wine matched with Josef Cromy Pepik Pinot Noir*

### Sides

#### Hand Cut Chips (GFA)

Chilli Salt & Aioli

Mini – 4.5 | Small – 7.5 | Large – 9.5

#### French Fries (GF)

With Aioli

Mini – 4 | Small – 7 | Large – 9

#### Garden Salad

Mini – 4.5 | Small – 7

#### Rocket, Pear, Parmesan & Walnut Salad

Mini – 4.5 | Small – 7

#### Spiced Onion Rings

Aioli – 7.5

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## Seafood

### Beer Battered Fish (GFA)

Barramundi | battered or crumbed | hand cut chips | tartare | lemon - 23

Grilled - 25 | With Chef's salad add – 4

*Wine matched with Villa Maria Sauvignon Blanc*

### Atlantic Salmon Yellow Curry (GF)

Crispy Atlantic Salmon | baby Asian veg | confit onion | tofu | jasmine rice - 29

*Wine matched with Roaring Meg Pinot Gris*

### Salt & Pepper Calamari (GFA)

Pickled pineapple | lime mayo | snowpea salad - 21.5

*Wine matched with Knappstein Riesling*

### Seafood Chowder

Local fish | prawns | baby clam | roasted fennel | tomato | dill | creamy fish veloute | ciabatta - 28

*Wine matched with Innocent Bystander Pinot Noir Rose*

### Market Fish of the Day (GFA)

Pearl Cous Cous | roasted fennel | confit shallots | lemon crème | Vinocotto - 30

*Wine matched Luella Chardonnay*

### Prawn & Softshell Crab Linguine

Prawns | crispy soft shell crab | linguine | chilli | garlic | shallots | tomato | lemon butter - 29

*Wine matched St Hallet Rose*

### Salmon & Kaffir Lime Potato Cakes

Crumbed Atlantic salmon & kaffir lime potato cake | tamarind & coconut sauce | green papaya - 24

*Wine matched Vidal Sauvignon Blanc*

## Main

### Grass Fed Beef Burger (GFA)

Brioche sesame bun | cheese | house ketchup | onion jam | tomato | oak lettuce | mustard mayo – 15.9

Hand cut chips – 19.9

*Beer Matched with Stone & Wood Pacific Ale*

### Steak Sandwich (GFA)

Grass fed valley rangers rump | spiced onion rings | cheese | bacon | oak lettuce | paprika mayo | Italian Panini – 19.9

Add hand cut chips – 23.9

*Wine matched with Josef Cromy Pepik Pinot Noir*

### Slow braised Lamb Shoulder (GFA)

Pressed lamb shoulder | parsnip puree | lamb croquette | king brown mushroom | masala jus - 29

*Wine matched with Phillip Shaw "The Idiot" Shiraz*

### Surf & Turf (GFA)

Grass fed Rangers valley Wagu rump 5+ 220g | tempura prawns| béarnaise sauce| hand cut chips | chef's salad - 39

*Wine matched with Smith & Hooper Merlot*

### Chicken Parmigiana

House crumbed chicken breast | leg ham| cheddar| tomato sugo | chef's salad | hand cut chips – 27

*Wine matched with Pitchfork Chardonnay*

### Pumpkin, Thyme & Fetta Kofta (GF)

Moroccan Cous Cous | spiced honey yoghurt | rocket salad | sweet balsamic – 24

*Wine matched with Vidal Sauvignon Blanc*

### Crispy Tofu Yellow Curry (GF/V)

Tumeric & ginger aromatic curry | baby Asian veg | confit shallot | fried silken tofu | jasmine rice - 25

*Wine matched with Vidal Pinot Gris*

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## Desserts

### Chocolate Brulee

Hazelnut & strawberry sponge | chocolate soil | hazelnut ice cream - 14

### Brioche Bread & Butter Pudding

Anglaise | Drunken raisin ice cream - 14

### Lemon & Poppy Seed Cake

Coconut sorbet | lemon curd | candied lemon - 14

### Chef's Tasting Plate

A selection of handmade dessert creations - 25.5

### Affogato - 14

Vanilla ice cream, double espresso shot and choice of liqueur  
(Bailey's Irish Cream | Cointreau | Frangelico | Grand Marnier | Kahlua)

### Virgin Affogato - 8

Vanilla ice cream, double espresso shot  
(add a shot of caramel, vanilla or hazelnut – 1)

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