

# Mothers Day 2024



## Something Light

**Bruschetta (V GFO )** \$17  
Toasted Rye bread with, tomatoes, diced Spanish onion, crumbled feta, basil pesto, Cherry balsamic spheres.

**Arancini balls with house made Tomato Salsa V** \$18  
Traditional Italian starter of risotto balls with Mozzarella, rolled in breadcrumbs, and a homemade tomato salsa.

**Smoked Salmon & Avocado salsa Topped with Garlic prawns** \$25  
Matched with Lemon and olive oil dressing

**Pan Seared Scallops** \$24  
Pan seared scallops on Avocado puree topped with a citrus butter.

**Crispy Pork Belly Salad** \$30  
Signature crispy pork belly, On a green leaf Salad with grilled pear, apple, and toasted walnuts with a summer dipping sauce.

**Greek Medley** \$31  
A combination of char-grilled Lamb, prawns, and chicken skewers on a crisp Greek salad with Tzatziki dip on the side

**Veal Scaloppini in a creamy mushroom in sauce** \$32  
Tender pan-fried veal in a creamy white wine and mushroom sauce served with roasted garlic potato mash and seasonal Veggies.

**Chicken Parmigiana** \$29  
Topped with bolognas sauce chips, and salad.

**Chicken Schnitzel** \$27  
With chips and salad

**Vegan Schnitzel V** \$27  
With chips and salad

**Steak GF** \$38  
Steak of the day  
With a choice of sauces  
Green Pepper  
Black Garlic butter  
Creamy Mushroom  
Diane Sauce

**Surf and Turf** \$45  
**Add a salad** \$6

**Grilled Vietnamese chicken Thighs** \$28  
Char grilled marinated chicken thighs served on an Asian inspired summer salad

## Mains



10% service charge  
applies on Sundays.

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## Salads

<b>Caesar Salad</b>	<b>\$21</b>
Cos lettuce crispy bacon house made croutons Parmesan cheese hardboiled egg, anchovies Caesar dressing	
<b>Add Charr grilled chicken</b>	<b>\$27</b>
<b>Or prawns</b>	<b>\$28</b>
<b>Greek Salad</b>	<b>\$21</b>
Traditional green leaf salad with feta olives Cucumber and red onion	
<b>Add Charr grilled chicken</b>	<b>\$27</b>
<b>Or prawns</b>	<b>\$28</b>

## Pasta

<b>Amatriciana</b>	<b>\$24</b>
House made Fettuccini pasta, garlic blistered tomatoes, chilli, with sweet basil, topped with grilled pancetta and parmesan cheese.	
<b>Carbonara</b>	<b>\$24</b>
Cooked in the traditional way with bacon, onion and house made Fettuccini thickened with a white wine and egg based sauce.	
<b>Smoked Salmon Fettuccini</b>	<b>\$27</b>
Smoked Salmon semi dried tomatoes, capers, chives, parsley, extra virgin olive oil, topped with shaved parmesan cheese.	
<b>Avocado Pesto and Prawn Pasta</b>	<b>\$25</b>
House made fettuccini and pesto with prawns' garlic and a hint of chilli.	

## From the Sea

<b>Chilli Mussels GFO</b>	<b>\$35</b>
Mussels cooked with white wine tomatoes, orange juice garlic, chilli, and butter sauce, with house made cob for dipping.	
<b>Mussels in White wine GFO</b>	<b>\$35</b>
Mussels in white wine, garlic cream and butter sauce with shaved fennel and onion with parsley, and a house made cob loaf for dipping	
<b>Crispy Skin Salmon</b>	<b>\$32</b>
Crispy skin Salmon on a puree of celeriac with Romesco sauce, accompanied with seasonal vegies.	
<b>Garlic Prawns</b>	<b>\$33</b>
Served with Risoni pasta sun dried tomatoes shallots basil and snow peas, creamy garlic sauce.	
<b>Salt &amp; Pepper Squid</b>	<b>Entree \$18</b>
<b>GF</b>	<b>Main \$25</b>
House made pepper mix & salt crusted squid, Thai sweet chilli mayo, chips and salad.	
<b>Calamari GF</b>	<b>Entree \$18</b>
	<b>Main \$25</b>
Fresh Calamari dusted in rice flour, wasabi mayo, chips & salad, lemon	

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## Pizza

**Ham and Pineapple \$19.00**

With Napoli sauce smoked ham, pineapple,

**Margarita (V) \$19.00**

Napoli base with Buffalo Mozzarella cherry tomatoes and fresh basil

**Roasted Pumpkin and blue cheese \$24**

Napoli base, baby spinach mozzarella roasted garlic pumpkin, mushrooms.

**The Spaniard \$22.00**

Napoli base, mozzarella w/chorizo, jalapenos, red peppers, Spanish onion, olives, anchovies

**The Byabarra Supreme \$25.00**

Napoli base, mozzarella ham, Spanish onion, olives, chorizo, roasted capsicum, pineapple, mushrooms, anchovies, cherry tomatoes

**Meat Lovers \$26.00**

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

**Avocado and Prawn \$24.00**

Napoli base mozzarella with avocado prawns and a garlic oil drizzle.

**Chicken Pumpkin, feta and Pesto \$24.00**

Chicken breast, pumpkin, capsicum, feta, on a basil pesto base with parmesan cheese

(Gluten Free bases available \$5 dairy free cheese \$2.)

## Kids

**Chicken Nuggets and Chips \$12.00**

**Spaghetti Bolognese \$12.00**

**Fish and Chips \$12.00**

**Bowl of Chips \$8**

**House made Sausage Roll With Chips \$12.00**