

DINNER Menu

STARTERS

GARLIC BREAD \$12

House made ciabatta bread with garlic butter

CHICKEN TIKKA CROQUETTES \$18

Cheesy chicken tikka spiced croquettes, served with mint yogurt & chilli oil

BAKED BRIE WITH WARM BREAD \$20

With fig relish & honey drizzle

SEAFOOD CHOWDER \$25

Mixed seafood chowder, topped with grilled prawns and mussels, served with house made ciabatta

MAINS

RIBEYE STEAK \$42 (GF)

250gm Ribeye steak served with potato and root veg gratin, wilted greens & a red wine jus

PAN FRIED SALMON FILLET \$40

Served with a vibrant, fresh chimichurri sauce, sautéed seasonal greens & a creamy potato purée

LAMB SHANK \$38

Lamb shank with green peas, mashed potato & seasonal veg

CHICKEN BREAST \$38

Apricot & cream cheese, stuffed chicken breast, with bacon, warm potato, broccoli & spinach salad with a parmesan sauce

ROAST OF THE DAY \$34 (GF)

Served with seasonal roast & steam veg, cheese sauce & gravy

FISH OF THE DAY \$34 (DF)

Beer battered fish of the day, served with fries, salad and lemon

WARM COUSCOUS PILAF \$24

Fluffy couscous, served warm and tossed with sundried tomatoes, peas, sweet sultanas, mushrooms, spinach & crunchy cashew nuts.

Add Smoked Chicken \$6

Add Prawn \$8

(GF) – Gluten Free / (DF) – Dairy Free

WE DO OUR BEST TO AVOID CROSS-CONTAMINATION, BUT PLEASE NOTE WE ARE NOT A
CERTIFIED ALLERGEN-FREE KITCHEN.