



## Entree

### **Bruschetta (V GFO)**

Toasted sourdough with, tomatoes, diced Spanish onion, crumbled feta basil pesto drizzle, Cherry Balsamic drizzle.

### **Arancini balls with house made Tomato Salsa V**

Traditional Italian starter of risotto balls with Mozzarella, rolled in breadcrumbs, and a homemade tomato salsa.

### **Soup Of The Day**

House made soup of the day with house made Bread roll

### **Garlic Prawns**

Cooked in an individual ramakin with a seafood stock served with a house made mini loaf.  
Add chilli for a winter warmer

## Mains

### **Crispy Pork Belly**

Signature crispy pork belly, Chefs special fried rice, wok fried vegetables & choy sum with a Maple and soy dipping sauce

### **Veal Scaloppini in a creamy mushroom sauce**

Tender pan-fried veal in white wine and creamy mushroom and white wine sauce served with mash and seasonal Veggies.

### **Chicken Parmigiana**

Topped with bolognas sauce chips, add Salad or vegetables

### **Vegan Schnitzel V**

With chips and salad

### **Potato Gnocchi V**

Potato gnocchi with a vegetable ragu

### **Lamb Shank**

Slow cooked Lamb shank in a red wine sauce served with Roasted Garlic mash and Seasonal Greens with a mini loaf on the side.

### **Beef & Guinness Pie**

Served in individual ramekins with a puff pastry cap, mashed potato and Seasonal Greens with a mini loaf on the side.

### **Steak GF**

Steak of the day with chips  
A choice of sauces  
Green Pepper  
Black Garlic butter  
Creamy Mushroom  
Diane Sauce  
Add seasonal vegetables or salad



## From the Sea

### **Crispy Skin Salmon**

Crispy skin Salmon served on a bed of creamy cauliflower puree a Beurre-Blanc sauce, herbed chats and seasonal greens

### **Garlic King Prawns**

#### **In a cream sauce**

Served on a bed of herb infused rice with salad or seasonal vegetables.

### **Salt & Pepper Squid**                      **Entree**

#### **GF**    **Main**

Fresh 6 peppers & salt crusted squid, Thai sweet chilli mayo, chips and salad.

### **Calamari**    **GF**                                      **Entree**

#### **Main**

Fresh Calamari dusted in rice flour, wasabi mayo, chips & salad, lemon



READERS' CHOICE  
WINNER  
2020

10% Sunday surcharge  
applies



## Kids

## Pizza

### Ham and Pineapple

With Napoli sauce smoked ham, pineapple,

### Margarita (V)

Napoli base with Buffalo Mozzarella cherry tomatoes and fresh basil

### Meat Lovers

Napoli base mozzarella w/ shredded bacon, chorizo, smoked ham shredded beef, Spanish onion with BBQ sauce

### BBQ Chicken

BBQ chicken bacon and red onion on a Napoli base served with BBQ sauce

### Chicken Nuggets and Chips

### Spaghetti Bolognese

### Fish and Chips

### House made Sausage Roll

### With Chips and Salad

(Gluten Free bases available, dairy free cheese)

## Pasta

### Amatriciana

House made Fettuccini pasta, garlic blistered tomatoes, chilli, with sweet basil, topped with grilled pancetta and parmesan cheese.

### Carbonara

House made Fettuccini with bacon, mushroom, white wine, garlic, and cream. Try a bit of chilli for a spicy finish.

### Smoked Salmon Fettuccini

Smoked Salmon semi dried tomatoes, capers, chives, parsley, extra virgin olive oil, topped with shaved parmesan cheese.