



Breads

Grilled Bread with Olives and Dips	12	D/F
Garlic Bread with Melted Cheese	9	

Entrée

Seafood Chowder Smoked kahawai and a selection of seafood deglazed with white wine served with grilled bread	14	G/F
Spanakopita Greek style with crumbled feta, baby spinach and toasted pine nuts. Wrapped in filo pastry. Served with napolitana sauce	15	
Beef and Guinness Pie Slow cooked beef with fresh rosemary and Guinness with gourmet potatoes in a short crust pastry	15	D/F
Seafood Selection Pan-seared scallops, prawns and mussels with saffron infused French toast, served with lemon butter sauce and micro greens	18	

Pasta and Salads

Chicken and Bacon Pappardelle Seasoned chicken with garlic and chorizo, and fresh herbs tossed with our own in house Pappardelle. Finished in white wine and reduced cream sauce with parmesan cheese	24	
Vegetable with Chickpea Salad Roasted vegetables and chickpeas with tomato pesto and pine nuts. Served warm	22	G/F D/F V
Potato Gnocchi In house gnocchi cooked in creamy basil alfredo sauce with cherry tomato, artichoke, feta and spinach. Served with parmesan	24	

Mains

Butter Chicken Curry Tender chicken curry with vegetables served with garlic naan and coriander rice with condiments	24	G/F
Bangers and Mash Grilled pork and fennel sausages with onion jam and creamy garlic mash. Served with red wine jus or mushroom sauce	26	G/F
Fish and Chips Battered fresh fish with lemon and tartare. Your choice of either golden fries, salad, or sautéed herb potatoes and vegetables	25	D/F
Grilled Chicken Thyme Chicken marinated with lemon and thyme, finished in the oven with grilled vegetables, sautéed potatoes and alfredo sauce	27	G/F
Beef Wellington Grilled scotch with mushroom duxelles wrapped in short crust pastry with roasted vegetables and port red wine jus. (Please allow 20 minutes for the dish)	32	
Scotch Fillet Grilled scotch cooked to your liking served with choice of fries and salad or herb roasted potatoes and vegetables. Finished with a mushroom, port red wine or garlic sauce	32	
Pork Rib Cutlet with Poached Apple Pan seared cutlet finished in the oven with maple syrup. Served with roasted potatoes, vegetables and marsala sauce	34	G/F
Slow Cooked Lamb Shoulder Slow braised lamb shoulder, grilled vegetables with buttered peas, roasted potatoes, thyme and mint jus	36	G/F D/F
Beef Eye Fillet Tender fillet cooked to your liking. Finished in the oven with grilled vegetables, vine tomato, garlic mash, onion jam and red wine jus	35	

Sides

Fries	6
Steamed vegetables with béchamel sauce and cheese	8
Green side salad	6
Fried eggs	3
Roasted potatoes	5
Roasted vegetables	7

Desserts

Cappuccino Crème Brûlée	12	G/F
Rich custard base infused with hazelnut, with a contrasting hard layer of caramel. Served with lemon biscotti		
Apple and Custard Tart	12	
Poached green smith apple layered on sweet pastry with almond paste. Served with warm vanilla custard		
Warm White Chocolate Marquise	12	
Rich chocolate dessert with a soft centre, served with vanilla ice cream and sugar berries		
Banana with Waffle	12	
Caramelised banana with brandy and brown sugar, served with a warm toasted waffle and ice-cream		
Ice Cream Sundae	12	
Vanilla ice cream with wafer and cream in a brandy basket with your choice of chocolate		
Cheese Board	24	
Selection of cheeses with fresh and dried fruit and crackers		

Tea & Coffees

	Regular	Large
Short Black	3.50	
Long Black	3.50	
Flat White	4.00	5.00
Latte	5.00	
Cappuccino (Chocolate/ Cinnamon)	4.50	5.50
Mochaccino	4.50	5.50
Hot Chocolate	5.00	
Chai Latte	4.50	
Pot of Tea (Black, Herbal)	4.50	