

Entrée

Scallops \$20.50

Seared scallops on a cauliflower puree with a capsicum beurre blanc

Tart \$19.50

Puff pastry tart topped with lamb kofta, toasted pine nuts, haloumi cheese & rocket

King Prawns \$20.50

Pan seared in garlic & parsley butter with crusty ciabatta bread

Mushroom \$19.50

Baked field mushroom stuffed with garlic, fetta, basil & pine nuts on a slow roasted tomato sugo

Squid \$19.50

Pan seared with lemon butter, baby capers, tomato & smoked paprika on a white bean puree

Bisque \$19.50

Creamy crab & slipper lobster meat bisque with crusty bread

Hot baked bread roll \$2.50

Shoestring fries \$5.00

Buttered greens \$6.00

Small / Large

Caesar Salad \$11.50 \$16.50

Greek Salad \$11.50 \$16.50

Tomato, bocconcini & basil salad \$11.50 \$16.50

Main

Lamb Rack \$33.50

Lamb rack on a spinach & fetta cheese filo pinwheel with stuffed bell peppers

Duck \$33.50

Crispy skinned duck maryland with leek sauté, kipfler potatoes & sweet potato dumplings

Prawn Pasta \$29.50

Linguine tossed with prawns, pancetta, garlic, baby roma's, spinach & shaved parmesan

Beef Eye Fillet \$33.50

Seared beef fillet with potato boulangere, baby spinach & tomato relish

Spatchcock \$32.50

Ricotta & pumpkin stuffed spatchcock with buttered Swiss brown mushrooms

Curry

See black board. Served with jasmine rice, mango chutney, riata & pappadam

Ask For Our Vegetarian Menu

Daily fish special- see black board

Two course minimum Saturday Evenings

10% Surcharge Sundays & Public Holidays