



- APPETIZER -

GARLIC BREAD with CHEESE GFA \$16.00

CAJUN SPICED CHICKEN NIBBLES GFA \$18.00

PORK BELLY BITES \$18.00

Tender cooked bites finished in sweet Chill,i soy sauce & Hoisin sauce

SALT & PEPPER CALAMARI \$18.00
Add Fries & Salad \$7.00

CREAMY TUSCAN GARLIC PRAWNS with Almond Turmeric Rice 7pcs \$22.00
Main Size 15pcs \$40.00

CHICKEN KARAAGE \$25.00

Tender cooked Chicken thigh pieces with shredded Cabbage, Edamame beans, Kewpie mayo & Ponzu sauce

FALAFEL FRITTER GFA V \$25.00

Mini Falafel Fritters, Mesclun salad, Seasonal Tomatoes, Red onion, Babaganoush, Minted yoghurt, Balsamic & Honey mustard dressing

- VEGETARIAN -

PASTA GFA DFA \$32.00

Fettuccine Pasta tossed in a Creamy Tomato & Herb sauce with Seasonal Vegetables and Parmesan

POLENTA STACK \$32.00

Roasted root Vegetables tossed in a Creamy Mushroom sauce served in a layered stack of Polenta & Parmesan Cheese

- MAIN COURSE -

RIB EYE STEAK - ANZCO BEEF \$45.00

280g Rib eye steak chargrilled with Garlic Roasted Potatoes, Charred Cauliflower Puree, Seasonal Vegetables
Add Prawn skewer \$8.00

Selection of Sauces - Mushroom, Pepper, Red wine Jus, Garlic Butter.

SIRLOIN STEAK - ANZCO BEEF 35.00

250g steak cooked to your liking Served with fries, salad & your selection of sauce

SLOW COOKED ANZCO LAMB SHANK GFA \$35.00

Served with Mash & Seasonal Vegetables with its own Gravy Reduction

PORK and PORT GFA \$37.00

Pork Tenderloin slices Seasoned and Seared in Port Wine and served in its own Rich Creamy pan Sauce with Mash Potato & Seasonal Vegetables

HIGH COUNTRY VENISON \$38.00

Cooked medium rare with Maple and Dijon roasted Carrots, Spinach Mash and Chocolate red Wine & Balsamic reduction

PERIPERI CHICKEN GFA \$35.00

2pcs leg quarter Marinated and slow cooked then finished on the grill served with Fries OR Roast Potatoes and Coleslaw with Fiery Periperi sauce (Medium spicy by Default)

SALMON GFA \$40.00

Pan grilled Salmon with Seasonal Greens, Butternut puree, Sauteed Peas and Potato with Prosciutto crisps & Coconut white Wine reduction

TIGER PRAWNS DFA GFA \$38.00

Whole Pan Sauteed Tiger Prawns served with Creamy Tomato Fettuccine tossed with a blend of mixed Seafood in Pesto sauce

- DESSERT -

CHEESECAKE GFA \$18.00

House made cheesecake with Vanilla ice cream, cream Chantilly and Berry sauce (please ask your waitstaff for flavour of the day)

PANNACOTTA GFA DFA VEGAN \$18.00

Coconut Passion fruit, Passion fruit jelly, Pistachio brittle, Meringue, Fruit Sorbet and Raspberry crumbs

PAVLOVA GFA DFA \$16.00

with Berry Compote, Cream Chantilly, Brownie crumbs and Berry Sorbet

STICKY DATE PUDDING 18.00

house made Bourbon Butterscotch sauce, Brandy cream cigars and Hokey Pokey ice cream

ICE CREAM SUNDAE \$13.50

Vanilla ice cream with your choice of Caramel, Berry or Chocolate sauce with Wafers & 100s n 1000s

* - May contain Gluten, DF - Dairy Free, V -Vegetarian, DFA - Dairy free available, N - May contain Nuts, G - Can be made Gluten Free Upon request.
Kindly let your server know if you have any Allergen / Dietary Requirements

DISCLAIMER - Please kindly note that the kitchen is not a Dairy and Gluten free environment so traces may be present in food whereby all care is taken but the responsibility is yours, for any other queries ask your wait staff.