

DINNER MENU

Monday to Saturday from 5pm to 9pm

Soup of the Day \$17.50

Served with buttered toasted ciabatta
(gf) served in gluten free bread +\$1.50

Ricotta and Spinach Ravioli (v) \$.22.50

With burnt butter, sage sauce, roasted pine nuts, zucchini, and watercress, with shaved parmesan cheese

Soft Shell Crab and Prawn Tortillas \$24.50

Mixed leaf, shredded papaya & carrots, dried shallots, bean sprouts & Sriracha mayo
(gf) served with gluten free tortilla add +\$1.50

Beef Strips Taco \$22.50

With red cabbage, chilli tartare, topped with fresh chipotle tomato, coriander salsa and cheese
(gf) served with gluten free tortilla add +\$1.50

Risotto Gamberi (gf) \$24.50

Tiger prawns tossed with garlic, pine-nuts, zucchini, cherry tomato & spring onions in saffron stock

Matcha Bun Wagyu Beef Burger \$19.50

With American mustard, pickled onion, cheddar cheese, tomato, lettuce & beetroot, served with sweet potato chips
(gf) gluten-free bread & potato mash add \$1.50

Chennai Chicken Burger \$19.50

In char-coal brioche bun with apple thokku relish, cucumber, tomato & butter lettuce, served with spiced onion rings
(gf) served in gluten free bread & potato mash add +\$1.50

Cured Lightly Seared Salmon Bowl (gf) \$24.50

Cured salmon, rice, mung bean sprouts, watercress, sesame seed coated avocado with pickle ginger & shredded carrots, in soy & ginger dressing

Crispy Chilli Beef (gf) \$22.50

Crispy strips of beef, tossed in ginger, soy sauce, orange juice & sweet chilli reduction sauce, accompanied with steam rice and sautéed vegetables

A La Minute Steak (gf) \$24.50

With Roquefort butter, pepper demi-glazed, accompanied with potato waffle chips & green salad
(gf) served with potato mash add +\$1.50

Warm Grilled Chicken (gf) (v) (vg) \$22.50

With blue cheese salad tossed with grilled pear and walnuts with creamy apple cider vinaigrette dressing

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Monday to Saturday from 5pm to 9pm

Sides

- Mixed Salad (gf)** \$8.50
with maple syrup balsamic dressing
- Steamed Green Seasonal Vegetables (gf)** \$10.50
sautéed in garlic & extra virgin olive oil
- Homemade Creamy Potato Mash (gf)** \$7.00
drizzled with extra virgin olive oil & black crack pepper
- Potato Waffle Chips** \$7.00
served with sour cream & sweet chilli sauce
- Crispy Thick Cut Chips** \$7.00
served with aioli sauce

Desserts

- Dessert of the Day** \$ 10.50
- Chocolate Panna Cotta** \$14.50
with dark chocolate, granola, banana, strawberry, marshmallow, coconut flakes, chia yoghurt & raspberry coulis
- Gelato Sliders** \$14.50
in trio brioche buns (charcoal, red brioche & matcha) with pistachio, vanilla macadamia, salted caramel, fresh berries & fairy floss
- Cheese Platter (gf)** \$21.00
King Island blue cheese (medium hard & crumbly with sharp flavour and a pungent aroma) & South Cape brie cheese (soft & creamy), accompanied with fresh fruits, quince

Drinks

- Glass of Wine**
- Rothbury Estate Semillon Sauvignon Blanc \$9.00
- Rothbury Estate Shiraz Cabernet \$9.00
- Rothbury Estate Brut Cuvee \$9.00

- House Beer**
- Carlton Draught Pot \$5.50 Pint \$11.50
- Wild Yak Pacific Ale Pot \$7.00 Pint \$11.50
- Great Northern Pot \$7.00 Pint \$11.50

- Past Mix Soft Drinks** \$3.50
- Coke, Diet Coke, Coke Zero, Sprite, Lemon Squash, Dry Ginger Tonic & Soda Water

- Juices** \$3.70
- Orange, Apple, Pineapple & Cranberry

- Coffee & Tea**
- Espresso coffee \$4.00
- Soy, Almond, Moccha flavour, Flavour, Extra shot o Mug \$0.60
- Tea Pot (Chamomile, Green, Earl Grey, English Breakfast, Peppermint) \$4.00

Indulge
Your
self

