

# DINNER MENU

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

## Entrée

Garlic Toasted Turkish Bread w/  
house made dips & kalamata olives \$14

Arancini w/ garlic aioli \$16  
V

House made Soup w/ housemade sour dough \$15

Oven baked Scollops in half shell w/  
Garlic Chilli Butter and lime Aioli \$22  
GF

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

Marinated Beef Skewers w/Chimichurri \$19

GF Gluten Free  
V Vegetarian

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## Mains

300gram Organic Scotch Fillet Steak w/ herb chat potatoes, green beans, and Bearnaise Sauce GF \$36

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

Stuffed Portabella Mushrooms w/ housemade Dukkah,, Labna and Balsamic Glaze GF / V \$23

Marinated Grass Fed Lamb Rump, w/Moroccan spiced pearl couscous, roquette & Cumin Raita \$32

350gram Pork Cutlet, w/roasted pumpkin and feta risotto, baby spinach, caramelised apple and cider jus GF \$29

Market Fish w/ kaffir lime pilaf, Crispy wontons, bok choy and soy ginger butter sauce \$31

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

Chicken schnitzel w/ chips and salad

Fish and Chips w/ salad

Steak w/ chips and salad

Soft serve Sundae, choice of topping \$3

Kids activity packs \$2 each