

BREADS

Cheesy garlic bread pull-a-part (V)	9
Homemade Flat Bread with hummus, eggplant puree and smashed avocado (V)	14
Bruschetta with meredith goats cheese and fresh tomatoes (V)	12

ENTRÉE

Blue swimmer crab cakes with lemon hollandaise, pickled red onion and cress salad	19
Smokey barbeque glazed pork ribs	18
Lime & chilli salt calamari with cucumber, black sesame salad and spicy aioli (GF)	17
Lemon pepper popcorn prawns with cocktail mayo and iceberg lettuce	17
Share platter with duck and pork terrine, double brie, crispy prosciutto, marinated olives, pesto and flat bread	22

MAINS

Confit chicken maryland with crisp potato cake and pickled tomato salad (GF)	29
Boneless lamb shank with homemade flat bread, freekeh tabbouleh and Greek yoghurt	29
Applewood smoked duck breast with fresh orange, watercress, sweet potato crisps and beetroot glaze (GF)	35
Miso eggplant buddha bowl, avocado, nori, steamed rice, sesame mayo (V) (VE) (GF)	27
Crackled pork belly with baked pumpkin, kale and apple slaw, pomegranate reduction (GF)	33

Market fresh fish of the day – please see your waiter

FROM THE GRILL

Scotch Fillet 450g	41
Eye Fillet 300g	43
<i>Sauces: red wine jus, mushroom, pepper, garlic butter</i>	
<i>Mustards: hot english, seeded, dijon (GF)</i>	
Served with shoestring fries and garden salad or seasonal vegetables with crispy potato cake	

PASTA AND RISOTTO

Orecchiette with pesto, asparagus, avocado, spinach topped with toasted almonds and parmesan (V)	23
Spaghetti marinara with fish, prawns and calamari in a mild chilli and tomato sauce	29
Three cheese risotto garnished with caramelized pear, candied walnuts and a poppyseed and parmesan crisp (V)	27

CLASSICS

Chicken Parma, panko crumbed topped with napoli, smoked ham and cheese served with fries and garden salad	26
Eggplant Parma, panko crumbed topped with napoli, basil, pesto, cheese served with fries and garden salad (V)	24
Flathead tails either grilled or battered served with chips, tartare, lemon and garden salad	27
Crispy fried calamari, tomato, cucumber and chilli salad with lemon aioli (GF)	26

SIDES

Shoestring Fries with aioli (V) (GF)	8
Roast pumpkin, walnut and feta salad (V) (GF)	9
Chilli butter corn cobbettes (V) (GF)	7
Crispy potato cake with spicy aioli (V) (GF)	6
Garden salad (GF)	6
Sweet potato chips with sumac salt and aioli (GF)	9

DESSERT

Chocolate fudge brownie with chocolate ice cream and salted caramel popcorn	14
Vanilla malt brulee with chocolate cream, chocolate soil and toffee shards	14
Lemon curd cheesecake with Italian meringue and blue berry glaze	13
Strawberry sorbet sundae with pistachio praline shortbread, fresh strawberries and mint sugar	13
Cheese platter with dried fruit and homemade crackers	(pp) 12

KIDS (under 14 only)

Chicken Parma and Chips	12
Chicken Nuggets and Chips	10
Spaghetti Napolitana and Cheese (V)	10
Fish and Chips	10
Crumbed Calamari and Chips	10
Ham and Cheese Pizza	9
Waffle Sundae and Soft Drink Combo add	5

* Room Service Tray Charge \$5.00