

ALL DAY MENU



Available 24 hours

- Beef & Vegetable Casserole** w creamy mash potato..... \$18
- Spaghetti Bolognese** w tomato, beef & parmesan..... \$14
- Beetroot Nicoise Salad** w boiled egg, green beans, capers & house vinaigrette (V, GF) \$15
- Smoked chicken and cheese panini** \$15
- Marinated Chicken Salad** w candied walnuts, orange segments, salad greens & chipotle mayo (GF)..... \$15

DINNER MENU



Available 6.00pm – 9.00pm

ENTRÉE

- Polenta Fries** (VEG)
w shaved parmesan & black truffle aioli..... \$10.50
- Pulled Pork Sliders**
w Asian slaw..... \$15.50
- Roasted Baby Vegetables** (GF, VEG, V, DF)
w lentil dahl & turmeric coconut yoghurt \$14.50
- Seafood Bisque** (GF available)
w garlic bread..... \$16.50
- BBQ Beef Short Ribs** (GF)..... \$16.50
- Cauliflower Bites** (VEG)
spiced batter w peanut dipping sauce..... \$14.50

MAIN

- Mushroom & Thyme Risotto** (VEG, GF)..... \$26.50
- Pork Tenderloin**
rolled in dukkha w kumara, apple, walnut & rocket..... \$28.50
- Pappardelle Pasta**
w a venison cheek ragù \$28.50
- Grilled Scotch Fillet** (GF)
w a cumin coriander rub, crushed red potatoes, chimichurri butter & jus..... \$34.50
- Honey Chicken** (GF)
honey marinated chicken breast, saffron, kale, roasted baby vegetables & pan jus \$28.50
- BBQ Beef Short Ribs**
green salad, chunky fries..... \$28.50
- Lamb Shank** (GF)
slow roasted in garlic & rosemary w a swede & bacon gratin, served w jus \$29
- Fresh Fish**
Beer batter, mushy peas, chunky fries, malt vinegar \$28
- Falafel Haloumi Salad**
w candied walnuts, orange, salad greens & chipotle mayo..... \$28
- Beef Burger**
w blue cheese, caramelised onion relish, chunky chips..... \$19
- Vegetarian Burger**
w falafel patty, capsicum & apricot relish, chunky chips..... \$17

DESSERT

- Tapioca w coconut jam & caramelized rum bananas..... \$12
- Blueberry apple crumble & vanilla ice-cream..... \$12
- Black cherry & white chocolate cheesecake \$12
- Espresso brulee w amaretti biscuit..... \$12
- Lemon tart w berry coulis & vanilla cream..... \$12

\$5 tray service fee applies.

GF–Gluten free VEG–Vegetarian V–Vegan RSF–Refined sugar free

Some dishes included on our menu may contain nuts, seeds, seafood/crustacean, soya, wheat or eggs.
Please ask for assistance if you require any information regarding the dishes or ingredients included in the menu.