



DINNER MENU

5:30pm - 9pm Daily

TO START

Teriyaki Beef & Vegetable Salad

Grilled beef steak, sliced vegetables, sprouts, rice noodles, yakiniku dressing, 25
(N, GFA)

Avocado & Pomegranate Bruschetta

Onion, tomatoes, avocado, pomegranate, aged balsamic, 16
(V, GFA)

Seafood Chowder

Prawn, mussels, squid, fish, creamy potato broth, 20
(D, S)

Lemongrass & Chili Squid

Fresh pickled vegetables, spiced lime mayonnaise, 23
(S, D)

Miso Glazed Pork Belly Bites

Pumpkin puree, apple and herb salsa, 24
(GF, D)

Chicken Caesar Salad

Baby cos, sous vide chicken, croutons, candied bacon, poached egg, Caesar dressing, parmesan, 23
(GFA, D, E, S)

Grilled Cheese Rosemary & Olives Focaccia

Whipped butter, 17
(V, D)

SIDES

Crunchy Chips

Truffle oil, parmesan cheese, 13
(D, E)

Arugula Salad

Pears, walnut, and balsamic dressing, 10
(V, N)

Heritage Roasted Carrots

Hummus, parsley oil, 11
(V, GF)

THE MAINS

Lemon Thyme Chicken Breast

Royal blue potatoes, kale and cannelloni beans fricassee, pumpkin puree, marsala sauce, 38
(D, GF)

Pad Thai

Flat rice noodles, egg, prawn, tamarind soy sauce, peanuts, 35
(GF, S, N)

Pumpkin Risotto

Cinnamon dusted pumpkin, garlic, onion, vegetables, parmesan, 33
(D, GF, VE)

Herbed Lamb Shank

Creamy polenta, vegetables caponata, rosemary jus, 45
(D, GF)

Fish & Chips

Fish fillets (grilled or battered), garden salad, chips, tartare sauce, 31
(S, GFA)

Meat Lovers Pizza

Pepperoni, ham, prosciutto, tomato fior de latte, 29
(D)

Vegetable Supreme Pizza

Roasted zucchini, mushroom, onion, capsicum olive, tomato fior de latte, basil, 27
(D, V)

CHEF FAVOURITES

Chicken Parmigiana

Tomato basil sauce, glazed ham, mozzarella cheese, chips and salad, 38
(D, E)

300g Black Angus Scotch Fillet (Stirling Ranges, WA)

Truffled mash potatoes, glazed carrot, leek and mushroom duxelles, beef jus, 48
(D, E, GFA)

Roasted Cauliflower Steak

Herbed potatoes, Provencal vegetables, pea puree, gremolata, 32
(V, GF)

TO FINISH

Warm Apple Crumble Pie

Creme anglaise, vanilla gelato, 18
(N, D)

Sticky Date Pudding

Butterscotch, rich cream, 17
(D, E)

Pistachio Pear Tart

Whipped cream, cinnamon sugar, 18
(D, E)

Molten Chocolate Fondant

Vanilla gelato, chocolate flakes, 17
(D, N, E)

Artisan Cheese Plate

Double cream brie, mature cheddar, Manchego, quince paste, fruits, crackers, 25
(V, D, GF)

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

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