

## DINNER

### LIGHT MEALS

<b>Garlic Ciabatta Loaf</b>	<b>8</b>
Toasted ciabatta loaf filled with melted garlic butter <i>Add 2 to make it cheesy.</i>	
<b>Korean Fried Chicken and Kimchi Sliders</b>	<b>3 for 18</b>
Crispy Korean fried chicken tender loin and house made kimchi on a mini brioche bun (CGF, CVGN - Sub tofu)	
<b>Chorizo Mac and Cheese</b>	<b>12</b>
Macaroni noodles, house made cheese sauce and chorizo (CGF)	
<b>Grazing Board</b>	<b>38</b>
A selection of cured meats, cured salmon, romesco, house pickle, olives and cheddar cheese served with toasted Turkish bread <i>Add extra cheese 5. Cheddar, Triple Cream, Blue, Semi-Hard (CGF, CDF)</i>	
<b>Grilled Saganaki</b>	<b>12</b>
Grilled saganaki with a spiced honey and fig compote (V, GF)	
<b>House Made Romesco Dip</b>	<b>15</b>
Served with toasted Turkish bread (VGN, CGF)	
<b>Chicken Wings</b>	<b>Half KG 12 One KG 20</b>
Sticky honey soy chicken wings	
<b>Onion Rings</b>	<b>10</b>
Battered house made onion rings seasoned in rosemary salt with chipotle mayonnaise (V)	
<b>Salmon Spring Rolls</b>	<b>15</b>
Wasabi rubbed salmon in nori and spring roll paper served with a soy dipping sauce (GF)	
<b>Arancini</b>	<b>12</b>
Three house made pumkin and pine nut arancini served with garlic aioli (V)	

### SALADS

<b>Roasted Beetroot, Cauliflower and Spinach Salad</b>	<b>16</b>
Balsamic roasted beets, roasted cauliflower, Danish feta, cherry tomatoes and maple macadamia nuts <i>Add shredded roast chicken 5.</i>	
<b>Poke Bowl</b>	<b>17</b>
Toasted almonds, avocado, charred corn, kale, quinoa, sunflower and pumpkin seeds, pickled radish with a capsicum and ancho chili jam (CGF, VGN) <i>Add smoked salmon 6. Add shredded roast chicken 5. Add poached egg 2.</i>	
<b>Baby Asian Calamari Salad</b>	<b>18</b>
Fried baby calamari, cucumber, carrot, coriander, chili and shallots with nuoc cham dressing (GF)	

<b>Greek Style Lamb Salad</b>	<b>20</b>
Slow cooked lamb, roast capsicum, cucumber, red onion, olives, feta and mint sumac dressing (GF)	

### MAINS

<b>Rabbit and Wild Mushroom Pie</b>	<b>28</b>
Rabbit and wild mushroom pie with potato mash, rabbit jus and macerated date and almond salad	
<b>Craft Chicken Burger</b>	<b>18</b>
Grilled basted chicken breast, smashed avocado, jalapeño, cheddar, lettuce, tomato and ranch sauce on a brioche bun (CGF, CV - Sub chicken for veg patty) <i>Add chips 5. Add fried egg 2. Add bacon 4.</i>	
<b>Rockling and Chips</b>	<b>24</b>
Battered rockling fillet, fat fries, thousand island dressing and a lemon cheek <i>Add complimentary salad (CGF - grilled fish)</i>	
<b>Craft Beef Burger</b>	<b>18</b>
160gm all beef patty with cheese, lettuce, tomato, onion, pickles and tomato mustard ketchup on a sesame seed milk bun (CGF) <i>Add chips 5. Add fried egg 2. Add bacon 4. Add extra patty 6.</i>	
<b>Risotto</b>	<b>22</b>
Wild Mushroom and Mascarpone risotto (V, GF) <i>Add shredded roast chicken 5.</i>	
<b>Gnocchi</b>	<b>26</b>
House made gnocchi, spiced lamb ragu with grana podano and Danish feta cheese	
<b>Lentil Bolognaise</b>	<b>23</b>
Lentil bolognaise with house made spätzle (VGN)	
<b>Craft Carbonara</b>	<b>27</b>
Linguini, pan-seared prosciutto, wild mushrooms and spinach in a creamy gorgonzola sauce	
<b>Spanakopita</b>	<b>24</b>
Silverbeet, caramelised spiced red onion and feta spanakopita, with harissa, mint yoghurt, fennel and parsley salad (V)	
<b>Prawn Laksa</b>	<b>24</b>
Prawns, rice noodles, sambal oelek, bean shoots, Vietnamese mint and roasted peanuts	
<b>Morrocان Beans</b>	<b>23</b>
Baked Moroccan beans with guacamole and mint coyo served with grilled Turkish bread (VGN, CGF)	
<b>BBQ Pork Ribs</b>	<b>32</b>
BBQ pork ribs with lemon-garlic marinated broccolini and grilled polenta	

