



DINNER MENU

WINTER 2018

Dinner trading on 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
Please ask for todays Special Entrée and Main Course

Breads

Bruschetta w/ Tomato, basil, Spanish onion & garlic V
olive oil on toasted baguette \$14

Garlic Turkish Bread V \$8

Wild Mushroom on Sour Dough V
w/ Dukkah & Balsamic \$12

Mixed Bread Platter V
(one of each of the above) \$12

Entrée / Share Boards

Mixed Board w/Arancini Balls, Spring Rolls and
Wontons w/ garlic aioli \$16 V

Euro mezza board w/ cured meats, pickles, vintage
cheddar, tomato relish and fresh cut bread \$24

Mixed BBQ Skewer Board \$18

Stuffed Baby Peppers \$18 V
w/ Quinoa, Kumara, Hazelnut, Spinach & Lemon

Mains

Grass Fed Sirloin Steak w/ Cauliflower Puree,
Sweet Carrots, Crispy Jamon &
Red Wine Jus...\$34

South Coast Lamb Shanks, w/ Creamy potato
mash, seasonal greens & pan jus \$32

Slow Cooked Pork Belly, w/ roasted pumpkin,
labna, candied walnuts and Spinach \$32

Market Fish w/ Daily Specials

Free Range Chicken Breast Supreme
w/ Kaffir lime Pilaff, Baby Bok Choy, Crispy
Wontons & Soy Ginger Glaze \$32

Sides for Mains \$5

Roasted Pumpkin w/ Candied Walnuts
Winter Greens w/ Toasted Almonds
Grilled Tomatoes w/ Pecorino & Thyme

Kids Menu (under 12 years only) served with Chips
and Salad or Vegetables \$9

Chicken schnitzel
Fish and Chips
Sausages