



ENTREE

STEAMED BAO BUNS

\$18

- CRISPY CHICKEN, CRUNCHY SLAW, SRIRACHA MAYO
- PORK BELLY, LETTUCE, CRUSHED \$18
 PEANUTS, SESAME * | DF

GARLIC PRAWNS

\$20

PINEAPPLE SALSA, ALMOND SKORDALIA, LEMON, GRILLED CIABATTA

CAPRESE FLATBREAD

\$16

MOZZARELLA, TOMATO, CHUNKY PESTO, BALSAMIC GLAZE V

STUFFED PORTOBELLO

\$18

SUNDRIED TOMATO OLIVE MOUSSE, PROSCUITTO CRISP, CANDIED WALNUT, PETIT SALAD *

CIABATTA

\$15

TOPPED WITH HOMEMADE GARLIC BUTTER, CHEESE & MIXED HERBS G

SALT AND PEPPER CALAMARI

\$18

SEASONAL MESCLUN, LEMON, CHUNKY TARTARE SAUCE DF

MAINS

200 GM CHARGRILLED RIBEYE

\$42

CONFIT GOURMET POTATO, BABY CARROTS, PORTOBELLO MUSHROOMS, BROCCOLLINI, PINOT JUS * | DFA • ADD PRAWNS - \$6

250GM CHARGRILLED SIRLOIN \$35

COOKED TO YOUR LIKING SERVED W GARDEN
SALAD, FRIES W SELECTION OF SAUCES
MUSHROOM /PEPPERCORN /GRAVY /GARLIC
BUTTER GIDFA • ADD EGGS - \$5

6 HOUR BRAISED LAMB SHANK \$30

SERVED W PARSLEY MASH, BROCCOLLINI, CARROTS & HOUSE GRAVY *

BEER BRAISED PORK RIBS \$32 (HALF RACK) DFA

STICKY GINGER SESAME GLAZE SERVED W SEASONED WEDGES, SLAW, SOUR CREAM

BANGERS & MASH

\$25

SMOKEY KRANSKY SERVED ON CREAMY MASH, GARDEN PEAS & HOUSE GRAVY *

TRADITIONAL ROAST OF THE DAY \$30

GOURMET POTATO, SEASONAL VEGETABLES AND HOUSE GRAVY

G | DFA

CLASSIC BEEF SCHNITZEL

\$30

SERVED ON CREAMY MASH, COUNTRY SLAW & CREAMY MUSHROOM SAUCE

BUBBLE & SQUEAK

\$25

CRUSHED GOURMET POTATOES, PEAS,
STREAKY BACON, CABBAGE TOPPED W FRIED
EGGS & HOLLANDAISE *

CHICKEN PARMIGIANA

\$32

PANKO CRUMBED CHICKEN BREAST TOPPED WITH TANGY TOMATO COULIS, CHEESE ACCOMPANIED W GARDEN SALAD & CHIPS

ATLANTIC SALMON

\$40

WILD MUSHROOM RISOTTO, CHARGRILLED BROCCOLINI, CONFIT CARROTS, SHAVED PARMESAN, TRUFFLE OIL *

TWICE COOKED PORK BELLY \$35

PUMPKIN PUREE, BOKCHOY, LOTUS ROOTS,
CHILLI HOISIN,5 SPICE BRAISED APPLES DF | G

BEER BATTERED FISH & CHIPS \$28

ACCOMPANIED WITH GARDEN SALAD, CHIPS & CHUNKY TARTARE, LEMON DF | G

BELGIAN WAFFLE

FRIED CHICKEN WAFFLE

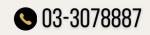
\$28

WAFFLE TOPPED W BUTTERMILK FRIED CHICKEN, STREAKY BACON & MAPLE SYRUP, FREEZE DRIED RASPBERRIES

CARAMELISED BANANA WAFFLE

\$28

CANDIED WALNUT, MANUKA STREAKY BACON, HOKEY POKEY ICE CREAM, CARAMEL SAUCE



BURGERS

SOUTHERN FRIED CHICKEN \$25

SERVED WITH HOMEMADE APPLE SLAW, CHIPOTLE MAYO & CHIPS

BRIOCHE BEEF PATTY

\$27

ACCOMPANIED W STREAKY BACON, CHEESE, LETTUCE, TOMATO, ONION JAM & CHIPS

FIELD MUSHROOM

\$26

CORN & KUMARA PATTIE, LETTUCE, TOMATO, CHEESE, CHIPOTLE MAYO V

CAJUN SPICED CHICKEN

\$27

TOPPED W AIOLI, LETTUCE, TOMATO, CHEESE, BACON, SMASHED AVOCADO & CHIPS

SIDES

STEAMED VEGETABLES

\$10

W HERBED GARLIC BUTTER *|

CREAMY AGRIA MASH

\$8

W HOUSE GRAVY *

SEASONAL GARDEN SALAD

\$8

W HONEY MUSTARD DRESSING * | DFA | V

7

SHARING PLATTERS

HOT FRIED PLATTER

\$45

FRIES, WEDGES, PRAWN TWISTER, SAMOSA, SPRING ROLL, CHICKEN NUGGETS

TASTE OF THE LAND & SEA \$60

BUTTERMILK CHICKEN, KRANSKY SAUSAGE, BBQ PORK RIBS, CALAMARI, GARLIC PRAWNS, BEER BATTERED FISH, FRIES W CHIPOTLE MAYO, COUNTRY SLAW, GRILLED CIABATTA

SALADS

THAI BEEF SALAD

\$25

SEASONAL GARDEN SALAD, HOUSEMADE CORIANDER THAI DRESSING, CRISPY NOODLES AND CRUSHED PEANUTS

GRILLED CHICKEN CAESAR \$25

COS LETTUCE, BACON, GARLIC CROUTONS, ANCHOVIES, SHAVED PARMESAN TOPPED W POACHED EGG G

CAJUN CHICKEN SALAD

\$25

MIXTURE OF MESCLUN, ICEBERG, ONION, TOMATO, CUCUMBER, CARROTS W MANGO RANCH DRESSING *

ROAST VEGETABLE SALAD \$22

GARDEN SALAD & ROAST VEGETABLES TOSSED W CANDIED WALNUTS, DANISH FETA & BALSAMIC GLAZE *

DESSERTS

ICE CREAM SUNDAE

\$12

YOUR CHOICE OF CHOCOLATE, BERRY OR CARAMEL SAUCE N | G

BLACK FOREST GLORY

\$14

BERRY COMPOTE, VANILLA & CHOCOLATE ICE CREAM TOPPED WITH CHOCOLATE SAUCE, WHIPPED CREAM, BROWNIE & MARASCHINO CHERRIES N | G

AFFAGATO

\$18

\$16

SERVED W YOUR CHOICE OF LIQUEUR BAILEYS, KAHLUA, FRANGELICO, JAMESON'S G

DARK CHOCOLATE MOUSSE \$16

ACCOMPANIED W HONEYCOMB, DEHYDRATED RASPBERRIES, FRESH MINT, GINGER TUILE *

COCONUT PANNA COTTA

MANGO JELLY, MANGO & MINT SALSA, SALTED

PISTACHIO BRITTLE * 1

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* - MAY CONTAIN GLUTEN | DF - DAIRY FREE | V- VEGETARIAN DFA-DAIRY FREE AVAILABLE | N-MAY CONTAIN NUTS G-CAN BE MADE GLUTEN FREE UPON REQUEST

