

## Starters

Toasted garlic Panini (V)	\$8
Soup of the day served with a crusty bread roll	\$11
Sesame Turkish bread with trio of homemade dips (V)	\$11
Grilled sour dough crostini with shaved Serrano ham, roasted Portobello mushroom, provolone & fennel	\$15
Caramelised onion & smoked cheddar croquettes with grain mustard aioli and micro greens (V)	\$11
Mezze board with marinated olives, za'atar hommus, red pepper pesto, feta & toasted flat bread (V)	\$16
Slow cooked pork belly bites with chilli caramel glaze, Asian slaw & crispy vermicelli noodles (DF)	\$15

## Salads

Roasted cauliflower & broccoli with smoked almonds, green olives and dill ricotta (V/GF)	\$17
Black barley, grilled corn, roast pumpkin, pepitas with Aleppo pepper yoghurt (V)	\$18

## Salad Enhancements

- 1/2 avocado \$5
- Warm marinated chicken \$5
- Lemon pepper calamari \$6

## From the pans

Free range chicken, pancetta & broccoli risotto with crisp parmesan wafer (GF)	\$26
Grilled tiger prawn & chorizo risotto with tomato, fresh herbs & grilled lemon (GF)	\$34
Beetroot gnocchi in sage burnt butter sauce with walnut, crumbled feta & wild rocket leaves (V)	\$24

## Main Course

Lemon thyme & garlic marinated free range chicken breast on almond skordalia, broccolini, vegetable decor and red wine jus (DF/GF)	\$28
Slow cooked lamb Scotch on saffron cous cous with purple kale, pistachio, golden raisins, creamy Greek yoghurt and pomegranate syrup	\$34
Braised short rib of beef in Malay curry sauce on steamed ginger rice with green bean & sprout salad with coriander lime sambal & smashed peanuts (GF/DF)	\$36
Grilled pork cutlet on truffle white bean puree, roasted Dutch carrots, rosemary potatoes & port wine glaze (GF)	\$32
Seared Tasmanian salmon fillet with beetroot arancini, Valencia orange ricotta, wild rocket & shaved radish	\$34
Chicken Parma topped with tomato Napoli, ham and mozzarella with side salad & chips	\$25
Beer battered fish & chips with fresh lemon, caper dill mayo and side salad (DF)	\$23

## From the Grill

Porterhouse 300gm – 120 day Grain fed beef, MSA Graded for tenderness	\$42
Eye Fillet 220gm – Premium pasture fed Gippsland beef, aged for 21 days	\$44
T-Bone 500gm – Grain fed Black Angus, Western district's, aged for 28 days	\$48

**All steaks are seared on our open flame char grill and cooked to your liking with your choice of side and jus:**

### Your Side options

- Crisp onion mash potato (GF)
- Seasoned fat chips (DF)

### Your Jus options

- Red wine & black truffle butter (GF)
- Crushed green peppercorn (GF)

ID: INDOOR



### Sides to share

Seasoned fat chips with chipotle aioli (V)	\$10
Garden salad dressed with citrus vinaigrette (VG/GF)	\$8
Seasonal steamed vegetables with herb butter (V/GF)	\$8
<i>**individual side vegetables or salad available \$4**</i>	

### Children – \$11 per meal

(up to 12 years of age)  
 Cheese burger with chips  
 Fish & chips (DF)  
 Calamari & chips (DF)  
 Pasta bolognaise  
 Schnitzel & chips  
 Mini Parma & chips

### Desserts

Wagon wheel of shortbread with choc mousse, jam &, marshmallow (V)	\$11
Lime and coconut cheesecake, rum syrup, pineapple salsa & crisp tuille (V)	\$11

### Kids desserts – \$3.50 each

Fluffy choc mousse with white chocolate flakes (V/GF)  
 Vanilla ice cream with chocolate or strawberry topping and sprinkles (V/GF)  
 Warm Chocolate hazelnut donuts rolled in sugar (V)

### Seniors 3 Course \$22

(Not available on Public Holidays)  
*Please note: no venue voucher included at Dinner*

### Entrée – your choice of one of the following

Soup of the day served with a crusty bread roll  
 Or  
 Crisp toasted garlic Panini (V)

### Main Course – your choice of one of the following

Tender braised chicken & mushroom casserole, creamy mashed potato & garden peas (GF)  
 Chicken Parma topped with tomato Napoli, ham & mozzarella with salad & chips  
 Pan fried chicken schnitzel with fresh lemon, chips and salad  
 Beer battered fish & chips with lemon, caper dill mayo and salad (DF)

### Dessert – your choice of one of the following

Passionfruit pudding with citrus curd & passion fruit syrup (V)  
 Pavlova with vanilla custard and fresh fruit (V)  
 Vanilla ice cream with chocolate or strawberry topping (V/GF)

**Condiment charge of \$2 for all additional or extra sauces  
 Red wine jus or peppercorn jus \$4**

***Any specific dietary requirements, please advise one of our staff and our Chef will make any necessary change to accommodate***

***V – Vegetarian***

***VG – Vegan***

***GF - Gluten Free***

***DF - Dairy Free***