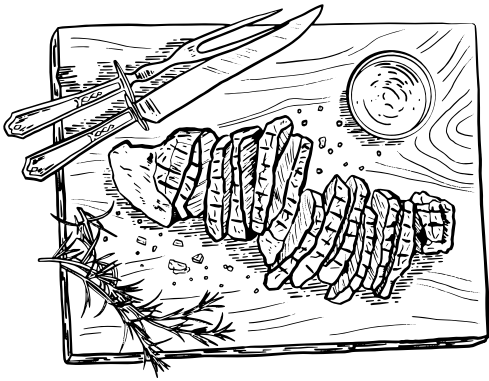




DINNER MENU

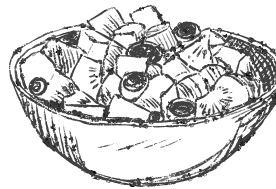
5:30pm - 9:00 pm Daily



V - vegetarian | VE - vegan |
 E - contains eggs | D - contains dairy |
 N - contains nuts | P - contains peanuts |
 S - contains seafood |
 GF - gluten-free |
 GFA - gluten-free option available

ENTREES

- Cheesy Garlic Bread** \$17
Daily dips (V, D)
- Pumpkin, Amaretto and Almond Tortellini**\$22
Cauliflower & parsnip puree, mushroom Duxelles, parmesan (D, VE)
- Avocado & Pomegranate Bruschetta** \$16
Onions, tomatoes, avocado, pomegranate, aged balsamic, feta (V, GFA)
- Lemongrass & Chilly Squid**\$23
Crispy sliced vegetables, spicy lime mayo (S, D)
- Miso glazed BBQ Pork Belly Bites**\$24
Cauliflower & parsnip puree, apple & herb salsa (GF, D)

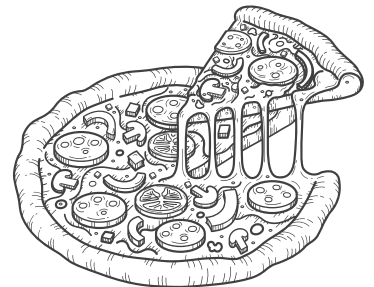


SALADS

- Teriyaki Beef & Vegetable Salad** \$25
Grilled rump steak, sliced vegetables, sprouts, rice noodles, yakiniku dressing (N, GFA)
- Roasted Vegetables, Chickpeas & Kale Salad**..... \$20
Chickpeas, Autumn sliced vegetables, citrusy dressing (GF, VE)

PIZZA

- Margherita Pizza** \$27
Busted tomato sauce, mozzarella cheese, turned basil (D,V)
- Meat Lovers Pizza** \$29
Pepperoni, ham, chicken , beef , mozzarella, BBQ Sauce (D)



**CHECK WITH OUR STAFF FOR DAILY CHEF'S SPECIAL
& FISH OF THE DAY**

A merchant service fee of 1.9% applies to MasterCard, Visa, American Express and 3% applied to JCB and Diner cards
 Public Holiday Surcharge of 15% Applies

MAIN PLATES

Gremolata Roasted Cauliflower Florets\$32
Herbed potatoes, sauté, kale, squash, chickpeas, southern pea puree (D,VE, GF)

Pan-seared Honey Lime Salmon \$45
Herbed potatoes, sauté, squash, chickpeas, Thai broth, ice plant (S, D, GF)

Fish & Chips \$30
Grilled or battered hake fillets, gourmet salad, chips, tartare sauce (S, GFA)

Pad Thai \$35
Flat rice noodles, egg, prawn cutlets, sprouts, soy sauce, mild Asian herbs and spices, crushed peanuts (S, N,GF)

Linguine Marinara\$36
Prawn cutlets, mussels, squid, Chilli ,garlic, onion, tomatoes, basil sauce, shaved parmesan (S, D)

Black Angus Scotch Fillet (300g)\$46
Parsley potatoes, Dutch carrot, leek, sprouts, mushroom Duxelles, southern pea puree, red wine jus (GF, D)

Lemon Thyme Chicken Breast\$37
Royal blue potatoes, kale and chickpeas fricassee, cauliflower & parsnip puree ,Red wine jus (D, GF)



SIDES

Crunchy Chips\$13
Garlic Aioli (D, E)

Gourmet Salad\$11
Season crispy sliced vegetables, citrusy dressing (VE, GF)

Medley Sauté Vegetables\$11
(GF, V)



DESSERT

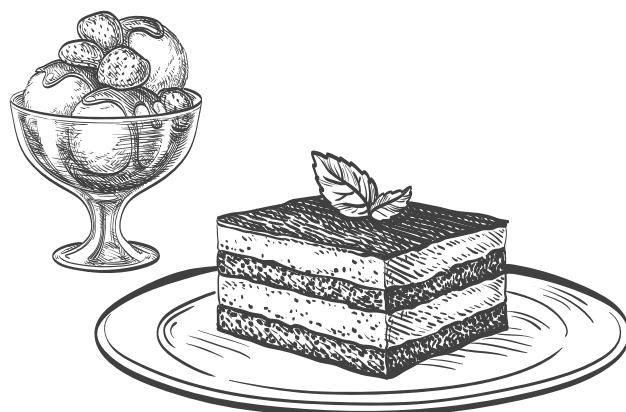
Artisan Cheese Plate\$25
Double cream brie, mature cheddar, camembert cheese, quince paste, dried fruits, crackers (V, D, GF)

Molten Chocolate Fondant\$19
Vanilla gelato, chocolate flakes & sauce (D, N, E)

Warm Apple Crumble Pie\$20
Crème anglaise, raspberry coulis, vanilla gelato (N, D)

Trio Gelatos Ice-cream\$15
Fruit coulis, chocolate flakes (GFA, D, N)

Poached Apricot Panna Cotta\$18
Berry and passion fruit compote, mars ice cream (D, E)



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