

# DINNER MENU

Dinner trading on Thursday, Friday and Saturday Nights  
from 6pm to 10pm, kitchen closes at 9.00pm  
bookings available phone 49577188.

Non Licensed venue Corkage charge is \$4 per person...

## Entrée

Toasted Turkish w/ dukkah, olive oil, \$14  
balsamic and kalamata olives

Roasted cherry tomato bruschetta w/Spanish onion, \$14  
Persian feta on Garlic Schiacciata (Tuscan flatbread)

Arancini w/ garlic aioli \$16

House made Soup w/ schiacciata (Tuscan flatbread) GF \$15

Seared Scollops w/ pea puree, jamon and \$22  
lemon butter sauce GF

House Made Spring Rolls, w/ Orange chilli glaze \$17

GF Gluten Free  
V Vegetarian

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## Mains

300gram Grass Fed Black Angus Sirloin w/ herb chat potatoes, green beans, onion rings and Red Wine Jus GF \$32

Crispy skin duck breast w/ tagliatelle roast pumpkin, candied walnuts and goats curd \$30

Stuff Roast Pepper w/ organic quinoa, sweet potato, sultanas and Labna GF / V \$23

Oven Roasted Corn Fed Chicken Breast, w/ wild mushroom risotto, seasonal greens and freshly shaved parmesan GF \$29

Marinated Grass Fed Lamb Rump, w/ roasted sweet kumara, baby spinach, caramelised onions, labna, pine nuts and balsamic glaze GF \$31

Slow Cooked Japanese Style Pork Belly, w/soy egg, crispy leek and wasabi \$29

Market Fish w/ saffron potatoes, wild roquette and gazpacho salsa GF \$ Market

**Kids Menu (under 12 years only) \$9.00**

Chicken schnitzel w/ chips and salad

Fish and Chips w/ salad

Tomato and Cheese Pasta w/ Garlic Toast

Soft serve Sundae, choice of topping 3.0

Kids activity packs \$2 each