



## starters

- \$6.9**     **garlic & herb bread** house-made garlic butter on char-grilled turkish bread sprinkled w/ fresh herbs
- \$8.9**     **bread & dukkah** grilled turkish bread w/ e.v.o oil, sweet balsamic & house-made dukkah
- \$14.9**    **dips & pitta** a selection of 2 dips from the 'daily dips' board & house marinated kalamata olives
- \$12.9**    **italian bruschetta** hand picked roma tomatoes tossed w/ fresh basil, garlic, spanish onion, e.v.o oil & bocconcini served on turkish bread (v) **(add chicken \$4.0)**

## entrée

- \$7.9**     **soup de jour** (see soup board for daily creation)
- \$16.9**    **scallops** pan seared in garlic butter w/ bacon, leek & parmesan filled mushroom drizzled w/ pan juices & crispy fried leeks (gf)
- \$16.9**    **polenta encrusted chicken tenderloins** w/ cauliflower puree, pan fried banana & green tomato relish
- \$16.9**    **char-grilled baby calamari** marinated in asian flavours w/ thai style salad, gremolata & lime (df,gf)
- \$15.9**    **kangaroo island haloumi** pan seared in clarified butter w/ roasted thyme, balsamic tomato & caramelised shallot drizzled in lemon & mustard vinaigrette (v)
- \$15.9**    **tapas for two** chorizo confit w/ seared scallops, herb crusted brie lightly fried w/ plum sauce, smoked salmon swags w/ lemon caper & dill pancakes w/ horseradish creme

## main

- \$24.9**     **pappardelle pasta** pan seared prawns, chorizo, fresh herbs, chilli, garlic & lemon zest cooked in a light tomato & basil pesto sauce
- \$21.9**     **house-made meatballs** ground beef & fresh herb meatballs cooked in a spicy aromatic tomato ragu served w/ pilaf rice
- \$21.9**     **melitzana parmigiana** char-grilled eggplant layered in a roma tomato & basil puree oven baked w/ mozzarella, topped w/ parmesan shavings & fresh basil, accompanied by rustic garlic & herb bread (v)
- \$25.9**     **crispy skinned chicken breast** cooked on the bone served on a warm salad of roasted pumpkin, rocket, pancetta & shaved parmesan w/ dijon mustard & tarragon butter
- \$27.9**     **tasmanian salmon fillet** pan seared medium served on white anchovy, caper berri & roasted spanish onion salad w/ aged balsamic glaze
- \$26.9**     **skewered prawns** infused w/ honey, lemon & chilli on fragrant rice, sautéed baby spinach tossed w/ wild mushrooms drizzled in lemon & mustard vinaigrette
- \$24.9**     **twice cooked pork belly** accompanied by honey chard kumara slices & fried ginger w/ brandied pear finished in caramelised onion & red wine jus
- \$29.9**     **lamb backstrap** char-grilled & wrapped in smoked pancetta accompanied by garlic & rosemary kipfler potatoes & field mushrooms w/ spinach & mint puree (gf)
- \$30.9**     **graziers 250gm beef fillet** char-grilled to your liking served on potato rosti & grilled asparagus w/ roasted garlic & baby leeks finished in rich beef glaze & field mushroom
- \$24.9**     **kangaroo fillet** marinated in native herbs & e.v.o oil, char-grilled to medium rare & served on oven roasted sweet potato mash & wilted spinach w/ chilli plum glaze & beetroot marmalade
- \$29.9**     **duck leg confit** accompanied by braised baby vegetables & roasted beetroot reduction w/ olive date & orange chutney (df)



## sides

\$7.9	fries w/ house made aioli	df, v
\$9.9	seasoned wedges w/ sour cream & sweet chilli	v
\$9.9	greek salad	gf, v
\$9.9	roasted beetroot, orange, rocket & fennel salad	gf, df, v
\$9.9	apple, roasted shallot, blue cheese & watercress salad	gf,v
\$9.9	warm pumpkin, pancetta & parmesan salad	gf
\$7.9	wok tossed greens in lemon mustard dressing	gf, v

\* GF - GLUTEN FREE

\* DF - DAIRY FREE

\*V - VEGETARIAN



## dessert

**\$8.9 sticky date pudding** house-made w/ rum & raisin ice cream w/ toffee & caramel sauce

*enjoy this sticky treat w/ grant burge aged tawny*

**\$8.9 tiramisu** w/ fresh strawberries

*treat yourself w/ an espresso martini*

**\$8.9 lemon curd tartlet** w/ blueberries & vanilla bean ice-cream

*spice it up w/ a little mt horrocks cordon cut riesling*

**\$8.9 night & day chocolate mousse** w/ hazelnuts & strawberries

*be a little cheeky & enjoy w/ martell cognac VSOP*

**\$8.9 affogato** frangelico liqueur & espresso shot w/ vanilla bean ice-cream

## cheese

**\$9.9 1 cheese**

**\$15.9 2 cheese**

**\$24.9 3 cheese**

please see cheese board for daily cheeses, served w/ seasonal fruits, quince paste & crackers