

# Dinner

from 6pm  
Thursday, Friday & Saturday

One account per table thank you!

As we have customers who react to pepper, we request you season at the table!

## Light

School Prawns GF/LF/FF 19.9 25.9  
Pristine estuary caught school prawns, milk dipped and snap fried

Salt & Pepper Calamari GF/DF/FF 22.9 26.9  
Perfectly tenderised calamari rings, rice flour coated,  
served with a trilogy of aiolis

Succulent "root" vegetables GF/DF/FF/Veg 18.9  
Individually roasted, dressed with a thyme, rosemary and olive oil dressing

Pasta: Penne Rustica GF/FF/DF 28.9  
You won't believe our penne is gluten free, served with our delicious  
"home-made" Italian rustic sauce of fresh herb infused, slow cooked  
beef and roma tomatoes.

Classic "Fox"  
"The Famous" home crumbed Chicken Schnitzel GF/DF/FF 26.9  
Premium free range chicken breast, butterflied, corn floured, lightly fried  
and coated with our house made bread crumbs, served with a curry infused mayo

Egg plant Schnitzel GF/DF/FF Veg 24.9  
The "nearly as famous" home crumbed Egg plant schnitzel  
Cheek of aubergine, lightly caramelised, then coated and shallow fried as above  
but completely vegetarian

## The New

Duck Confit GF/LF/FF 36.9  
Duck thigh and leg, held at 115°, flavoured with juniper berries, ginger and fresh herbs;  
crisped and served on a bed of rustic diced vegetables

Crispy Skinned Atlantic Salmon GF/LF/FF 34.9  
A superb piece of roasted Atlantic Salmon served with crispy skin  
on a bed of pumpkin risotto, dressed with roasted cherry tomatoes  
and a rich balsamic reduction

Roast leg of Lamb GF/DF/FF 29.9  
Prime Australian lamb, roasted to perfection, served with round of quinoa  
and a silver beet puree

Italian Pork Belly GF/DF/FF 29.9  
Pork Belly infused with rosemary and thyme served on a bed of  
demiglace risotto with a V.S.O.P. cognac and caramelised carrot pâté & crackling

Tim's 20 hour "serious" Scotch Fillet GF/FF (can be DF) 36.9  
Prime Australian scotch cooked at 52° exactly for 20 hours, pan seared and  
served on a float of GF toast, with a scrape of dijonnaise, nestled with Tim's  
reknowned mock onion" and rosemary blush sauce accomanied with a polenta slice.

Sides 8.0

Green Salad of spinach, lemon & oil dressed with parmesan  
Steamed Green Beans with almonds

Steamed Rice

Fries

Dinner Roll GF/DF/FF with olive oil, rock salt and olives 4.5