

## ENTREES

- Ciabatta bread, olive oil, balsamic vinegar **\$8**
- Grilled Haloumi, beetroot puree, mixed leaf salad **\$15 (GF)**
- Peking duck, shallot pancakes, hoisin sauce **\$23**
- Arancini balls, pistou sauce, fried spinach leaf, aioli **\$18 (GF)**
- Potato, spinach & feta rosti, roasted eggplant, pumpkin & capsicum, raita, pea puree **\$22 (GF)**
- Szechuan pepper squid, chili jam, aioli **\$21 (GF)**

## MAIN COURSES

- Chef's pizza of the day **\$15**
- Chef's pasta of the day **\$21**
- Roasted lamb rump, mashed potatoes, roast pumpkin, pea puree, jus **\$45 (GF)**
- Field mushrooms stuffed with sweet potato, feta, caramelized onion & topped with parmesan & garlic breadcrumb **\$35**
- Prosciutto-wrapped, stuffed chicken breast, baby potatoes, green beans, carrots, jus **\$38 (GF)**
- Char sui pork belly, kumara mash, braised red cabbage, green beans, apple puree **\$45 (GF)**
- Pan fried Barramundi fillet, tossed potatoes, wilted spinach, broccolini, mornay sauce **\$45**
- Beef fillet, mashed potatoes, mushroom, broccolini, jus **\$45 (GF)**

## Sides

- Green beans **\$10 (GF)**
- Garden Salad **\$10 (GF)**
- Fat Chips **\$10 (GF)**

## Kids

- Kid's fish & Chips **\$15**
- Kid's Chicken & Chips **\$15**
- Kid's Sundae **\$8**

## DESSERTS

- Mixed berry & apple crumble, vanilla anglaise, vanilla ice cream, mixed berry coulis **\$19**
- Sticky date pudding, butterscotch sauce, vanilla ice cream, vanilla anglaise **\$19**
- New York Cheesecake, Mixed Berries, Raspberry coulis, Chantilly cream **\$19**
- Cheese board, biscuits & chutney **\$19**
- Chocolate Brownies, chocolate ganache, vanilla ice cream, almond praline **\$19 (GF)**