

ENTREES

Garlic Bread (4)			6.5
Bruschetta (2) grilled turkish bread topped w/marinated eggplant, scorched capsicum, caramelized onion, shaved parmesan & balsamic glaze (GF bread available)		12	
Fat Arancini roast pumpkin, feta & herb arancini balls served crispy w/chefs fresh basil & tomato sauce & shaved parmesan		15	
Taste Plate grilled turkish bread, chef's dip, grilled zucchini & corn fritter, crispy onion bhaji, marinated olives & feta (GF bread available)		18	
Slow Mexican lazy braise Mexican spiced beef & bean served in an oven crisped tortilla cup w/coriander, red onion & Roma tomato salsa & sour cream (GF on request)			16
Buttermilk chicken bites served crispy w/dressed house vegetable slaw. Finished w/your choice of Dave's mild sweet chilli mayo or Susan's Sambal getmeup mayo (may get a sweat up) (G.F*)			16
Scallop & Prawn Laksa Australian prawns & scallops poached in mild to medium spiced broth w/ginger, bok choy, snowpea & rice noodles (GF)		18	
Local Rock Oysters (sourced from Tathra, Wapengo or Merimbula/Pambula on availability)			
Natural w/fresh lemon	½ Doz	16	Doz 30
Fat w/bacon, cheese & sweet chilli	½ Doz	18	Doz 33
Pink grapefruit, mint & mild chilli dressing	½ Doz	17	Doz 32

Please note every effort is made with special dietary needs. We are not an allergen free kitchen. We ask that those with severe allergies speak with staff pre order please. * Items prepared in friers may contain traces of gluten.



MAINS

Chicken Little supreme chicken breast fillet topped w/Queensland banana prawns, garlic & creamy white wine sauce served w/classic mash potato & steamed seasonal vegetables. (GF) 30

Chicken George as above but didn't catch the prawns ;) (GF) 27

Fattucini al-dente pan tossed fettucini w/char grilled local zucchini, garden peas, spinach leaves & a splash of Sauv Blanc. Finished w/semi dried tomato, parsley & roast garlic cream 22

Add grilled Aussie prawns 31

Steak check w/our staff for tonight's cut. Flame grilled to your liking, rested to perfection & served w/sweet potato fries, spiced spinach & bourbon braised onions. (GF*)

Finished w/your choice of ~

Chef's rosemary & garlic gravy (GF on request) MP

Banana prawns & béarnaise (GF) Add \$3 for Prawns

Fresh fish fillet boneless fish fillet grilled & served on warmed quinoa tabouli w/hommus & seasoned roast baby beets. Finished w/sumac infused olive oil & fresh lemon wedge (GF) MP

Fat Seafood Queensland banana prawns, scallops & boneless fish, seasoned, grilled & served on lemongrass & ginger jasmine rice w/steamed Asian greens & plumsin sauce. Finished w/a grilled Hervey Bay King king prawn & house chilli fired cashews (GF) 33

Classic Lamb quality Cowra lamb rump roasted, rested & served on a bed of creamy herb mash, w/baked carrot & brussels sprouts. Finished w/chef's rich rosemary roast garlic sauce (GF on request) 32

Triple the Pork grilled Palarang Monaro free range pork cutlet w/twice cooked phat crackling pork belly served on pot simmered cassoulet of, you guessed it, pork, cannellini beans, herbs & spices. Finish w/radish & rocket salad & pan jus (GF on request) 31

Sides ~ bowl steamed vegies/salad/chips 7

FOR THE SMALLER ONES

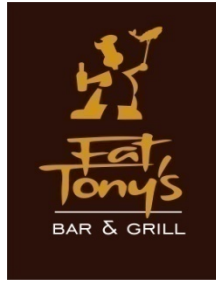
Battered Fish w/chips 12

Butchers Block Sausages w/chips 12

Pasta w/chefs tomato sauce & grated cheese 8

Crispy crumbed chicken w/chips 12

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All desserts prepared @ FT's

Top 4 desserts \$13.5

(Grant Burge 10YO Tawny & Muscat \$9 extra)

Passionfruit Brûlée - classic crème brûlée infused w/passionfruit.

Served w/chef's coconut biscotti (GF w/o biscotti)

**#peanutbuttermousse - the best mousse ever served between
crunchy hazlenut meringue. Finished w/Nutella anglaise (GF)**

**Layer Down - Built up choc brownie & raspberry cheesecake layers
w/berry couli down below. Finished w/house chocolate crunk all
around.**

Suggested match w/Grant Burge 10YO Tawny

**YoPistamon Cake - Pistachio & lemon yoghurt cake w/sweet spiced
yoghurt sauce. Finished w/pistachio nutsocrunch. Suggested match
w/Grant Burge 10YO Muscat**

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**Chef's chocolate truffles & caramelised biscotti w/strawberry coulis  
\$8**

**Classic Affo (GF) - Frangelico shot & espresso shot served w/  
vanilla ice cream ~ you build it.**

**W/Frangelico \$14    Drop the grog \$7**

**Selection of coffee & tea available**

**Kids ice cream w/topping (choc, caramel, strawberry) \$4.50**

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