ENTREE

Garlic Bread or Herb Bread (Cheese Optional) (V) Four pieces of oven baked ciabatta bread liberally spread with your choice of either Herb or garlic butter.	\$7.00
Deluxe Wedges Wedges combined with bacon, spring onions and mozzarella cheese served with sweet chilli sauce & sour cream	\$10.50
Bruschetta (V) A combination of Spanish onions, tomatoes and basil, drizzled with olive oil and balsamic glaze	\$10.00
Roasted Pumpkin Soup (G.F) Oven roasted pumpkin blended with a touch of spice and fresh cream served with a dinner roll and butter	\$10.00
Grilled Haloumi (G.F) (V) Semi-Hard Greek cheese served with tomato salsa, balsamic glaze	\$14.00
Salt & Pepper Calamari Beer battered Salt and Pepper calamari served with lemon wedge and tatare sauce	\$15.00
Cheese Arancini Balls (V) (3 pieces) Mozzarella stuffed rice, with peas & Napoli sauce served with aioli	\$10.00

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Eye Fillet 250g (G.F) Cooked to your liking, served with potato mash accompanied with grilled asparagus, cherry tomato & finished with your choice of sauce	\$40.00
Prime Rib Eye Steak 300g (G.F) Cooked to your liking, truffle mash potato with seasonal greens & finished with your choice of sauce	\$40.00
Porterhouse Cooked to your liking, served with chips & salad finished with your choice of sauce Please select sauce:	\$33.00
-Red Wine Jus -Mushroom Sauce (GF) -Peppercorn Sauce Atlantic Salmon Grilled Salmon served with rice, broccolini & dill sauce	\$28.00
Chicken Wellington Golden parcel pastry stuffed with chicken breast, mushroom and bacon duxelle, served with chat potatoes and red wine jus.	\$28.00
Garlic Prawns (G.F) Cooked in creamy white wine sauce finished with parmesan cheese, fresh herbs served with steamed rice and side salad	\$28.00
Duck Confit (G.F) Slow cooked served with pan fried vegetables and potato rosti topped with plum sauce	\$28.00
Classic French Chicken Supreme Grilled chicken breast with crispy polenta & grilled asparagus finished with volute sauce	\$26.00
Chicken Parmigiana Crumbed chicken with Napoli sauce and cheese served with steak fries & salad	\$23.00
Stir Fry Pork Noodles (Vegetarian option available) Hokkien noodles cooked with seasonal vegetables, a touch of hoi sin sauce and finished with fresh herb	\$22.00
Slow Cooked Pork Belly Cooked well done served with chat potatoes, broccolini, roasted carrots and corn, topped with red wine jus	\$28.00
PASTA/RISOTTO	
Duck Risotto (G.F) Duck combined with luxurious risotto, spring onions, shiitake mushrooms, oyster mushrooms, black sesame seeds topped with hoi sin sauce	\$29.00
Ricotta and Spinach Gnocchi (V) Cooked in homemade pumpkin sauce with sundried tomatoes and baby spinach finished with fresh herbs & parmesan cheese	\$24.00
Spaghetti Marinara Combination of fresh seafood, scallops, prawns, calamari, fish & mussels cooked in white wine and garlic sauce finished with fresh herbs	\$28.00
Creamy Chicken & Mushroom Penne Chicken and mushroom cooked in a creamy sauce with a touch of white wine topped with fresh herbs and parmesan cheese	\$25.00

SALADS

Greek Lamb Salad Lamb tenderloins with cos lettuce, tomato, fetta, olives, Spanish onion, capsicum and lemon oregano dressing	\$18.00
Lemon Pepper Calamari Lightly floured and fried resting on a bed of mixed lettuce, tomato, onion, cucumber, lemon segments and tossed in lemon, olive oil & garlic dressing	\$18.00
Caesar Salad (G.F Option Available) Cos lettuce with our home-made Caesar dressing, garlic parmesan croutons, crispy bacon, anchovies and a soft poached egg topped with parmesan cheese	\$18.00
Garden Salad (G.F) Fresh mix lettuce with cucumber, tomatoes, Spanish onions tossed in house dressing	\$9.00
Add Marinated Herb Chicken	\$5.50

SIDES

Steak Fries	\$6.50	Bread Rolls (2 Per Serve)	\$4.00
Broccolini	\$8.00	Potato Wedges	\$8.50
Steamed Vegetables	\$7.00	Served with sweet chilli sauce and	sour cream

DESSERTS

Sticky Date P	Puddina
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Our light sticky date pudding, served piping hot and coated with a butterscotch sauce accompanied with vanilla ice cream \$12.00

Galliano Banana Pancakes

Lightly caramelised sliced banana deglazed with vanilla Galliano served on a two fluffy pancakes served with vanilla ice cream \$12.00

Vanilla Panna-Cotta (G.F)

Served with almond bread with berry sauce

Vanilla Ice Cream (3 Scoops)
For the young at heart with your choice of topping and wafers

young at heart with your choice of topping and waters	
- Butterscotch Sauce	\$10.00
Dutter Scoter Sauce	ψ10.00

\$12.00

Chocolate ToppingBerry Topping

KIDS WIENU (Kids 12 and under only

Calamari and Chips	
Chicken Nuggets and Chips	\$12.50
Spaghetti Bolognese	\$12.50
Kids Steaks Fries	\$12.50
	\$5.00

(V) Vegetarian (G.F) Gluten Free

BEVERAGE LIST

Consuldings	Glass	Bottle
Sparkling: Pinot Noir Chardonnay 200ml Bottle Hardy's the Riddle Brut Reserve NV	N/A N/A	\$7 \$18
White Wine: Hardy's the Riddle Chardonnay Hardy's the Riddle Sauvignon Blanc Amberly Kiss & Tell Moscato Wild Oats Sauvignon Blanc Robert Oatley Signature Chardonnay Chain of Fire Semillion Sauvignon Blanc	\$6 \$6 \$6.50 \$6 \$7 \$6	\$18 \$18 \$20 \$18 \$24 \$18
Red Wine: Hardy's the Riddle Shiraz Hardy's the Riddle Cabernet Merlot Tintara McLaren Vale Shiraz Wild Oats Shiraz Robert Oatley Signature Shiraz Chain of Fire Merlot Pepper Jack Cabernet Sauvignon	\$6 \$6 N/A \$6 \$6.50 \$6	\$18 \$18 \$30 \$18 \$24 \$18 \$30
Local Beers (Bottle Only): VB Carlton Draught Crown Lager James Boags Premium XXXX Gold Coopers Sparkling Ale Coopers Pale Ale Pure Blonde Carlton Dry Great Northern Hahn Premium Light		\$6 \$6 \$7 \$7 \$6 \$7 \$7 \$7 \$7
Imported Beers (Bottle Only): Corona Heineken Asahi Stella Artois		\$8 \$8 \$8 \$8
Ciders/RTDs: Somersby Apple Somersby Blackberry Rekorderlig Strawberry-Lime Jim Beam & Cola Jack Daniels & Cola Canadian Club Dry Smirnoff Ice		\$8 \$8 \$10 \$10 \$10 \$10 \$10
Selections of Coffee's & Freshly Brewed Tea's Juices/Soft Drinks		From \$3.50 From \$3.50