<b>Pancetta Wrapped Stuffed Chicken Breast</b>	<b>28</b>
Pancetta wrapped chicken stuffed with spinach, ricotta and sundried tomato served with grilled polenta, roasted baby veg, spinach puree and red wine jus (CGF - No polenta)	

<b>Lamb Backstrap</b>	<b>36</b>
Marinated lamb backstrap cooked medium rare with balsamic roasted cherry truss tomatoes, confit garlic pommè puree, chargrilled broccolini and red wine jus (GF)	

<b>Chicken Parma</b>	<b>27</b>
Pan fried and oven baked crumbed chicken breast topped with double smoked leg ham, house Napoli sauce and stretched curd mozzarella served with fat fries <i>Add complimentary salad (CDF, CGF - Naked parma)</i>	

<b>Pan Fried Barramundi</b>	<b>32</b>
Barramundi fillet with lemon chive mash, sauteed beans, grilled lemon and salsa verde (GF)	

<b>Rib Eye Steak</b>	<b>38</b>
350gm rib eye cooked to your liking and served with duck fat potatoes, chargrilled lemon, garlic broccolini and your choice of sauce (GF) <i>Red wine jus, pepper or mushroom sauce. Seeded, dijon or hot english mustard. Add extra sauce 2.</i>	

<b>Open Steak Sandwich</b>	<b>24</b>
200gm porterhouse steak cooked medium caramelised onion, tomato, lettuce and ancho chili jam on a toasted Turkish loaf (CGF) <i>Add chips 5. Add fried egg 2. Add bacon 4.</i>	

### SIDES

<b>Broccolini</b>	<b>8</b>
Chargrilled lemon-garlic broccolini (VGN, GF)	
<b>Bacon Wrapped Beans</b>	<b>10</b>
<b>Greek Salad</b>	<b>10</b>
Roast capsicum, cucumber, red onion, olives, feta and mint sumac dressing (GF)	
<b>Loaded Spuds</b>	<b>12</b>
Crispy duck fat potatoes, bacon, spring onion, herbs and mozzarella cheese (GF) <i>Add sour cream 2.</i>	
<b>Sweet Potato Chips</b>	<b>10</b>
Sweet potato chips with chipotle mayonnaise (GF, DF)	
<b>Beer Battered Fat Fries</b>	<b>8</b>
Beer battered fries with house made tomato ketchup (CGF - French fries, DF)	

### DESSERTS

<b>Nashi Pear Crumble</b>	<b>10</b>
Honey roasted nashi pear with spiced crumble and house made walnut ice cream	
<b>Chocolate Tart</b>	<b>10</b>
Rich dark chocolate tart, mulled wine sorbet and candied orange	
<b>Pana Cotta</b>	<b>10</b>
Coconut yoghurt pana cotta served with textures of rhubarb (VGN, GF)	
<b>Crème Brûlée</b>	<b>10</b>
Coffee crème brûlée, candied macadamia nuts and baileys foam served with a mini donut (GF - No donut)	
<b>Affogato</b>	<b>10</b>
House made vanilla bean ice cream with a double shot of espresso and hazelnut syrup <i>Add Frangelico 8.</i>	
<b>Espresso Martini Affogato (Alcoholic)</b>	<b>20</b>
Unsweetened espresso martini poured over house made vanilla bean ice cream with a side of white chocolate syrup	
<b>Cheese Platter</b>	<b>16</b>
All platters come with your choice of one cheese, lavosh, fruit bread, sliced apple and quince paste Cheddar, Triple Cream, Blue, Semi-Hard. <i>Add extra cheese (CGF) 5.</i>	

### KIDS under 12 years

<b>Spaghetti</b>	<b>10</b>
With napoli sauce and shaved parmesan (V, CGF)	
<b>Spaghetti</b>	<b>10</b>
With a cheesy cream sauce (CGF)	
<b>Cheese Burger</b>	<b>12</b>
All beef patty and tasty cheese on a sesame seed brioche bun with fat fries and tomato sauce	
<b>Fish and Chips</b>	<b>12</b>
Battered rockling fillet, fat fries, lemon cheek and tomato sauce <i>(Add complimentary salad)</i>	
<b>Chicken and Chips</b>	<b>12</b>
Panko crumbed chicken tenderloins, fat fries and tomato sauce <i>(Add complimentary salad)</i>	
<b>Ice Cream and House Made Waffle</b>	<b>6</b>
House made waffle with vanilla ice cream and one topping of your choice (Chocolate, vanilla, caramel, strawberry, banana, blue heaven)	

GF: Gluten free DF: Dairy free CVG: Can be vegetarian CGF: Can be gluten free CDF: Can be dairy free VGN: Vegan V: Vegetarian CVGN: Can be vegan

All dishes may contain or have traces of nuts. 10% surcharge applied on public holidays. Please note: all dishes marked GF (Gluten free) are prepared with equipment that may contain traces of wheat flour.

Our chefs endeavour to keep cross contamination to a minimum, we do not accept liability should this occur.