



## Entrees & Light Meals

House baked garlic & rosemary focaccia with assorted condiments	9
Trio of bruschetta served on grilled sour dough with rocket	13
Crispy chilli prawns with zucchini haloumi fritter & garlic aioli	E18/M22
Pumpkin pistachio nut risotto cakes with rocket & pear salad	12
Gnocchi with prawns, chorizo, confit tomato, baby spinach & parmesan wafers	E18/M22
Lamb shank ravioli with cauliflower puree, sautéed wild mushrooms	18
Salt & pepper squid with thai salad & peanut nam jim dipping sauce	E16/M20
Tasting platter, risotto cake, chilli prawn, salt & pepper squid, pork belly, marinated olives & assorted dips served with house baked focaccia	20

## Mains

Roasted lamb rump with tuscan style potatoes, zucchini, slow roasted tomatoes & rosemary jus	27
Herb crusted salmon fillet, roasted fennel & kipfler potato, salsa verdi & a lemon beurre blanc	28
Linguini with sautéed king prawns, squid, mussels and tomato, lemongrass broth	26
Grain fed sirloin of beef, potato thyme galette, sugar snap peas & red wine onion jam jus	29
Twice cooked rosemary & thyme chicken, sweet corn, basil & chorizo risotto	26
Beer battered flat head, chips & a relish salad	19
Chicken schnitzel, tomato pesto & bocconcini with chips & mixed leaf salad	19
Twice cooked crispy 1/2 duck with roasted sweet potato, choy sum, poached pears & sweet soy glaze	31
Pan fried market fish, sweet potato rosti, seasonal mixed greens & lime dill crème fraîche	28
Confit pork belly, crackling, roasted pumpkin, caramelised eshallots, peas & port wine jus	25

## Sides

Wood fired bread with garlic butter	4
Mixed seasonal greens	7
Chips	6
Wedges, sour cream & sweet chilli sauce	9
Greek salad	6

All ingredients may not be listed, please advise of allergies & dietary requirements  
Inclusive of GST