

# Dinner Menu



## Entrées

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<b>Cheese and Herb Garlic Bread (v)</b> <i>garlic &amp; fresh herb butter</i>	14
<b>Soup of the Day</b> <i>served with garlic bread</i>	14
<b>Homemade Tomato and Basil Bruschetta (V, LF)</b> <i>served on sourdough with olive tapenade &amp; an aged balsamic glaze</i>	14
<b>Pumpkin, thyme, and fetta Arancini (V)</b> <i>roquette pesto aioli, truffled oil, balsamic glaze, mixed toasted seeds</i>	17
<b>Salt and Lemon Pepper Calamari Chilli Lime Aioli (LF)</b> <i>crispy squid, fresh garden salad &amp; lemon olive oil dressing</i>	21
<b>Crispy Chicken and Mushroom Dumplings (LF)</b> <i>Served with Asian salad with Thai lemon grass chilli sauce</i>	18
<b>Halloumi Salad (V, GF)</b> <i>halloumi, blistered cherry, cucumber, kalamata olives, quinoa, Roasted pumpkin seed mustard vinaigrette</i>	22
<b>Add smoked chicken</b>	7
<b>Add Crispy salt &amp; Pepper Calamari</b>	7
<b>Scallops (GF)</b> <i>torched scallops with fresh lemon herb butter salmon roe, fennel puree &amp; soft herb salad</i>	22
<b>Thai Chicken Salad (GF, LF)</b> <i>Asian salad, roasted cashew nuts, fried shallots, chicken fillet with kaffir lime dressing</i>	23
<b>Crumbed Asparagus &amp; Prosciutto</b> <i>panko herb crumbed asparagus, micro salad, mix seeds, pesto aioli balsamic dressing &amp; soft poached egg</i>	22
<b>Home Made Beetroot Cured Salmon Carpaccio crudo (GF, LF)</b> <i>pickled vegetables, fennel salad, Vodka wasabi aioli</i>	24
<b>Tapas platter for Two</b> <i>Marinated olives Salt &amp; pepper calamari with chilli lime aioli Crispy chicken &amp; mushroom dumplings with lemongrass dressing Pumpkin &amp; fetta arancini, pesto aioli Tandoori chicken tikka with naan bread &amp; mint raita</i>	48

**If you have any dietary restrictions, please let your server know so we can tailor your dining experience.  
We thank you for your understanding that we will provide one bill per table.**

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## Mains

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*All curries are served with basmati rice, naan bread & condiments*

**Beef Rogan Josh (GF, LF)** 36

*slow braised beef in garam masala spices & curry leaves*

**Butter Chicken (GF)** 38

*succulent tandoori chicken fillets simmered  
in a rich smooth tomato butter flavoured sauce, accented with fenugreek*

**Pumpkin & Spinach Risotto (V)** 35

*herbed roasted pumpkin, spinach, edamame beans, pumpkin seed, parmesan cheese, roquette*

**Seafood Linguine in White Wine Sauce** 42

*mussels, squid, prawns, scallops, spinach, tarragon, garlic & chilli*

**BBQ Pork Ribs (LF)** 44

*beer braised & flame grilled served with steak fries & salad*

**Italian Lamb Shank (GF)** 40

*rosemary & thyme marinated shank slowly braised in pinot, tomatoes, olives, vegetables  
served with garlic mash & green beans*

**Angus Beef Eye Fillet 250g (LF)** 49

*served with truffled onion rings, homemade Texas seasoned rustic potato,  
broccolini, duchess carrot & red wine jus*

**Chicken Breast (GF)** 39

*chargrilled chicken breast served with spinach risotto & romesco sauce*

**Humpty doo Barramundi (GF)** 44

*pan roasted barramundi fillet, fennel & potato rosti  
served with bok choy white wine caper sauce*

## Sides

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**Garden Salad** 11

**Steak Fries** 11

**Broccolini with garlic and hollandaise sauce** 11

**Potato Wedges with sweet Chilli and sour cream** 14

**Tuscan Crispy Garlic Chats potato with crispy bacon** 13

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