

# DINNER MENU

Summer 2017

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

King Prawn Bruschetta w/ preserved lemon, garlic  
olive oil on toasted baguette \$17

Arancini Balls w/ garlic aioli \$16 V

Grilled asparagus w/ prosciutto, rockmelon and sweet  
balsamic \$14 GF

Peri Peri chicken drumettes w/ tomato salsa and chard  
lime wedge \$16

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

Seafood tasting board w/ marinated king prawn  
skewers, coconut crumbed scallops, chilli soft shell  
crab and mango salsa \$26

# Mains

Grass Fed Scotch Fillet Steak w/ herb chat potatoes, green beans, and mustard aioli \$36 GF

Mediterranean vegetable parcel w/ wild roquette, pecorino and spanish onion salad \$24

Marinated South Coast Lamb Rump,  
w/ kipfler potatoes, smoked speck,  
baby spinach & pan jus \$31 GF

Slow Cooked Pork Belly, w/ roasted beetroot, labna, cherry tomato, candied walnut salad and chilli maple glaze \$29 GF

Market Fish w/ desiree potato salad, toasted pine nuts, wild roquette and citrus aioli \$ market GF

Oven Roasted Chicken Supreme  
w/ pumpkin, feta risotto, asparagus &  
lemon butter sauce \$29 GF

Kids Menu (under 12 years only) \$9

Chicken schnitzel w/ chips and salad

Fish and Chips w/ salad

Lamb Cutlet w/ chips and salad