

**Dinner menu****Bread & soup**

Herb & garlic bread	8.0
Warm house bread w dukkah & EVO	7.0
Cheesy herb garlic bread	9.0
Chef's soup - daily special	12.5

**Entrees**

(5) Mushroom & truffle arancini (rice croquettes) w pesto dip (V+GF)	15.0
Lemon pepper squid w aioli & lemon	16
Baby beetroot, Persian feta, pine nuts, Spanish onion, roasted pumpkin w mixed leaf salad (V+GF)	17

**Main meals**

Chilli & garlic prawn linguini pasta w white wine & tomato sauce & parsley	24.5
Boots fish & chips - fresh local beer battered barramundi w tartare sauce & lemon	28
Mild Indian beef korma curry w jasmine rice, pappadums, minted yoghurt & seasonal vegetables	26
Slow braised Victorian lamb shank w buttered mash potato & steamed vegetable (add extra shank 7)	25.5
Barkers Creek pork cutlet w braised apple red cabbage & crushed sweet potato	28.5
Roasted chicken breast w chick pea & lemon cous cous & rustic vegetable ratatouile	27.5
Grain fed rib fillet (350g) choice of coleslaw & roasted potato OR chips & salad	32
Choice of mushroom, pepper or red wine sauce w steaks All our sauces are gluten free	

**Vegetarian meals happily prepared from our fresh local ingredients - please discuss w waitress/chef**

**Sides**

all 7

Mash potato   Steamed vegetables   Mixed leaf salad   Fries & aioli

**Dessert**

Apple & rhubarb crumble(GF) w vanilla bean ice cream	12
Warm chocolate brownie w vanilla anglaise	12
Chef's special dessert as advised	12
Affogato- coffee shot w vanilla ice cream   8.5   add shot of liquer of your choice add	6