



# Menu

## - Entrée -

**Soup of the day** (check daily special board) ... \$8.00

**Garlic & Herb Bread** ... \$5.50

**5 Spice crispy pork belly** served on stir fried asian vegetables ... entree \$13.00 ... main \$19.00

**Lemon pepper squid** with chips, salad and homemade tartare sauce ... entree \$13.50 ... main \$19.90

**Mini Eggplant parma** herb crumbed eggplant disc topped with bocconcini, tomato, basil leaves served with capsicum coulis and dressed rocket leaves ... \$12.50

## - Salad -

**Squid salad** fried squid tossed in gremolata on a salad of rocket leaves, roasted red capsicum, olives, shaved parmesan with a light balsamic mayonaise ... \$17.50

**Moroccan lamb salad** lamb fillets marinated in Moroccan spices served on a salad of roasted pumpkin, rocket leaves, red peppers, cashew nuts and semi dried tomato topped with cucumber yoghurt ... \$19.90

**Chicken and avocado salad** grilled chicken tossed with tomato wedges, red onion, avocado and bacon bits with a honey mustard dressing ... \$19.00

## - Mains -

**Roast of the day** served with roasted root vegetables and greens (check daily special board)

**Fish of the day** (check daily special board)

**Chicken Parma** chicken breast topped with smoked ham, Napoli sauce and grilled cheese with your choice of chips and salad or vegetables ... \$20.00

**Beer battered whiting fillets** lightly battered whiting fillets with chips, salad and homemade tartare sauce ... \$19.50

**Vegetarian risotto balls** risotto balls filled with semi dried tomato, roasted peppers, pine nuts and spinach on Napoli sauce topped with a rocket and parmesan salad ... \$20.00

**Veal marsala** pan fried veal medallions in a creamy mushroom and marsala sauce with your choice of chips and salad or seasonal vegetables ... \$25.50

**Pesto lamb cutlets** lamb cutlets marinated in basil pesto served on creamy mash potato with homemade tomato relish and seasonal vegetables ... \$28.50

**Oven baked chicken breast** on a cheese and herb polenta cake with white wine leek sauce and your choice of chips and salad or seasonal vegetables ... \$24.00



# Menu

## - Steaks -

400g rump ... \$25.50

300g sirloin ... \$27.00

**Sauces:** Mushroom, Pepper, Red Wine, Garlic Butter

Served with a choice of chips and salad or vegetables

## - Pasta & Risotto -

**Lamb shank risotto** braised lamb shank served on a rich tomato and vegetable risotto topped with sweet potato crisps ... \$22.50

**Fettuccini with smoked salmon** capers and spinach in a creamy white wine and dill sauce ... \$22.00

**Pappardelle with squid**, olives and anchovies in a tomato and fresh herb sauce topped with shaved parmesan ... \$19.90

**Penne with chicken pieces**, semi dried tomato, mushrooms and spinach in a pesto cream sauce topped with shaved parmesan ... \$19.90

## - Kids -

Kids roast ... \$8.50

Battered fish with chips and salad ... \$8.50

Chicken breast nuggets ... \$8.50

Penne tossed in Napoli sauce ... \$7.50

## - Sides -

Bowl of chips ... \$6.00

Bowl of mash potato ... \$6.00

Steamed vegetable ... \$7.50

Garden salad with balsamic dressing ... \$6.50

## - Dessert -

**Homemade sticky date pudding** with butterscotch sauce and ice cream... \$8.50

**Apple strudel** with Vanilla anglaise and whipped cream ... \$8.00

**Hazelnut and frangellico parfait** with chocolate stars and honey comb ... \$9.00

**Honey poached pears** in baily's cream with fresh strawberries ... \$8.00

**Chocolate walnut brownie** with vanilla ice cream and chocolate fudge sauce ... \$8.00

**Kids Ice cream** with topping ... \$4.50

**Frog in the pond or snow** ... \$4.00