

dinner

available 5.30-8.30pm

starters + smalls

roast garlic or rosemary parmesan loaf ^H^V 9

sticky *free range* chicken wings, dried spiced rubbed, house bbq sauce, sour cream 14

free range chicken tenderloins satay skewers, peanut satay sauce, jasmine rice, asian 'slaw 14

classic garlic prawns with white wine, cream, garlic, jasmine rice ^G 22 main size 33

pizza 10 inch on housemade pizza dough

magherita; napolitana sauce, mozzarella, bocconcini, fresh basil ^V^H 16

meatlovers; free range bbq chicken, ham, bacon, pepperoni, napolitana sauce, mozzarella 24

roast pumpkin; butternut pumpkin, goats cheese, caramelised onion, nap sauce, basil pesto, mozzarella ^V 20

imperiale; mushrooms, red capsicum, onion, nap sauce, mozzarella, finished with rocket, cherry tomato and parmesan salad ^V 20

bbq chicken; *free range* chicken marinated in housemade bbq sauce, red onion, housemade bbq sauce, mozzarella 22

vegetarian; roast eggplant, zucchini, fresh mushroom, capsicum, artichoke, red onion, nap sauce, mozzarella, baby spinach ^V 21

pepperoni; hot calabresi pepperoni, jalepenos, red onion, capsicum, roast tomato, kalamata olives, nap sauce, mozzarella 21

ham & pineapple; honey ham, juicy pineapple, napolitana sauce, mozzarella 18

satay prawn; housemade spicy peanut satay sauce, mozzarella, red onion, prawns, asian 'slaw, crushed peanuts 28

salads

beef, pumpkin and goats cheese salad; chargrilled amelia park sirloin beef, roast pumpkin, goats cheese, rocket, tomato, cucumber, red onion, lemon vinaigrette ^G^H 28

asian chicken salad; soy and mirin marinated *mt barker* chicken, chinese cabbage, fresh mint and coriander, toasted cashews, chilli, crispy noodles, plum and lime dressing ^G^H^V 28

pastas

fettuccine cabonara; bacon, mushrooms, pasture raised egg yolks, cream, parmesan 25

penne arrabiata; crushed tomatoes, red onion, garlic, chilli, fresh basil, parmesan ^V 22

spaghetti bolognese; traditional slow braised pork and beef bolognese, parmesan 26

mains

slow braised black angus beef cheeks in red wine and wood herbs, creamy mash, sauteed vegetables, red wine jus 33

scaloppine al funghi; *linley valley free range* pork fillet pan fried in rich mushroom sauce, royal blue wedges, dressed salad 28

crispy skinned, twice cooked *linley valley free range* pork belly slow braised in local spider cider, creamy mash, broccolini, apple, truffle and cider jus 32

south west black angus 250g chargrilled sirloin steak, thick cut chips, pepper jus 32
add four grilled prawns 10

our award winning 'the blackwood' steak sandwich ~ marinated *black angus* sirloin steak, roasted tomato, lettuce, caramelised onion, honey mustard mayo, turkish bread, wedges 23

chicken parmigiana; housemade crumbed *mt barker* chicken breast topped with honey ham, napolitana sauce and mozzarella, thick cut chips, garden salad 26

little creatures elsie battered *wa blue spot* emperor, thick cut chips, housemade tartare 24

south west black angus scotch fillet steak, bacon and onion roasted potatoes, butternut pumpkin, broccolini and buttered corn, choice of mushroom, pepper or red wine jus 38
add four grilled prawns 10

crispy skinned cone bay barramundi, ruby lou potatoes, chargrilled zucchini, green beans, spinach, roast capsicum coulis 34

sides

garden salad, balsamic vinaigrette 6

thick cut chips, garlic aioli 4.5

creamy mash 6

seasonal greens 6

hand cut royal blue wedges, rosemary sea salt, sour cream, sweet chilli 9

desserts

sticky date and macadamia pudding, caramel sauce, vanilla ice cream 12

affogato; vanilla ice cream, espresso coffee 9 with frangelico 14

selection of housemade cakes, cookies and hand made chocolates also available

open for lunch and dinner everyday

Ⓥ vegetarian or vegetarian option available Ⓜ healthy/low fat meal suggestion

Ⓤ gluten free or gluten free option available Ⓚ kid friendly meal suggestion