

DINNER MENU

Spring Summer Menu 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 / Entrees / Share Boards

Fresh King Prawn Salsa w/ lemon and garlic olive oil on house
sourdough bread \$17

Garlic Turkish Bread V \$9

Sydney Rock Oysters
Natural, Kilpatrick or Cheesy Mornay

½ Doz \$21

Doz \$40

Mixed Dozen Oyster Platter \$40
(four of each of the above)

Euro Antipasto board w/ cured meats, pickles,
vintage cheddar, tomato relishes & fresh cut bread \$24

Lamb Salad w/ Sweet Potato, wild Rocket,
Caramelized onion, persian feta, toasted pinenuts
& Balsamic Dressing. \$25.

Mixed Board w/ Arancini Balls, Spring Rolls and
Wontons w/ garlic aioli \$18

Plus daily Specials.....

Mains

Grass Fed 280g Sirloin Steak w/ Chats, green beans and
seafood mornay \$41

South Coast Lamb Rump, w/ Potato, prosciutto Stack & buttered
seasonal greens & thyme jus \$34

Slow Cooked Pork Belly, w/ baby beets, labna, candied walnuts, cherry
tomatoes, & Chilli Maple \$32

Market Fish w/ Daily Specials

Oven Roasted Chicken Breast
w/ Roast Pumpkin, baby spinach, chorizo, slow roasted
cherry tomato Salsa \$32

Stuffed Field Mushroom (v)
w/ Quinoa, Kumera, Hazelnuts, baby spinach & lemon \$24

Sides for Mains \$5

Roasted Pumpkin w/ Candied Walnuts
Grilled Tomatoes w/ Pecorino & Thyme
Green Chefs Salad
Chats w/ Rosemary & sea salt
Beer Battered Chips, sea salt & garlic aioli

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

Chicken schnitzel
Fish Pieces
Beef Sausages