

2 COURSE \$65 PP

3 COURSE \$75 PP



ENTREE

Prawns (gf/df)

panfried with chilli-soy butter & citrus salad

Beef Croquette

panko crumb-coated, carrot puree & fresh parmesan

Scallops (gf)

with bacon, pernod sauce & crusty bread

Cauliflower Bites (gf, v, vg, N)

crispy-coated, tomato, onion, lettuce & sriracha-peanut sauce

Bruschetta (gfo, v)

sourdough, tomato, onion, basil, feta, balsamic pearls

Belly Bites (gf/df)

sticky char-su sauce & rice

MAIN

Sirloin (gf/df)

caramelised onion, honey carrots & beans with choice of sauce

Market Fish (gfo)

please ask our friendly staff for today's fish option, or check our specials menu

Pork Belly (gf)

slow-cooked, cauliflower puree, apple salad & jus

Chicken Breast (gf)

sweet potato mash, braised leak, asparagus, honey mustard sauce

Bento Bowl (gf, v, vgo, df)

Thai-caramel tofu, rice, roast chickpeas, edamame beans, avocado, rocket, radish, & cucumber

Pasta

changes daily, please ask our friendly staff for today's special & dietary concerns

DESSERT

Lemon Curd (gf/dfo)

fresh cream, strawberries, broken meringue & fairy floss

Mousse (gf) (N)

dark and white chocolate topped with honeycomb & fresh berries

Affogato (gf)

vanilla ice-cream, shot of fresh ground coffee

KIDS MEALS 10-14 YRS



Pizza \$16 each

Hawaiian / ham, cheese & pineapple

Cheese / cheese & herbs

Chicken / bacon, cheese, BBQ sauce and chicken

Pasta \$14

Carbonara / chicken, bacon & creamy sauce

Kids Steak \$20

with seasonal veggies, mash & gravy

SIDES

French baguette & rosemary butter / \$9

Hasselback potatoes topped with parmesan / \$10

Greek salad / \$14

Garlic prawns / \$14

SAUCES / all sauce is gluten free

Red Wine / Peppercorn / Mushroom

Extra Sauce \$2

DIETARY REQUIREMENTS

Gluten Free (gf)

Gluten Free Option (gfo)

Vegetarian/Vegan (v/vg)

Contains Nuts (N)

Vegetarian/Vegan Options (vo/vgo)

Dairy Free (df)

Dairy Free Option (dfo)