

SOUP OF THE DAY - served with bread 11.00
Our soup is one of our specialties, made with rich stock and full of flavour

GARLIC BREAD - for two 8.00
BREAD - for two with olive oil 5.00

GARDEN SALAD 13.00
A bowl of greens and salad vegetables with our tangy dressing of oil, vinegar, lemon, mustard and cracked pepper

SIDE SALAD - a small salad 7.00

SIDE OF VEGETABLES 7.00

EASY EATING

FISH AND CHIPS - garden salad & French dressing 25.00
- barramundi in crisp beer batter cooked golden in fresh oil with lemon wedges and tartare sauce

CHICKEN SCHNITZEL - garden salad & French dressing 24.00
Freshly crumbed chicken breast, individually panfried, served with potato, lemon wedges and relish.

GRILLED BARRAMUNDI - garden salad & French dressing 25.00
- grilled fish fillet served with potato, tartare sauce & lemon wedges.
- Can be had GF and DF on request

PIE OF THE DAY - garden salad & French dressing 24.00
Chef's special pie in a ramekin topped with puff pastry

CHILDREN'S MENU

Grilled Chicken Breast)

Grilled Steak) with chips & vegetables 12.00

Chicken Schnitzel)

Fish & Chips with vegetables 12.00

Vanilla Icecream with chocolate or raspberry sauce 5.00

We kindly ask that out of respect for other patrons, children are kept seated and quiet.

GF Gluten Free dishes DF Dairy Free dishes V Vegetarian dishes

These tasty dishes can be had as an Entrée; as a light meal for small eaters

Or as a larger Main Course size

		<u>Entrée</u>	<u>Main Size</u>
SPAGHETTI - prawns/garlic	DF	20.00	29.00
Prime green prawns in the traditional Italian way - tossed in hot oil with fresh garlic and parsley - turned through spaghetti			
CRISPY SQUID SALAD	DF	19.00	27.00
Sliced, dredged in semolina (course wheat flour), salt & pepper, deep fried - served over garden salad with zingy lemon myrtle dressing.			
THAI STYLE PRAWNS	GF DF	20.00	29.00
Green king prawns in a sauce of ginger, coriander, chilli, lemongrass on rice noodles.			
SAMOSA PARCEL	V	19.00	25.00
An aromatic curry of chickpeas, onion, celery, carrot & potato, folded in filo pastry Baked and served with saffron yoghurt and salad			
SPINACH CREPES		18.00	24.00
Spinach, onion and chopped bacon in a creamy cheese sauce, rolled in French crepes and topped with tomato coulis			
DUCKLING RISOTTO	GF DF	20.00	28.00
Duckling slow-roasted with star anise – sliced into risotto (aborio rice infused with rich stock) and finished with wilted spinach leaves and parmesan.			
THAI CHICKEN SALAD	GF DF	19.00	27.00
Marinated chicken breast grilled, sliced and served on chopped greens and salad vegetables with Thai chilli, lime dressing			
VEGETARIAN SPAGHETTI	V	19.00	23.00
Capsicum, sundried tomatoes, olives, mushroom, pesto, spinach tossed in olive oil with spaghetti noodles and topped with shaved parmesan cheese			

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Most of our sauces are thickened so cannot be had Gluten Free.

MAIN COURSES

All of these dishes are served with potato and fresh vegetables

EYE FILLET STEAK - 250 gram 35.00

CHOOSE :- Fresh sliced field mushrooms in cream sauce
Red Wine Sauce - OR- Garlic butter GF

PORTERHOUSE STEAK 34.00

300 gm – prime grain fed steak.
Choose red wine sauce, garlic butter or mustard butter

VEAL SCALLOPINI 34.00

Milk fed white veal sauced in the pan with lemon juice, white wine, cream and chives

DUCKLING 34.00

Half a duckling baked till crisp skinned – served with peppercorns in a brandy cream sauce. **This dish takes 45 minutes to bake.**

DUO OF PORK 34.00

Slow baked pork belly with sliced and grilled pork fillet.
Apple sauce with lime and ginger

CHICKEN BREAST GF DF – ask for no cream 32.00

Seared breast topped with pancetta (cured ham), mushroom, onion, spinach and red capsicum – sour cream on side

BLACKENED BARRAMUNDI GF 33.00

Fillet of barramundi coated with Cajun herbs and spices which turn black when seared with heat under the grill - Served on mash with two prawns poached in a reduction of fish stock, tomato, wine & cream

KANGAROO FILLET 32.00

Sliced thinly and seared on the grill – **served rare or medium rare only.**
Caramelized port, cream and mustard sauce.

VEGETARIAN SALAD V 19.00

A meal of mixed beans, pecans, (cheese is optional) celery, with mixed greens, tomato, cucumber, olives, avocado, orange, radish, onion - Tangy French Dressing

DESSERTS

BAKED CHOCOLATE MOUSSE TART

Chocolate, coffee, sugar, egg yolks and cream baked in a hazelnut crust.

12.00

BREAD AND BUTTER PUDDING

Bread layered with sultanas, nutmeg, soaked with creamy custard – baked and served hot with butterscotch sauce and cream.

12.00

CRÈME BRULÉE

Cream, vanilla bean, sugar and egg yolks baked and crusted with toffee – served with Summer berries

12.00

MANGO, LIME AND COCONUT SORBET GF DF

Coconut cream, mango and lime zest combined in this refreshing sorbet

12.00

KOOKABURRA ICECREAM

We make our own rich icecreams with eggs and country cream. Ask your waiter about the flavour of the day.

12.00

- Vanilla icecream with raspberry coulis is always available.

AFFOGATO

Home made vanilla ice cream - Frangelico liqueur - espresso – almond biscuit

17.00

ESPRESSO COFFEES

3.80

TEAS

3.50

- English Breakfast, Earl Grey
- Herbal – apple and cinnamon, peppermint, orange, raspberry leaf, camomile. Lemon and ginger

ALL PRICES INCLUDE GST (Government Tax)

YOU ARE ASSURED THAT STAFF RECEIVE ALL TIPS.

WE RESERVE THE RIGHT TO CHARGE A MINIMUM OF \$25.00 PER BOOKED SEAT ON SATURDAYS, HOLS. AND LONG WEEKENDS. Children welcome at 6pm.