

Menu



ENTREES

GRILLED PRAWN SALAD \$17

marinated grilled prawns served with dressed baby spinach red onion cherry tomatoes & crumbled feta

THE BEST BRUSCHETTA \$12

toasted sourdough topped with goats cheese roasted capsicum rosemary & olive oil

PUMPKIN & FETA TARTS \$14

golden puff pastry encased with roasted pumpkin ricotta thyme black olives crumbled feta & pine nuts served on a bed of rocket

MAINS

HONEY GARLIC SALMON \$30

salmon cooked in our honey garlic sauce & served with seasoned greens

MARINATED CHICKEN \$28

grilled marinated chicken breast served with a dressed roasted sweet potato salad

STICKY PORK CUTLET \$30

pan fried pork cutlet cooked with our stick sauce until glazed & on a bed of tender pumpkin seasoned greens

SCOTCH FILLET \$32

scotch fillet cooked to your liking served with peppercorn sauce & herb mash

VEGETABLE CURRY \$26

slow cooked vegetable curry served with a side of steamed basmati rice

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DESSERTS

CARAMEL APPLE TRIFLE \$15

delicious layers of cinnamon whipped cream cinnamon apple & homemade caramel sauce

ESPRESSO MARTINI CAKE \$15

beautifully combined flavors of chocolate and coffee all topped off with a dollop of cream & espresso syrup

WAFFLES WITH SPICED PEAR \$15

golden toasted waffle topped with delicate spiced pear & vanilla ice cream

MERINGUE & FRESH FRUIT \$15

individual meringues served with homemade fresh fruit salad & drizzled with a subtle mango sauce

CHILDRENS MENU

BANGERS & MASH \$12

mild flavored lamb & mint sausages served on a bed of herb mash & a side of gravy

NUGGETS & CHIPS \$12

tempura crumbed nuggets served with a side of super crunchy chips

ICE CREAM & TOPPING \$5

vanilla ice cream served with a choice of chocolate strawberry or caramel topping

CHILDRENS MENU 12 & UNDER ONLY