

Something to start or share...

Marinated Mount Zero olives with dukkah and crisp bread (V) \$12

Cheesy Corn chips with a black bean, corn salsa and fresh guacamole (V) (GF) \$18

Duck, enoki mushroom and water chestnut spring rolls with Hoi sin (3) \$15

Prawn and ginger dumplings with sweet soy \$16

Salt and pepper squid with a lemon mustard mayo, rocket and herb salad (GF) \$18

Mini tacos (2) – beer battered market fresh fish with slaw, chipotle mayo and guacamole \$14

Pizzas

Garlic and Rosemary Pizza \$12

Tomato, Bocconcini and fresh basil (V) \$16

Eggplant, feta, mushrooms and red peppers(V)\$16

Hot salami with olives, fresh chilli and bocconcini \$19

Chorizo sausage and chicken with Spanish onion \$20

(Gluten Free Base \$5/Vegan Cheese \$5)

Pasta and Risotto

Fresh Rigatoni with chorizo, salami, olives, baby spinach and chilli in a rich tomato and basil sauce and fresh parmesan cheese (GF available) \$27

Spaghetti Marinara with market fresh fish, prawns, mussels, garlic, chilli, Napoli, herbs and olive oil \$32

Roasted Mushroom risotto with charred broccolini, truffle oil and parmesan Add Chicken \$6 \$ 20/\$26

Mains

Caesar salad with Cos, crispy bacon Caesar dressing, croustons, anchovies, parmesan and poached egg Add chicken \$6 \$20/\$26

Pan seared soy & sesame salmon on a salad of dressed leaves, radish, grilled asparagus and wasabi peas with an avocado Japanese mayonnaise (GF) \$32

Beer battered market fresh fish and chips, house salad, home-made tartare sauce and lemon \$28

Beef and Guinness pot pie with mashed potato and buttered seasonal greens \$28

Chicken parmigiana – free range chicken schnitzel with smoked leg ham, Napoli sauce, mozzarella, house salad and chips \$ 26

Eggplant parmigiana with Napoli sauce, mozzarella, house salad and chips (V) \$ 23

Veal schnitzel with celeriac, apple and cabbage slaw, chips and mushroom sauce \$32

Chargrilled local lamb tenderloins marinated in lemon, oregano and rosemary on a Greek style salad with fresh tzatziki (GF) \$36

Chicken Tikka Masala with steamed rice and roti bread \$28

Black Angus beef burger with cheese, cos, tomato, gherkin, aioli, bacon and American Mustard served with chips Add egg \$2 \$24

Steak Sandwich with mustard aioli smoky BBQ sauce, lettuce, tomato and caramelised onion served with chips \$24



Steaks (GF)

All steaks are pasture fed Australian MSA graded

Southern Ranges Porterhouse 250gm \$40

Southern Ranges Eye fillet 250gm \$45

Served with a fresh garden salad and hand cut chips

Choice of sauces: Red wine jus, mushroom, cream pepper sauce or Garlic Butter (GF)

Sides

House salad (V) (GF) \$6

Roquette, walnut, apple and parmesan salad (V) (GF) \$9

Steamed seasonal vegetables with olive oil (V) \$9

Charred broccolini with lemon and herb butter (V) (GF) \$9

Hand cut chips with aioli (V) (GF) \$10

Chips with tomato sauce (VG) (GF) \$9

Creamy mash potato (V) (GF)\$9

Peri Peri chips with chilli mayonnaise (GF) \$10

Something to finish...

Chocolate and pistachio Semi-freddo with salted caramel and toffee popcorn \$14

Sticky Date Pudding with butterscotch sauce and vanilla ice-cream \$14

Cheese Plate a selection of cheeses with lavosh, quince and dried fruits (serves 2) \$26

**Please assist us in ensuring the health and wellbeing of our patrons and staff by adhering to the 1.5m social distancing regulations.*