



Seafood Au - Gratine

Mussels, Clams, Octopus & Prawns with garlic,
veloute, fish stock, white wine, cream,
mozzarella cheese and seasoning

ENTRÉES



<u>Garlic or Herb Cob</u> (v)	6.00
<u>Bruschetta</u> (v) Crispy slices of baguettes topped with a tasty mixture of tomatoes, red onion, fetta cheese, fresh basil and olive oil	7.00
<u>Mini Samosas</u> (v) Served with fresh salad and homemade chutney	6.00
<u>Tandoori Prawns</u> (GF) Marinated prawns cooked in our Tandoori oven, served on a bed of garden salad.	Entrée 13.00 / Main 20.00
<u>Chicken Tikka</u> Succulent pieces of marinated chicken cooked in our Tandoori oven, served on a bed of garden salad.	Entrée 10.90 / Main 17.50
<u>Soup of the Day</u> Served with crusty bread Check with our friendly wait staff	8.00

Menu changes can be made subject to availability.
V ~ Vegetarian GF ~ Gluten Free

MAINS



Beef Rump Steak 28.00
Grain fed Portland rump, pan seared to your liking with your choice of mushroom or pepper sauce served with chips and vegetables.

Pork Chops 26.00
Pan seared and served with creamy mustard sauce, chips and vegetables.

Chicken Schnitzel 22.00
Pan fried and served with chips and vegetables.

Bangers & Mash 18.00
Oven baked bratwurst sausages served on creamy mash and vegetables, topped with a rich gravy.

Fish of the Day 23.00
Ask our friendly wait staff.

Meat Lasagne 18.00
Oven baked homemade lasagne served with chips and vegetables

PASTA FROM THE PANS

Spaghetti with Meatballs 17.00
Spaghetti tossed with homemade meatballs in a rich napoli sauce with shaved parmesan

Penne Primavera Crema (V) 17.00
Penne tossed with vegetables, sun dried tomatoes, cream, a hint of garlic with shaved parmesan

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FROM OUR INDIAN KITCHEN



Prince's Chicken Curry 17.00
Juicy boneless mild chicken curry, cooked to our Chef's own recipe.

Butter Chicken 17.00
Succulent Tandoori chicken pieces, cooked in a mild tomato gravy with fragrant Indian spices.

Frontier Lamb 19.50
Boneless lamb pieces slow cooked in onions, tomatoes and Indian spices.

Biriyani 18.00
Your choice of tender chicken or lamb pieces layered with fragrant rice.

Dal Makhni (V) 16.00
Indian lentils slow cooked over low heat for 8 hours with tomatoes and finished with butter and cream.

Please ask our friendly staff for other vegetarian and gluten free meal options.

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SIDES



Naan Bread (Plain, Butter or Garlic) (v)	3.00
Roti Bread (v)	3.00
Saffron Rice(v)	4.50
Raita (v)	4.50
Poppadums (V)	3.00
Chips (V)	6.00
Garden Salad (GF) (V)	6.00
Garden Vegetables (GF) (v)	6.50

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DESSERT



<u>Dark Chocolate Tart with Mixed Berries</u>	8.00
Pastry tart coated with dark chocolate, filled with cream and mixed berries	
<u>Bread and Butter Pudding</u>	8.00
Homemade old style pudding with sultanas soaked in whisky, served warm with King Island cream	
<u>Ice Creams</u>	8.00
Chefs choice of icecreams	
<u>Cheese Platter for 1</u>	10.00
Chefs selection of cheese, fruit and crackers	

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