



## DINNER MENU

### TO START

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SOURDOUGH BREAD OLIVES & DUKKAH <u>w</u> olive oil & balsamic for dipping	7.0
SELECTION OF DIPS - basil pesto, hummus, fetta & chilli with warm sourdough	11.0
HERB & GARLIC PIZZA BREAD	7.50
SWEET POTATO FRIES OR FRENCH FRIES <sup>gf</sup>	12.0

### ENTRÉE

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OYSTERS PREPARED AS YOU LIKE IT - Natural, Kilpatrick, Deep fried <sup>gf</sup>	each 3.5
ROASTED BUFFALO WINGS <u>w</u> Blue Cheese sauce <sup>gf</sup>	17.0
ARANCINI - mushroom truffle rice croquettes <u>w</u> pesto sour cream <sup>gf</sup>	15.0
SEA SALT & LEMON PEPPER SQUID <u>w</u> lemon aioli <sup>gf</sup>	12.0
GARDEN SALAD - See Specials Board	8.5

### MAINS

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250g EYE FILLET <u>w</u> potato mash & seasonal greens <sup>gf</sup> <u>w</u> a choice of Green pepper <sup>gf</sup> Red wine & mushroom <sup>gf</sup> or Diane sauce <sup>gf</sup>	31.5
ROASTED HERB CHICKEN <u>w</u> tomato ragout & potato bake <sup>gf</sup>	24.5
VEAL SALTIMBOCCA <u>w</u> roast potato & seasonal greens <sup>gf</sup>	32.5
WELLINGTON BURGER <u>w</u> fries	16.5
FISH OF THE DAY crumbed <u>w</u> choice of fries & salad or roast potato & seasonal greens	19.5
TEMPURA PRAWNS <u>w</u> grilled bok choy	24.5
FETTUCCHINE CARBONARA - garlic, cream, pancetta, parmesan <sup>gf</sup>	23.5
LINGUINE PUTTANESCA - tomato herbs, anchovies & olives <sup>gf</sup>	23.5

### DESSERT

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CREME BRULEE <sup>gf</sup>	13.5
CHOCOLATE BROWNIE <u>w</u> vanilla bean ice cream <sup>gf</sup>	13.5
FRESH FRUIT SALAD <u>w</u> cream or ice cream <sup>gf</sup>	12.5
SINGLE CHEESE BOARD	15.0

<sup>gf</sup> Gluten Free option available

See [SPECIALS BOARD](#) for today's specials