

\$ 32

starters

spanish chorizo, torn bread

lemon pepper spiced calamari, herbed aioli

carrot corriander rosti, tomato chutney, feta

mains

chicken breast, harissa pumpkin, spinach, salsa verde

poppy seed battered fish, chips, tartare

fettucini pasta, olives, cacciatore, tomato cream sauce



\$36

starters

spanish chorizo, torn bread

lemon pepper spiced calamari, herbed aioli

carrot corriander rosti, tomato chutney, feta

mains

chicken breast, harissa pumpkin, spinach, salsa verde

seared salmon, confit potatoes, beetroot glaze, red pepper salsa

grilled scotch, smoked tomato hash, blue cheese butter

dessert

dark chocolate brownie, icecream, strawberry



\$40

starters

spanish chorizo, torn bread

lemon pepper spiced calamari, herbed aioli

carrot corriander rosti, tomato chutney, feta

battered soft shell crab, preserved lemon tartare

mains

chicken breast, harissa pumpkin, spinach, salsa verde

seared salmon, confit potatoes, beetroot glaze, red pepper salsa

grilled scotch, smoked tomato hash, blue cheese butter

desserts

country apple pie

dark chocolate mousse cake

(served with vanilla bean ice cream and strawberries)



Menu's can be altered to suit preferences

Gluten free & Vegetarian options available

For extra \$3 tea and coffee can be included

