

lunch

<i>wild mushroom and parmesan cheese salad (gf)</i>	<i>\$15</i>
<i>soup of the day with slice of bread (v)</i>	<i>\$15</i>
<i>roasted pumpkin and spinach risotto with roasted mixed nuts (v/gf)</i>	<i>\$19</i>
<i>panko crumbed calamari toss with szechuan pepper, chips, and lime aioli (df)</i>	<i>\$19</i>
<i>beer battered dill infused whiting, chips and homemade tartare sauce (df)</i>	<i>\$19</i>
<i>curried filo pastry with spiced tomato relish, chips, and salad (v/df)</i>	<i>\$24</i>
<i>clear mountain wagyu burger with chips and lime aioli</i>	<i>\$24</i>
<i>clear mountain vege burger with chips and lime aioli</i>	<i>\$24</i>
<i>parmesan and herb crumbed chicken parmigiana with chips</i>	<i>\$25</i>
<i>pan seared salmon with chips & salad (df)</i>	<i>\$28</i>

sides \$8

<i>mixed garden salad with lemon vinaigrette (v/gf/df)</i>
<i>beer batter chips with salt flakes & lime aioli (v/df)</i>
<i>steamed seasonal vegetable (v/gf/df)</i>
<i>mashed potato (v/gf/df)</i>

dessert

<i>spiced apple and cranberry crumble with biscotti and vanilla ice cream (v)</i>	<i>\$15</i>
<i>white & dark chocolate charlotte with salted caramel sauce (v)</i>	<i>\$15</i>
<i>vanilla bean panna cotta with strawberry consommé and chocolate dust (v)</i>	<i>\$15</i>
<i>red wine poached pear tart with crème patisserie and chocolate sauce (v/gf/df)</i>	<i>\$15</i>
<i>cheese platter for 2 –(brie, cheddar, blue and crackers) (v)</i>	<i>\$25</i>

kid's menu

<i>penne bolognese with cheese</i>	<i>\$12</i>
<i>kid's cheeseburger and chips</i>	<i>\$12</i>
<i>kid's chicken and chips with salad (crumbed or grilled)</i>	<i>\$14</i>
<i>mini hawaaiian pizza with chips</i>	<i>\$12</i>
<i>3 scoops ice cream</i>	<i>\$8</i>