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## **Starters**

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<b>Garlic Bread (VG) (GF Available)</b>	<b>10</b>
Ciabatta bread with garlic butter	
<b>Bruschetta (VG)(GF Available)</b>	<b>12</b>
Ciabatta bread with garlic, roquette pesto, tomato, onion & meredith goats cheese drizzled with balsamic glaze	
<b>Lamb Ribs (LG)</b>	<b>17</b>
Twice cooked lamb ribs with sticky plum sauce with lemon zest	
<b>Arancini (V)</b>	<b>16</b>
Cheesy Italian rice balls with sugo, basil oil & parmesan crisp	
<b>Salt &amp; Pepper Squid (LG)</b>	<b>15/24</b>
Lightly fried schezwan pepper coated squid with lime aioli & lemon	

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## **Chefs Specialties**

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<b>Vegetable Lasagna (V)</b>	<b>24</b>
Vegetable lasagna with napoli, drizzled with basil oil served with roquette & parmesan	
<b>Chicken Roulade (GF)</b>	<b>33</b>
Rolled chicken breast with chorizo, sundried tomato & brie served with creamy mash potatoes, seasonal vegetables & finished with garlic sauce	
<b>Lamb Shank (GF)</b>	<b>31</b>
24 hour slow cooked lamb shank served with creamy mash potato, root vegetables and finished with rosemary jus	
<b>Pork Belly (GF)</b>	<b>33</b>
Twice cooked pork belly, with pumpkin puree, kipfler potatoes, dutch carrots compressed apple & finished with red wine jus	
<b>Beetroot Salad (GF)</b>	<b>23</b>
Warm beetroot salad, confit baby beetroots, roast pumpkin, roquette, goat's cheese, walnuts, finished with a balsamic glaze.	
<b>Add Chicken \$ 5</b>	

(GF) - Gluten free | (LG) - Low Gluten | (V) - Vegetarian | (VG) - Vegan with alteration)

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## ***Classics***

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<b>Fish</b>	<b>27</b>
Beer battered flathead, served with fat chips, orange & fennel salad, tartare sauce & lemon	
<b>Chicken Schnitzel</b>	<b>26</b>
Crumbed chicken breast served with salad & chips.	
<b>Chicken Parmigiana</b>	<b>27</b>
Crumbed chicken breast topped with napoli & mozzarella, served with salad & chips.	
<b>Scotch 300g (LG)</b>	<b>36</b>
Served with kipfler potatoes, roquette salad and finished with red wine jus	

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## ***Pasta & Risotto***

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<b>Seafood Linguine (GF Available)</b>	<b>29</b>
Prawns, fish, scallops, clams in a white wine sauce topped with parsley & confit chilli (GF Pasta \$2)	
<b>Lamb Ragu Gnocchi</b>	<b>27</b>
Slowly braised lamb shoulder with onion, carrots, celery & tomato tossed with potato gnocchi topped with parmesan & parsley	
<b>Pumpkin Risotto (GF)(VG)</b>	<b>25</b>
Roasted butternut pumpkin risotto with spinach, walnuts, spring onions & feta Add Chicken \$5	

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## ***Sides***

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<b>Blackened Broccoli (GF)(V)(VG)</b>	<b>12</b>
Charred broccoli with garlic oil, lemon with dukkah & meredith goat's cheese	
<b>Orange &amp; Fennel Salad (GF)(VG)</b>	<b>12</b>
Finely sliced orange, fennel, cucumber, spanish onion, feta and marinated olives	
<b>Kipfler Potatoes (LG)</b>	<b>10</b>
Twice cooked kipfler potatoes with rosemary salt	
<b>Fat Chips</b>	<b>8</b>
Beer battered chips served with garlic aioli	

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**Desserts**

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*all desserts made inhouse*

<b>Roasted Pear (VG)</b>	<b>15</b>
Roasted pear with pistachio crumb, ginger biscuit, chocolate ganache & vanilla ice cream	
<b>Sticky Date</b>	<b>12</b>
Sticky date pudding with caramel sauce & vanilla ice cream	
<b>Chocolate Mousse (GF)</b>	<b>12</b>
Chocolate mousse with salted caramel & chocolate soil	
<b>Cheese and Fruit board (GF)</b>	<b>18</b>
A range of cheese's, fruit and crackers	

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