

Dinner Menu

ENTRÉE

<u>Chilli Garlic Prawns and Calamari</u>	\$16.50
Served with sweet diced potato, capers and rocket with lemon mayonnaise	
<u>Crumbed Parmesan Aubergines</u>	\$14.50
Served with shredded beef, tomato relish and basil pesto	
<u>Garlic Prawns</u>	\$16.50
King prawns sautéed in garlic served with toasted ciabatta	
<u>Falafel</u>	\$13.50
Homemade falafel, baba ganoush and hummus	

MAIN

<u>Honey Roasted Duck</u>	\$31.90
Served with baby potatoes, dried cherries, bok choy and glazed jus	
<u>Crumbed Parmesan Chicken</u>	\$28.90
With parsnip, courgette, potatoes, broad beans and honey ginger sauce	
<u>Beef Wellington</u>	\$31.90
Served with field Mushrooms, baby carrots, roasted tomatoes topped with crispy onions and red wine jus	
<u>Fish of the Day</u>	\$28.50
Please ask one of our friendly staff	
<u>Risotto of the day</u>	\$24.90
Please ask one of our friendly staff	
<u>Barbeque Beef Ribs</u>	\$26.90
Oven baked served with patatas bravas and mixed salad	
<u>Bake & Brew Cajun Chicken Burger w/ Fries</u>	\$23.50
Tender grilled chicken breast, cheddar cheese, sliced beetroot, tomato, cos lettuce and homemade bake and brew sauce	
<u>Fish and Chips</u>	\$22.90
Beer battered or pan-fried, served with mixed salad and homemade tartare sauce	
<u>Thai Beef Salad</u>	\$22.90
Marinated Scotch fillet, cashews, bean sprouts, roasted capsicum, mixed salad with lime and ginger dressing topped with crispy kumara chips	
<u>Scotch Fillet</u>	\$29.50
Scotch fillet, potato gratin, red wine jus, seasonal vegetables	

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SIDES

Green Beans with Almond Garlic Butter	\$8.50
Side Salad Tomato, cucumber, feta and french dressing	\$6.80
Fries w/ Tomato Sauce and Aioli	\$6.90
Wedges w/ Sour Cream	\$8.90
Hash Potato	\$8.50
Roasted Seasonal Vegetables	\$8.50
Mash Potato and Gravy	\$8.50
Garlic Bread	\$5.00

DESSERT

<u>Vanilla Cream Brulee</u> w/ vanilla bean ice cream	\$10.50
<u>Trio of Ice Cream</u> w/ berry / chocolate / caramel sauce	\$10.50
<u>Homemade Sticky Date Pudding</u> Served with vanilla anglaise and icecream	\$10.50
<u>Salted Caramel Dougnut</u> Served hot filled with salted caramel and vanilla ice cream on the side	\$10.50



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TAPAS

LARGE PLATES - for SHARING OR AS A MAIN

<u>Seafood Platter for Two</u>	\$29.90
Garlic prawns, crumbed calamari, battered fish, crispy polenta fries, toasted bread, mixed salad and homemade dipping sauce	
<u>Meat Platter for Two</u>	\$29.90
Beef ribs, spicy fried chicken, garlic pizza bread, crispy polenta fries and homemade dipping sauce	
<u>Vege Platter</u>	\$27.50
Assortment of grilled seasonal vegetables, falafel, house dipping sauces and toasted bread	

SMALL PLATES - ORDER ONE AS A SNACK OR ENTRÉE OR MORE TO SHARE

<u>Spanish Patatas Bravas w/ Aioli</u>	\$13.50
<u>Seasoned Wedges w/ Bacon and Sour Cream</u>	\$13.50
<u>Chunky Chip Basket w/ Aioli and Tomato Sauce</u>	\$10.50
<u>Garlic Prawns</u>	\$16.50
King prawns sautéed in garlic seared with toasted ciabatta	
<u>Satay Fish Skewer</u>	\$15.50
Fresh fish coated in our special satay sauce served with salad and lemon	
<u>Beef Ribs</u>	\$15.90
Slow cooked beef rib served with patatas bravas and aioli	
<u>Spicy Chicken Nibbles</u>	\$14.90
Chicken breast coated in our secret herbs and spices served with spiced tomato chutney	
<u>Polenta Fries</u>	\$13.90
Crispy polenta fries served with dipping sauces	
<u>Meatballs</u>	\$14.90
Baked beef meatballs served with roasted tomato sauce and rocket	
<u>Falafel</u>	\$13.50
Made in house served with salad, baba ganoush and hummus	

