**STARTERS**

**Garlic Panini**.

Oven baked panni bread laced with garlic butter. $8.00

Add cheese and bacon $10.00

**Flat Bread with Trio of Dips** $7.00

Toasted Rosemary flat bread served with an olive tapenade, a tomato and

Onion salsa and a Mediterranean beetroot dip

**Soup of the Day (GFO)** $9.00

Served with warm bread roll and butter.

**ENTREES**

**Chilli Garlic Prawns**  $16.00 E

Sautéed prawns with onion, garlic, chilli and extra virgin Olive Oil $29.00 M

Served with a slice of crispy ciabatta

**Prawn and Avocado Salad (GF)**  $17.00

Our Chefs version of an old favorite

**Italian Style Mussels**

Mussels steamed in a rich tomato broth with a piece of crusty bread on the side $15.00

**Asian Calamari** **Salad** $14.00 E

Tender Calamari coated in an Asian spice mix $25.00 M

Served with a fresh salad of mixed herbs and glass noodles

**Chicken Caesar Salad**

Classic Chicken Caesar Salad served with a poached egg. $14.00 E $21.00 M

**OYSTERS**

|  |  |
| --- | --- |
| **Natural (GF)** | **Kilpatrick** |
| Half Dozen $19.00 | Half Dozen $22.00 |
| Dozen $32.00 | Dozen $36.00 |

**MAIN COURSE SELECTION**

**Crispy Skinned Atlantic Salmon (GFO)** $33.00.

Pan fried salmon with roast potato, leek, beetroot slices and asparagus garnished

with cauliflower puree, and dressed with a hollandaise sauce

**Fish of the Day (GFO)** $33.00

A choice of grilled lemon butter or tempura battered and served with a fresh

garden salad, beer battered fries and aioli.

**Asian BBQ Glazed Pork Belly** $26.00

Crispy pieces of pork belly, glazed in an Asian BBQ sauce

Served with a lime vinaigrette and a fresh chilli and coriander slaw.

**Moroccan Lamb Loin (GF)** $33.00

Tender lamb loin pieces char grilled to your liking

And served with chilli mushy peas, blistered cherry tomatoes and minted yoghurt

**Chicken Supreme (GFO)** $32.00

Pan fried chicken supreme, served on a bed of sautéed diced vegetables and chorizo,

spinach, broccolini, and a cauliflower puree garnish, dressed with a beurre blanc sauce.

**Mushroom Risotto (GF)** $26.00

Creamy mushroom risotto with spinach and pine nuts.

**Pork and Beef Rib Combo** $35.00

Pork and beef ribs served on wedges, with a chipotle mayo.

**Chilli Prawn Linguine** $26.00

A homemade linguine pasta with prawns, chilli, capsicum, onion and garlic sautéed in a

wine and butter sauce

**Gnocchi Gorgonzola (V)** $25.00

Gnocchi in a creamy gorgonzola sauce with baby spinach, parmesan and toasted pine nuts

**Seafood Basket**  $39.00

A piece of battered fish, crumbed prawns, crumbed calamari rings, crumbed scallops,

oysters, mussels, and cooked prawns served with chips, salad, aioli and lemon.

**Beef Lasagna**

A tasty traditional beef lasagna prepared in house by our chefs $25.00

**Vegetable Lasagna (V)** $25.00

A delicious vegetarian option

**FROM THE GRILL**

Black Angus Rib Fillet (300g) **(GF)** $35.00

Black Angus T-bone (400g) **(GF)** $34.00

Black Angus Rump (350g) **(GF)** $30.00

Barkers Creek Pork Cutlet **(GF)** $28.00

**CHOOSE TWO SIDES**

Potato of the week

Seasonal Steamed Vegetables **(GF)**

Salad of the Week **(GFO)**

**CHOOSE YOUR SAUCE**

|  |  |
| --- | --- |
| Peppercorn **(GF)** |  |
| Dianne  Gravy **(GF)** | Mushroom  Hollandaise |

**Seafood Topper**

Prawns and scallops in a creamy garlic sauce $10

**DESSERTS**

**Mango Sorbet**  $7.00

Mango sorbet topped with crushed walnuts,

topped with mint.

**Home Made Sticky Date Pudding** $10.50

Served warm with caramel sauce and vanilla ice-cream

and cream.

**Cheese Cake of the Day** $9.50

Served with cream and ice-cream.

Check with wait staff for tonight’s special.

**Waffles** $9.00

Waffles made in house with ice cream, maple syrup and a quenelle

of caramelised banana

**Bowl of Ice Cream** $5.00

Vanilla ice cream with a choice of caramel, strawberry

Or chocolate topping

**Tea $4.00**

**Coffee $4.00**

**Hot Chocolate $4.00**