

DINNER

ENTREE'

Bruschetta with tomato and basil	13
Olives with toasted turkish bread and hummus	11
Confit pork belly with coriander, apple, watercress salad and plum sauce	16/24
Semolina calamari lightly fried with roquette and aioli	16
Chicken liver pate served with caramelised onions and crostini	17
Mushroom and gorgonzola arancini served with roquette and aioli	14
Mini fish tacos with slaw, jalapeno's, tomato and soy mayo	5 each

PASTA

Seafood linguine marinara	26
Spaghetti bolognese	25
Three cheese house made gnocchi with pear and walnuts	25
House made gnocchi with eggplant, basil and mozzarella	24
Penne with chicken pesto, mushroom and cream	24
Risotto with squid ink calamari and prawns	24.5
Mixed mushroom risotto with garlic, lemon and sage oil	23
House made tortellini with pumpkin, goats cheese, burnt butter, sage and pinenuts	25

MAINS

Herb crusted racks of lamb with parsnip puree and garlic green beans	32
Rolled chicken breast wrapped in pancetta stuffed with pesto, served with carrot, turnip and roast potatoes	27
Eye fillet with herbed butter, fries and green salad served with your choice of mustard or red wine jus	32
FOD - Please see your waiter	POA

SIDES

Mixed leaf salad	6
Roquette, pear and parmesan salad	8
Broccoli with garlic and almonds	8
Sweet potato chips	7
Roast potatoes	8
Fries	6

KIDS

Penne with napoli sauce and cheese	9
Spaghetti bolognese	10
Calamari and chips	12
Crumbed chicken with roast potatoes and salad	15
Fish and chips	12

DESSERT

Soft centred chocolate pudding with almond praline and vanilla icecream	16
Pannacotta with mandarin	12
Affogato with biscotti	12
Cheese board - daily selection of three cheese, served with lavosh quince paste and fruits	24

CAKE, TEA OR COFFEE?

Please see our cake cabinet for more house made sweet treats.