

## Food Menu

### Breads, Shares and Entrée

<b>Garlic Bread</b> (Veg)	\$10
with cheese	
extra virgin olive oil and confit garlic oil	\$12
<b>Bruschetta's</b> (Veg)	\$12
Tomato	
tomato, buffalo mozzarella and basil pesto	
<b>Smoked Salmon</b>	\$20
smoked salmon, vinaigrette onion, capers, fresh dill and garlic aioli	
<b>Grilled Haloumi</b>	\$17
haloumi, tzatziki, pickled watermelon	
<b>Crumbed Camembert</b>	\$19
crumb fried camembert, berry sauce, house salad	
<b>Lava Wings</b>	\$17
fried wings toasted with lava sauce, lime wedges	
<b>Prawn &amp; Calamari basket</b>	\$26
crisp & batter fried prawn & calamari served with a spicy mayonnaise	
<b>Grilled Yuzu Glazed Prawns</b>	\$28
marinated with yuzu and mayonnaise, house salad and rosemary fries	

## **Salad**

**Caesar Salad** \$25  
cos lettuce, crispy bacon, croutons, shaved parmesan and  
a soft poached egg, house made caesar dressing (anchovies optional)

**Pumpkin and Roquette Salad (V)** \$25  
pumpkin, wild roquette, feta, shallots, citrus olive oil dressing and  
pine nuts

## **Salad Extras**

Grilled Chicken \$9  
Grilled Haloumi \$9  
Crumbed Calamari \$9  
Crumbed Prawns \$12  
Olives \$7

## Grills

### **Artesian Chicken Breast**

Chicken, green peas puree, lyonnaise potatoes, vegetables medley, choice of sauce

\$39

### **Scotch Fillet 300 gm**

rosemary salted roast potatoes, vegetables medley and your choice of sauce

\$49

### **Surf and Turf 300 gm**

Scotch fillet, rosemary salted potatoes, seared prawn and calamary garlic sauce

\$57

### **Eye fillet 250 gm**

creamy garlic mash potatoes, vegetables medley and your choice of sauce

\$49

### **Choice of Sauces**

mushroom cream sauce  
trio of peppercorn sauce  
gravy  
red wine jus  
garlic cream sauce

### **Add on sides**

salad greens- cherry tomato, onion, cucumber and ginger lime dressing  
roquette, pumpkin , vinaigrette onions and citrus dressing  
sauté green vegetables  
rosemary salted chips

\$7

\$7

\$9

\$9

## **Mains**

**Citrus Barramundi** \$41  
vegetables medley, Creamy garlic, mashed potatoes, thyme garlic sauce

**Pan Seared Salmon** \$45  
vegetables medley, lyonnaise potatoes, tomato, garlic cream sauce

**Beef Cheeks** \$45  
Braised in shiraz, vegetables medley, creamy garlic, mash potatoes, rosemary

**Braised Short Ribs** \$41  
Mash Potato, Sofrito, Port Demi

**PASTA - Spaghetti/ Penne** \$29  
**Choice of Sauce**  
Pesto  
Arrabbiata

**Add ons**  
Grilled Chicken \$8  
Prawn \$10  
Vegetables \$8

**Beef Schnitzel** \$33  
Crumbed in panko crumbs, served with crispy chips and salad

ADD parmigiana topping \$9  
ADD prawn and garlic cream sauce \$12

## **International**

**Traditional Butter Chicken** (vegetarian option available with cottage cheese) oven roasted boneless chicken cooked in a buttery and creamy tomato gravy served with naan bread and steamed rice \$37

**Lamb Rogan Josh** (DF) \$37  
slow cooked lamb shank, with chillies and fragrant spices, served with naan bread and steamed rice

**Chickpea Curry** (V) \$35  
hearty chick pea curry spiced with carom mango powder and chili, served with naan bread and steamed rice

## **Dessert**

Affogato \$15  
vanilla bean ice cream topped with pistachio toffee chard and shot of coffee  
Add Liquor

Sticky Date Pudding \$15  
served with butter scotch sauce and vanilla bean ice cream