

Mixed Mezze Platter – *grilled haloumi, baby octopus, dolmaties, smoked salmon, marinated olives, oregano chicken, taramaslara with pita bread* **19.50**

Ploughman's Platter – *salami, double smoked ham, prosciutto, smoked salmon, pickled vegetables, marinated mushrooms, chicken liver pate, boiled egg, cheddar cheese with sour dough baguette* **18.50**

BREAD, BRUSCHETTA & DIPS

Pesto, garlic & cheese bread **5.50**

Turkish bread **2.50**

Toasted turkish loaf with olive oil and balsamic vinegar **5.00**

Trio of freshly made dips -with turkish bread **15.00**

Tomato, basil & caramelised onion bruschetta with balsamic reduction **13.00**

OYSTERS

Natural **½ doz 16.50 / doz 26.50**
with eschalot and red wine sauce

Kilpatrick **½ doz 18.50 / doz 28.50**
smokey BBQ sauce and sumac spice

Cheesy mornay sauce **½ doz 18.50 / doz 28.50**

Mixed platter **½ doz 18.50 / doz 28.50**
a mixed selection of the above

ENTREES

Chicken liver parfait **16.50**
served with a petite salad and toasted sourdough loaf

Cheese and herb crusted haloumi pieces **17.00**
with braised witlof, roquette & tomato chutney

Lamb cutlets on creamy polenta, with roast beetroot & jus **17.50**

Garlic prawns in a light cream sauce with a touch of chilli, fresh parsley with jasmine rice & toasted bread **17.50**

Pumpkin soup with cheese croutons **9.00**

Kids Fare (for children aged 11 years and younger) **11.00**

*Choice of - Chicken nuggets & chips,
Fish & chips
Pasta in tomato napolitano sauce*

Every parent having a main meal and a schooner of beer will receive a kid's meal free!

SALADS

Baby octopus <i>with traditional greek salad & tomato vinaigrette</i>	19.50
Kangaroo and lamb salad <i>with mixed leaves, charred eggplant, roast pumpkin, caramelised onion & balsamic vinaigrette</i>	21.50
Smoked salmon and king prawn salad <i>with mixed leaves, avocado salsa & lime dressing</i>	21.50
Caesar salad – <i>baby cos lettuce tossed with crispy bacon, garlic croutons, shaved parmesan, boiled egg & anchovy dressing</i>	18.50
With grilled chicken	19.50
Warmed potato and egg salad <i>with shallots and a mustard mayonnaise</i>	16.50

MUSSELS

Creamy garlic, <i>rosemary & white wine sauce</i>	17.50
Spicy chorizo, <i>tomato & basil sauce</i>	17.50

VEGETARIAN

Leek, feta and caramelised onion tart <i>with grilled asparagus, roast tomato & rocket salad</i>	15.50
Chickpea fritters – <i>with grilled vegetables & pesto oil</i>	16.50

VEGAN

Sesame-crusted tofu <i>pan fried with carrots, tomato and asian greens, finished with light soy & vegetable stock reduction</i>	16.50
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PASTA

Vegetable lasagne <i>layers of grilled eggplant, zucchini, spinach and lentil bolognese between fresh pasta & béchamel sauce</i>	26.50
Chilli prawn linguini <i>with cherry tomatoes, garlic, onion & basil in a light tomato sauce</i>	27.00
Chicken Papadelle <i>with bacon, mushroom in a white wine cream sauce</i>	26.50

RISOTTO

Chorizo and tomato risotto <i>with chilli, peas, and parmesan</i>	27.50
Exotic mushroom and spinach risotto <i>with pine nuts, black pepper and parmesan</i>	26.00

SEAFOOD & FISH

Barramundi <i>grilled, on a warmed potato, rocket and citrus salad with seeded mustard vinaigrette</i>	29.50
Salmon <i>dusted in pepper seasoning with vegetable ratatouille & grilled lemon</i>	28.50
Fish of the day <i>(see wait staff) with a fennel and preserved lemon risotto and salsa Verde</i>	27.50
Seafood vol au vent <i>served with a small side salad</i>	26.50

CHICKEN

Chicken supreme <i>with winter roasted vegetables and rich creamy sauce</i>	28.50
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KANGAROO

Lightly peppered kangaroo loin fillets <i>cooked medium rare served on sweet potato & onion mash with wilted greens & jus</i>	30.00
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LAMB

Lamb rump <i>grilled, with an israeli cous cous and a creamy mint yoghurt dressing</i>	32.50
Braised lamb shanks <i>with creamy desire mash potato green beans & onion gravy</i>	28.50
Lamb, vegetable and tomato hot pot <i>with mash potato and toasted sourdough</i>	26.50

PORK

Pork neck <i>roasted, served with rosemary crushed potatoes, broccolini, date and fig jam & apple jus</i>	26.50
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VEAL

Veal and mushroom marsala <i>cooked in a creamy jus served with mashed potatoes & green beans</i>	29.50
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PIE

Beef ,vegetable & ale pie <i>slowly cooked in ale with a side of mashed potato</i>	26.50
Creamy seafood pie <i>with a side of mash</i>	26.50

FROM THE GRILL

All steaks are served with a choice of one side & one sauce

Grain Fed

300gm Striploin	32.00
350gm Scotch Fillet	34.00
350gm Angus Rump	29.00
500gm T- Bone	36.50
500gm Rib on the Bone	41.50

Pasture Fed

250gm Eye fillet	36.00
180gm Eye fillet (something for the girls)	30.00

Sides (\$5.00 per additional serve)

Creamed spinach
Creamy mash potato
Steamed seasonal vegetables
Straight cut chips
Steamed corn on the cob
Greek salad
Beer battered onion rings

Sauces (\$4.00 per additional serve)

Jus
Mushroom sauce
Creamy white wine sauce
Pepper sauce
Onion gravy

RIBS

Beef ribs (1kg)	46.00
Baby lamb ribs (1/2 kg)	31.20

All served with our special BBQ sauce and spicy wedges

DESSERTS

Sticky chocolate & date pudding <i>traditional sticky date pudding served with vanilla bean ice cream & butterscotch sauce</i>	11.50
French classic vanilla brulée with almond biscotti	11.50
Apple & mixed berry crumble with custard and rum & raisin ice-cream	11.50
Mixed nut tartlet with chocolate sauce & pistachio ice-cream	11.50
Cherry ripe cheese cake with strawberry marshmallow sauce & toasted coconut ice-cream	13.50
Cheese plate trio of australian cheeses <i>with dried fruit, quince paste & crispy lavosh</i>	18.50

HOT BEVERAGES

Espresso Coffee	\$3.50
Teas – A selection of leaf teas	\$4.00

All prices inclusive of 10% GST 3% fee applies on DINERS card