

Breads

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| Honey Mustard and Roast Garlic Bread | 7 |
| Pesto Cheese Bread | 8 |
| Mediterranean Bruschetta <u>w</u> Gratinated Fetta and Balsamic Glaze | 10 |
| Mixed Bread | 13.5 |

Entrees

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| Crumbed Chicken Tenderloin Corn Chip Crumbed Chicken Tenderloins Served on an Oven Baked Beetroot and Pumpkin Salad, Topped with an Avocado, Pineapple and Pear Salsa | 15 |
| Wonton Wrapped Garlic Prawns <u>w</u> Maple Soy Sesame Sauce | 12 |
| Salt & Pepper Squid <u>w</u> Crisp Roquette, Shaved Parmesan, Sundried Tomatoes <u>w</u> Garlic and Seeded Mustard Aioli | 15 |
| Crisp Roast Pork Belly <u>w</u> blanched green beans, steamed jasmine rice and a spicy plum sauce (G) | 13.5 |
| Antipasto Plate A Selection of Cold Cured Meats, House Marinated Vegetables, House Made Dips, Toasted Flat Bread and Turkish Bread | 24 |

Salads

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| Caesar Salad <u>w</u> Crispy Smoked Bacon, Garlic Infused Croutons, Fresh Parmesan, House made Dressing and Egg (AV,AG) | 16 |
| Add Char Grilled Chicken 20 | Add Pan Seared Prawns 22 |
| Marinated Vegetable & Cous Cous Salad Marinated Zucchini, Eggplant, Capsicum, Crisp Mixed Lettuce, Cous Cous <u>w</u> Lemon Thyme (AG,V) | 16 |
| Moroccan Chicken Salad Lightly Marinated Chicken, Roast Pumpkin, Baby Beetroot, Char-Grilled Capsicum, Toasted Cashews and a Raspberry Vinaigrette | 18 |

Pizza

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| Tandoori Chicken <u>w</u> Spanish Onion, Roast Capsicum, Baby Spinach topped with Coriander and Beetroot Yoghurt | 19 |
| Roast Garlic and Prawn <u>w</u> Caramelised Onion Roquette Tomato and Mozzarella | 21 |
| Vegorama <u>w</u> Herb Marinated Zucchini, Capsicum, Sweet Potato, Olives, Baby Spinach & Gratinated Boccochini Cheese (V) | 18 |

Pasta

All Served with Weekly Rotational Pasta

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| Amatriciana Chilli, Bacon, Olives, Capsicum and Garlic in a Rich Red Wine Tomato Sauce | 17 |
| Al Fungi Creamy Sautéed Field Mushrooms, Baby Spinach, Sundried Tomatoes, Pesto and Parmesan (V) | 18 |
| Roast Chicken Cherry Tomatoes, Chives, Avocado and Cream Sauce | 19 |

Please Note: (V) Vegetarian, (G) Gluten Free, (AV) can be altered to Vegetarian (AG) can be altered to Gluten Free.

Unfortunately we do not split bills.

Mains

Enjoy a middy of Little Creatures Pale Ale for only \$4 with any Main meal order

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| Chicken Breast Schnitzel w a Crisp Garden Salad & Fries w your choice of Creamy Mushroom, Green Peppercorn, Red Wine Jus, Napoletana Sauce, Honey Mustard, or Dianne Sauce | 18 |
| Parmigiana Style (Napoletana Sauce & Melted Cheese) | 20 |
| Creamy Garlic Prawns | 24 |
| Dukkah & Parmesan Crusted Lamb Rump (250g) Served on a Fennel and Zucchini Roesti w Grilled Asparagus, Wilted Baby Spinach a Sticky Red Wine and Thyme Reduction | 28 |
| Oven Roasted Chicken Breast Stuffed w Avocado, Sundried Tomato and Bacon Served on Sautéed Pesto Potatoes & a Moroccan Spiced Garlic Butter Cream Sauce | 26 |
| Reef and Beef Mingnon (250g) Beef Fillet Wrapped In Bacon with Sautéed Cherry Tomatoes, Spanish Onion, Red Wine Jus and Paprika Crusted Green Tiger Prawns | 32 |
| Char Grilled Honey Mustard Pork Cutlets (300g) Served on Baked Kumera & Green Beans w Cinnamon & Apple Sauce (G) | 27 |
| Sizzling Garlic Prawns w Steamed Asian Greens & Braised Rice (G) | 29 |
| Full Rack of Hickory BBQ Pork Ribs w Fresh Garden Salad & Spiced Potato Wedges (AG) | 30 |

Enjoy a middy of Coopers Pale Ale for only \$3 with any of \$12 mains listed below

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| Fresh Beer Battered Fish Fillets w a Crisp Garden Salad, Beer Battered Fries, Lemon Wedges & Tartare Sauce | |
| Roast Garlic & Cheese Pizza w Napoletana Sauce. (V) | |
| Chilli Beef & Bean Nachos w Sour Cream, Guacamole & Corn Chips. (G) | |
| Beef Sausages on Potato Puree w Red Wine Jus. (G) | |
| Char-grilled Beef Rump (250g) on a Bed of Roast Baby Potatoes w Kumara Crisps (G) Sauce Optional \$2 – Creamy Mushroom, Green Peppercorn, Napoletana, Red Wine Jus, Honey Mustard, or Dianne. \$6 Creamy Garlic Prawns | |

Sides

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| Steamed Seasoned Vegetables | 7.5 |
| Seasoned Wedges w Sour Cream & Sweet Chilli | 8 |
| Beer Battered Fries w Garlic Aioli | 6.5 |
| Fresh Garden Salad | 6 |

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